

Lighter Fare

Starters

Soup du Jour

Entrees

River Inn Chicken Salad Croissant

or

Warm Baby Spinach Salad with Goat Cheese, Candied Bacon Vinaigrette,

Grilled Gulf Prawns

or

Classic Caesar Salad with Grilled Chicken

Desserts

Brandied Cherry Bread Pudding with Whiskey Sauce Anglaise

or

Vanilla Crème Brulee

or

Chocolate Terrine

\$19.00

Currents Lunch

First Course

(select one)

Frisee and Watercress Salad

Candied Pecans, Walnuts, Blue Cheese, Honey Lavender Vinaigrette

Baby Arugula Salad

Parmesan Crisp, Basil Marinated Tomatoes, Sherry Truffle Dressing

Field Greens Salad

Fresh Herb Croutons, Vine Ripe Tomato, Creole Mustard Vinaigrette

Warm Baby Spinach Salad

Candied Bacon Vinaigrette, Crisp Mushrooms, Feta Cheese

Cup of Chef's Soup of the Day

Entrees

(select up to three)

Chicken Paillard

*Breaded Chicken Breast, Fresh Melted Mozzarella Cheese, Vine Ripe Tomato Slices, Fresh Basil,
Baby Arugula Tossed in Lemon-Herb Vinaigrette*

\$21.00

Handmade Potato-Ricotta Gnocchi

English Peas, Neuske Bacon, Grilled Chicken, Carbonara Sauce

\$21.00

Bacon Wrapped Oven Roasted Alaskan Cod

Roasted Garlic Polenta, Spicy Tomato-Herb Broth

\$22.00

Open Faced Braised Beef Short Rib Sandwich

on Grilled Ciabatta Loaf, Candied Onions, Melted Vermont White Cheddar,

Warm Potato Salad

\$23.00

Grilled Pork Tenderloin

Sweet Potato Puree, Creole Mustard Demi Glace, Asparagus

\$23.00

Pan Roasted Salmon Filet

Melted Leeks, Grape Tomatoes, Asparagus, Orange-Brown Butter Sauce

\$24.00

Seared Yellow Fin Tuna

Black Miso Dressing, Grilled Mushrooms and Scallions,

Lemon-Ginger Risotto

\$25.00

Grilled Mississippi Garlic Quail

Aged Vermont White Cheddar Stone Ground Grits, Wilted Spinach,

Cracked Black Pepper Cream

\$25.00

Jumbo Lump Crab Cakes

French Green Beans, Creole Mustard Aioli, Smoked Tomato Beurre Blanc

\$26.00

Grilled Petite Filet of Beef

Red Onion Marmalade, Whipped Potatoes, French Green Beans, Port Wine Demi Glace

\$26.00

The entrée price includes your choice of appetizer and dessert.

Desserts

Vanilla Bean Crème Brulee

Fresh Berries

Pecan-Chocolate Tart

Sweet Potato Ice Cream

Belgian Chocolate Espresso Flan

Warm Caramel Sauce, Berries

Granny Smith Apple Tart Tatin

Cinnamon Ice Cream

Key Lime Cheese Cake

Mint-Lime Coulis

Chef's Hand Crafted Sorbets

Shortbread Cookies