

HAPPY MOTHER'S DAY 2021

Appetizers

Colossal Shrimp Cocktail \$22

Colossal Crab Cocktail \$22

Raw Chesapeake Oysters \$14

Crock of French Onion Soup \$9

Lobster Bisque \$9

Crispy Calamari

Tender calamari & banana peppers, lightly dusted in a seasoned flour, crispy fried & accompanied by a spicy tomato sauce \$15

Cheese Steak Spring Rolls

Thinly sliced ribeye, American cheese & caramelized onion in an egg roll wrapper, served with a smoked tomato coulis \$14

Fried Buffalo Cauliflower

Crispy fried & served with a sweet chili dipping sauce \$14

Ahi Tuna Tartar

Sesame encrusted sliced ahi tuna seared rare, topped with a mango salsa & cucumber aioli drizzle \$17

Tomato Caprese Tower

Sliced yellow & red beefsteak tomatoes stacked with fresh mozzarella wrapped with sliced prosciutto topped in a basil olive oil \$16

Sides \$7

Grilled Asparagus Broccolini
Red bliss mashed potatoes Onion rings
Sautéed mushrooms Sautéed spinach

Children's Menu \$19.95

Chicken Tenders with fries
Penne Pasta with Meatballs



Entrees

All entrées served with a small house salad or Caesar salad

STEAKS

All steaks are topped with our port demi glaze & served with mashed red bliss potatoes & grilled asparagus

12 oz. Filet Mignon \$53

8 oz. Filet Mignon \$43

12 oz. Grilled Pork Chop topped in a apple cider mustard sauce **\$33**

14 oz. New York Strip \$43

16 oz. Bone-in Cowboy Ribeye Steak \$49

Riverwinds Duo

12 oz. grilled Ribeye steak topped in our port wine demi glaze paired with a 6 oz. Brazilian lobster tail served with melted butter over mashed red bliss potatoes & grilled asparagus \$55

Jumbo Lump Crab Cake

Our signature crab cake topped with a lobster cream sauce served with mashed red bliss potato & grilled asparagus \$32

Salmon Caponata

Broiled salmon filet served with mashed red bliss potatoes & fire roasted vegetable medley topped with a saffron cream sauce \$34

Chilean Sea Bass

Pan-seared Chilean sea bass filet with steamed jasmine rice & grilled asparagus topped with a tarragon beurre blanc sauce \$43

Rack of Lamb

Herb-Dijon crusted drizzled with a demi-glaze served with red bliss mashed potatoes & sautéed broccoli rabe \$40

Crab & Shrimp Delight

Sautéed shrimp & jumbo lump crab meat with roasted red peppers & spinach in white wine, garlic, & lemon sauce over cappalinni pasta \$38

Chicken & Crab Isabella

Jumbo lump crab meat & sautéed chicken breast with asparagus tips & cherry tomatoes in a chardonnay lemon cream sauce over linguini \$36

Lobster Ravioli

Lobster ravioli in a creamy blush sauce topped with jumbo lump crab meat & jumbo shrimp \$38

Stuffed Shrimp

Crab imperial stuffed jumbo shrimp served over red bliss mashed potatoes & fire roasted vegetable medley, then topped with our lobster cream sauce \$37