

River House

Dinner Menu Served 4PM-Close - \$29.95

Portsmouth's Spring Restaurant Week 2019

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.

Pork Belly

Braised pork belly, served with maple stone ground mustard

Sautéed Mussels

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

Fried Coconut Shrimp

Fried shrimp coated with shredded coconut and topped with fruit salsa.

Quinoa Salad

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

Entrees

Grilled NY Sirloin

Grilled 12oz sirloin, served with herb roasted potatoes, and asparagus.

BBQ Rack of Ribs

Chipotle apricot BBQ sauce. Served with mac'n cheese, coleslaw and corn bread.

Seafood Linguine

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

Macaroni and Cheese

Pasta shells, white Cheddar and Fontina, topped with Goldfish crust, and served with chef's veg.

Lobster Mac & Cheese + \$3

Wild Mushroom Risotto

Creamy risotto prepared with shiitake, portobello and porcini mushrooms. Finished with mascarpone cheese.

Dessert

Bread Pudding

Chocolate Chip Nutty Bar

Key Lime Squares

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

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***Entrées served with bowl of 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 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

½ Corned Beef Reuben

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

Fig Salad

A blend of mixed greens served with figs, Blue 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 raisins, goat cheese and bacon, served with a bacon 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**

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Restaurant Week Drink Menu

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Wine Specials

Willakenzie Estate Pinot Gris, Oregon - \$12.50/ glass \$40/bottle
Aromatic with citrus and melon notes, culminating in a refreshing finish.

Black Station Malbec, California - \$8/glass \$32/bottle
Pronounced aromas of saddle leather and mocha. Explosive flavors of blueberry, cranberry and boysenberry jam.

Beer Specials

Woodland Farms Brewery, Kittery Maine - \$8.50

Monroe Oatmeal Stout - coffee stout 6% ABV, 16oz

Blinky IPA - New England IPA, 7.2% ABV, 16oz

Cocktail Specials

Tom Cat Mule - \$8.50

Barr Hill Tom Cat Gin, fresh lemon juice, cranberry juice, ginger beer with a sprig of rosemary.

The Gin Smash - \$8.50

Barr Hill Tom Cat Gin, raspberry puree, triple sec, orange juice, with a splash of soda water.

Amaretto Ice Coffee - \$8

Ciroc Amaretto, Kahlua, and Baileys. Topped with iced coffee.