

## ***Salads***

### **SOUP OF THE DAY**

#### **MIXED GREENS SALAD**

*Mixed field greens, tomatoes, cucumbers, shredded carrots tossed in a tarragon vinaigrette*

#### **BEL-AIR SALAD**

*A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts  
and walnut encrusted goat cheese tossed in an orange vinaigrette dressing*

**\*\*ADD \$3.50\*\***

## ***Entrees***

### **FILET MIGNON \$31.95**

*Hand-cut six ounce filet mignon with herb butter, chef's potato, and today's fresh vegetable*

### **GRILLED PORK TENDERLOIN \$26.95**

*Grilled pork tenderloin with sun-dried cherry port sauce, chef's potato and today's fresh vegetable*

### **LOUISIANA CRAB CAKES \$29.95**

*Fresh jumbo lump crab cakes, whole grain mustard sauce,  
Served with chef's vegetable*

### **SALMON \$28.95**

*Grilled salmon fillet with lemon Beurre blanc, chef's potato and today's fresh vegetable*

### **GRILLED BROCHETTE OF CHICKEN \$26.95**

*Marinated fillets of chicken breast, mushrooms, bacon and scallions grilled on a skewer  
Served on a bed of rice with our creamy mushroom sauce*

### **SAUTEED CHICKEN SICILIAN \$27.95**

*Chicken breast breaded with fresh garlic, Parmesan cheese and Italian seasonings,  
Chef's potato and today's fresh vegetable*

### **CHICKEN SUPREME CRÊPE \$25.95**

*Filled with fresh tender chicken in a white wine sauce and topped with toasted almonds  
and today's fresh vegetable*

### **FLORENTINE SOUFFLÉ CRÊPE \$25.95**

*A delicate crêpe fresh from the pan, folded around a spinach soufflé  
Topped with cheddar cheese sauce and bits of bacon*

### **BEL-AIR SALAD \$26.95**

*A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts  
And walnut encrusted goat cheese tossed in an orange vinaigrette dressing  
With Grilled Chicken, Salmon, or Shrimp*

*Entrees served with salad, dessert, fresh baked bread, coffee, and iced tea*

## ***Desserts***

### **FRESH STRAWBERRY CREPE**

*Fresh strawberries sliced and tossed in brown sugar, folded in a fresh crepe with orange apricot sauce and whipped cream*

### **CRÈME BRULÉE**

*French caramelized custard with fresh berries*

### **KEY LIME PIE**

*From an old South Florida recipe, it's prepared with juice of Key limes and topped with fresh whipped cream*

### **CHOCOLATE DECADENCE**

*Flourless chocolate cake with crème Anglaise and fresh berries*



RIVER INN  
*of Harbor Town*

*Plated Lunch Menu*