

# lunch

## 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		

# **lunch**

## **sandwiches**

*all sandwiches are served with your choice of french fries, green salad or cole slaw*

**new york steak sandwich** 17.50  
grilled certified black angus steak on a french roll

**river inn half pound black angus burger** 13.25  
add bacon, cheddar, swiss or blue cheese 1.50 each

**all veggie garden burger** 12.25

**achiote marinated chicken** 14.25  
topped with haystack onion rings and chipotle aioli

**river inn club sandwich** 14.25  
house roasted turkey, ham, bacon and cheddar cheese

**grilled balsamic portobello mushroom** 13.25  
layered with avocado and fontina cheese

## **entrees**

**our own roadhouse ribs** 18.25  
slowly braised pork ribs kissed on the grill  
with our famous smoked orange bourbon barbeque sauce  
served with cole slaw and fries

**fish and chips** 16.25  
fresh locally caught snapper in our own beer batter  
served with meyer-lemon cornichon tartar sauce

**pasta castroville** 19.25  
with artichoke hearts and chicken in a pesto cream sauce  
with asiago cheese

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