

Riverview Terrace

Week of March 22nd ~ March 28th

March - April 2020

Daily Featured Entrées

All Entrées include seasonal vegetables, Salad Bar, and Soup of the Day

Sunday

Baked Rum Raisin Ham with Au Gratin Potatoes (NGA Ham Only)

Monday

Cheese Manicotti with Fried Eggplant and Garlic Bread

Tuesday

Leg of Lamb with Julienne Carrots and Green Beans (NGA)

Wednesday

Happy Birthday Plated Dinner- Grilled Hawaiian Shrimp served over Jasmine Rice or Baked Free-Range Chicken Breast with Roasted Red Potatoes (Both NGA)

Thursday

Grilled Porterhouse Pork Chop with Sauteed Brussel Sprouts in Pecan Butter (NGA)

Friday

Crab Cake with Crispy Onion Strings and Remoulade Sauce

Saturday

Home Fried Chicken Breast with Corn on the Cob and Cowboy Beans

Seasonal Entrées

Choice of seasonal Vegetables, Rice, baked or mashed Potatoes, baked Yam, Tater Tots, Onion Rings, Sweet Potato or regular Fries.

****Ask your server about our No Gluten Added options. ****

Certified Angus Beef Flat Iron Steak NGA

Chargrilled to order and finished with an Herbed smoked Butter.

Shrimp Scampi NGA

Succulent Shrimp sautéed in a Garlic, Wine, and Butter sauce.

Grilled Honey-Soy Chicken Thigh NGA/♥

A grilled boneless Chicken thigh marinated in an Asian-inspired Sauce topped with Mango and Red Bell Pepper Salsa.

Breakfast All Day

Eggs cooked to order, Bacon, Ham, or Sausage, Hash Browns, Toast, or Biscuits n' Gravy.

The Chef's Weekly Catch ♥

Your server will gladly announce the Weekly Catch selection.

Grilled Chicken Breast NGA/♥

Charbroiled and presented with Seasonal Vegetables and your choice of sides.

Vegetarian Selections

****Ask your server about our No Gluten Added options. ****

Spring Pasta Primavera ♥

Penne Pasta and fresh spring Vegetables lightly tossed with Olive Oil and Balsamic Vinegar.

Steamed Fresh Vegetable Plate NGA/♥

Freshly steamed Broccoli, Cauliflower, Carrots, and Zucchini topped with grated Cheddar Cheese.

Specialty Salads

Salmon BLT Salad

Spring greens, Bacon, Tomatoes, and Croutons topped with poached Salmon and Avocado. Served with a side of Green Goddess dressing.

Chef Salad ♥

Crisp Greens, Ham, Turkey, shredded Cheddar Cheese, hard-cooked Egg, and Tomato served with your choice of Dressing.

Waldorf Salad NGA/♥

Apples, Walnuts, Celery, and Raisins combined in a Mayonnaise and Sour Cream dressing.

Specialty Sandwiches

Served with your choice of Tater Tots, Onion Rings, Sweet Potato or regular Fries, homemade Potato Salad, or Coleslaw.

Build a Burger or Garden Burger

A charbroiled Burger with your choice of favorite toppings and served on a golden, toasted Bun. Choices include Cheeses from our Deli Counter, sautéed Mushrooms, caramelized or fresh Onions, Tomatoes, Lettuce, Bacon, or Barbecue Sauce.

All American Beef Hot Dog

A grilled Frankfurter with your choice of toppings and condiments.

French Dip

Thinly sliced Roast Beef on a warm Stadium Roll served with a side of Au Jus. Grilled Onions available upon request.

Halibut Sandwich

Golden fried Halibut patty on a warm Roll with your choice of Cheese. Served with Tartar Sauce and garnished with Lettuce and Tomato.

Deli Counter

Choose from the following for half or whole Sandwiches.

Sandwiches may be ordered grilled.

We also offer Peanut Butter and Jelly and BLT Sandwiches.

****Ask your server about our No Gluten Added options. ****

Meat	Cheese	Bread
Turkey, Ham, Roast Beef, Pastrami, Tuna Salad, Egg Salad	Cheddar, American, Swiss, Provolone	Sourdough, Wheat, Rye, Healthy Grain, White

Dessert Cart and Signature Dessert

Try one of our tempting Desserts or select our
Featured Seasonal Signature Dessert

Mixed Oregon Berry Tartlet

*Sugar free Desserts are available
