

River House

Dinner Menu Served 4PM-Close - \$29.95

Portsmouth's Spring Restaurant Week 2018

We are Gluten Free Friendly Please Ask Your Server about Our Gluten Free Options

Appetizers

Seafood chowder

A hearty, rich, creamy clam stock brimming with lobster, scallops, shrimp, clams, and haddock.

Sautéed Mussels

Served traditionally sautéed in butter, wine tomatoes and garlic or in a curry cream sauces, served with grilled toast.

Baked Brie

Wrapped in puff pastry, served with stone ground mustard, apricot spread, berries and crackers.

Entrees

Grilled flank steak

Served with mushroom gravy, herb mashed potatoes and vegetables.

Pan seared scallops

Maple sriracha pan seared scallops, served with jasmine rice and sautéed snow peas.

Stuffed Chicken Breast

Stuffed with mozzarella, tomatoes and basil in mornay sauce served over fettuccini.

Dessert

Key Lime squares

Sorbet

River House

Lunch Menu Served 11AM-4PM - \$16.95

Portsmouth's Spring Restaurant Week 2018

We are Gluten Free Friendly Please Ask Your Server about Our Gluten Free Options

Entrées served with bowl of award winning seafood chowder

House Green Salad

Fresh Mesclun greens topped with cucumbers, carrots, red onion, tomato, mushrooms & croutons. Served with Balsamic vinaigrette.

River House Spinach Salad

Tender baby spinach leaves topped with mushrooms, red onions, plumped dried cranberries, goat cheese and bacon, served with a sherry-dijon vinaigrette.

The Summer Berry Salad

Fresh strawberries and blueberries with crumbled goat cheese, shredded carrots and toasted almonds on mixed greens. Served with a cranberry citrus vinaigrette.

Caesar Salad

Freshly chopped Romaine lettuce and croutons tossed lightly with a classic Caesar dressing. Finished with Asiago cheese.

½ Vermont Turkey Panini

Thinly sliced roast turkey, crisp bacon, & cheddar cheese, hot pressed between slices of fresh parmesan sage bread, with a side of sweet honey mustard sauce

Dessert

Key lime squares served with wiped cream

Raspberry sorbet