

Vini Premium

White

- Glazebrook Sauvignon Blanc
(New Zealand)
- Stonewood White Zinfandel
(California)
- Alois Lagerder Chardonnay
(Italy)
- Santa Maria Prosecco
(Italy)
- Indigenous Pinot Grigio
(Italy)

Red

- Coltibuono R. Stucchi Chianti
(Italy)
- Fat Monk Pinot Noir
(California)
- Greyson's Cellars Cabernet
(California)
- LaLinda Malbec
(Argentina)
- Domaine de Foretal Moulin A Vent
(France)

Wine by the glass (\$8)/bottle (\$30)

Beer available by the bottle (\$5)

Dopo cena bevande di vostra scelta
(\$8)

- Fonseca Porto Bin No 27
- Caravella Limoncello
- Glenlivet 12 year single malt Scotch
- Hennessy Cognac
- Grand Marnier
- Disaronno Amaretto
- Jameson

Prix fixe menu priced at \$39.99 for two, \$24.99 for singles.

Breads, appetizers, salads, one entrée each, and light dessert are included.

All alcoholic beverages are an additional expense. Complimentary soft drinks, coffee, and tea.

Oue

at the *The Riverside Inn*

Please choose your entrée (we'll do the rest!)

Riverside Salmon

A fried, garden-fresh zucchini patty under sweetly glazed salmon, topped with pistachios.

Grilled Pork Chops

A perfectly seasoned center cut pork chop served with cinnamon baked apples and garlic spinach.

Chicken Angelique

Tender garlic sautéed chicken in a house-made tomato sauce with spinach and mozzarella cheese presented over Chef's selection of pasta.

Tenderloin Beef Tips

Beef tenderloin tips (filet mignon) braised with onions, mushrooms, and green peppers, over a bed of seasoned rice, au jus on the side.

Seafood Lasagna

Tender shrimp and scallops layered with pasta, a house-made alfredo sauce, mushrooms, mozzarella, and parsley.

Aubergine (Eggplant)

Sautéed eggplant paired with Chorizo crumbles, roasted garlic, and leeks.

Finalmente

A selection of fresh fruit, cheese, and chocolates.



The Riverside Inn 622 Main Street East Machias, Maine 04630 207-255-4134

Thursday, Friday, Saturday, 5 pm – 7 pm by reservation only