

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.

French Onion Soup au Gratin

Caramelized onions simmered with Burgundy wine and a blend of chicken and beef stocks, served with a crouton and a classic Gruyere cheese crust.

Sautéed Mussels

Sautéed in butter, wine, tomatoes and garlic. Served with grilled toast.

Ahi Tuna Poke Tower

Yellowfin Tuna tartar, avocado, cucumbers, jalapeños, pineapple, edamame and quinoa. Lightly dressed with a sesame ginger sauce and served with pita chips.

Quinoa Salad

Mixed greens, cucumbers, red peppers, avocado, mandarin oranges and feta cheese. Served with honey vinaigrette.

Entrees

Prime Rib

Served with bacon cheddar mashed potatoes, green beans & horseradish cream sauce.

Pan Seared Scallops

Maple sriracha pan seared scallops. Served with couscous and sautéed snow peas.

Seafood Linguine

Scallops, shrimp, and mussels sautéed with white wine, tomatoes, onions, herbs, and garlic over linguine. Served with garlic toast.

Macaroni and Cheese

Pasta shells, white cheddar and fontina, topped with a goldfish crust, and served with chef's veg.

Meatloaf

Bacon-wrapped meatloaf. Served with gravy, mashed potatoes, and chef's veg. Topped with onion straws.

Dessert

Bread Pudding

Brownie A la Mode

Pumpkin Pie

River House

Lunch Menu Served 11am-4pm - \$16.95

Portsmouth's Fall Restaurant Week 2018

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***Entrées served with a bowl of our award winning seafood chowder or
a crock of French onion soup***

Cranberry Walnut Chicken Salad Wrap

Chicken salad dressed with walnuts, sweet cranberries and celery. Rolled with baby salad greens in a large garlic herb flour wrap.

½ Vermont Turkey Panini

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

½ Corned Beef Reuben

Corned beef, swiss cheese, sauerkraut, 1000 island dressing, served on marbled rye.

Fig Salad

A blend of mixed greens served with figs, bleu cheese, and candied walnuts. Dressed with olive oil and balsamic glaze.

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.

Caesar Salad

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

Dessert

**Bread Pudding
Brownie A la Mode**