

# dinner

## starters

|  |      |    |
|--|------|----|
| <b>chef's soup du jour</b>   | cup  | 4  |
|  | bowl | 6  |
| <b>sweet potato fries</b>  |      | 7  |
| <b>onion rings</b>   |      | 8  |
| <b>grilled chicken quesadilla</b>  |      | 11 |
| with black beans, roasted corn, salsa fresco and achiote-lime sour cream   |      |    |
| <b>crab and avocado timbale</b>  |      | 12 |
| a tower of fresh crab and avocado lightly tossed with basil-lemon aioli on dressed field greens, served with our homemade crostini |      |    |
| <b>nell and lucie's deep fried artichokes</b>  |      | 9  |
| served with our homemade ranch dressing  |      |    |
| <b>mediterranean trio plate</b>  |      | 11 |
| a trio of hummus, lentil caviar and olive tapenade served with homemade crostini   |      |    |
| <b>fresh monterey bay calamari</b>   |      | 12 |
| served with meyer lemon-cornichon tartar and cocktail sauce  |      |    |

## salads

|   |                              |    |
|---|------------------------------|----|
| <b>noelle's favorite salad</b>  |                              | 11 |
| mixed field greens, apple slices, candied walnuts and Roquefort cheese tossed in a raspberry vinaigrette                        |                              |    |
|   | add roasted chicken          | 17 |
|   | add grilled wild king salmon | 19 |
| <b>river inn caesar salad</b>   |                              | 11 |
| romaine hearts tossed with our classic caesar dressing and asiago cheese  |                              |    |
|   | add roasted chicken          | 17 |
|   | add grilled wild king salmon | 19 |
| <b>seared rare ahi tuna salad</b>   |                              | 18 |
| mixed field greens tossed with soy sesame vinaigrette topped with crispy rice noodles and served with wasabi and pickled ginger |                              |    |

*our menu reflects our commitment to using organic, sustainably harvested, locally produced ingredients whenever available*

## **main events**

|  |       |
|--|-------|
| <b>surf and turf</b>   | 33.00 |
| 8 oz top sirloin steak with large prawns<br>served with garlic mashed potatoes and sautéed fresh spinach   |       |
| <b>black angus rib eye steak</b>   | 32.00 |
| with onion thyme marmalade. dry rubbed, grilled to your taste<br>and served with baked gorgonzola tomato, sautéed fresh spinach<br>and seasoned steak fries      |       |
| <b>our own roadhouse ribs</b>  | 18.25 |
| slowly braised pork ribs kissed on the grill<br>with our famous smoked orange bourbon barbeque sauce<br>served with cole slaw and fries                          |       |
| <b>sicilian lemon rosemary roasted chicken</b>   | 20.00 |
| served with garlic mashed potatoes<br>and seasonal garden vegetables   |       |
| <b>wild king salmon with blackberry mirin reduction</b>  | 24.25 |
| served with wasabi mashed potatoes and seasonal vegetables   |       |
| <b>marathon pasta</b>  | 19.25 |
| a garlicky sauté of the freshest seasonal vegetables<br>tossed with linguine and finished with asiago cheese<br><i>a favorite of big sur marathon finishers!</i> |       |
| <b>river inn half pound black angus burger</b>   | 13.25 |
| add bacon, cheddar, swiss or blue cheese 1.50 each   |       |
| <b>all veggie garden burger</b>  | 12.25 |

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