

Riverstone's Valentine's Day 2010

Now taking reservations for Saturday, February 13 and Sunday, February 14 at 330.483.9900

FEATURED DRINKS

The Carol Channing

Named after the famous comedian. Raspberry & Orange liqueurs topped with Prosecco served in a martini glass. 6.5

Raspberry Long Island

Our regular Long Island Iced Tea topped with Raspberry liqueur. 6

Peppermint Patty

Godiva Chocolate liqueur with Peppermint Schnapps. 6.5

Dutch Chocolate Caramel Martini

Dutch Chocolate liqueur and caramel vodka. 6.5

Black Raspberry Martini

Raspberry liqueur, vodka, and Grand Marnier. 6.5

Prosecco

Enjoy a glass of Zardetto Prosecco, dry sparkling wine from Italy. 7

APPETIZERS

Calamari

Lightly floured and perfectly fried, then served up with house made Pico de Gallo and Chili-lime mayonnaise. 10

Sauerkraut Balls

Ours are homemade with corned beef and served with 1000 Island dressing. 7.5

Artichoke Spinach Dip

A hearty homemade cheese dip with spinach & artichoke hearts. Served with grilled pita and crispy flour tortilla chips. 7.5

Rum and Coconut Shrimp

Seven shrimp with a coconut-rum breading, deep-fried, and served with coconut rum sauce for dipping. 9

Prix Fee for 2

Includes choice of one appetizer, any two entrees and one dessert

\$50



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ENTREES

Served with soup or house salad

Surf & Turf

A grilled lobster tail served with a filet of Sirloin finished with a lobster cream sauce.
Served with smashed red-skin potatoes and house vegetables. 22

Strip Steak

A ten ounce center cut NY Strip grilled and finished with a cranberry red wine reduction and topped with
crispy shoe string potatoes. Served with smashed red-skin potatoes and house vegetables. 18

Hanger Steak

A ten ounce Hanger Steak grilled and finished with a Bourbon sauce. This recipe comes straight from the
New Orleans French Quarter. Served with smashed red-skin potatoes and house vegetables. 16

Pork Chops

Two pork chops grilled and finished with a Balsamic reduction sauce. Served with
smashed red-skin potatoes and house vegetables. 16

Chicken Marsala

Fresh boneless chicken breast sautéed with mushrooms in a Marsala wine sauce.
Served with smashed red-skin potatoes and house vegetables. 15

Lake Erie Walleye

Lake Erie Walleye oven baked and finished with house made salsa verde.
Served with sautéed greens and rice pilaf. 18

Salmon

A fillet of wild North Atlantic salmon grilled and finished with your choice either lemon-dill butter or
Bourbon-orange sauce. Served with house vegetables and rice pilaf. 15

Grilled Lobster Tails

Two North Atlantic Lobster Tails grilled and served with rice pilaf and sautéed green beans. 22

Wild Mushroom Ravioli

Handcrafted mushroom and Fontina cheese filled ravioli from Ohio City Pasta.
Served in a wild mushroom cream sauce. 15

Linguini all' Amatriciana

A zesty dish from the village of Amatrice near Rome. We start with sautéing pancetta, onions,
and garlic, then add some dried chili peppers and diced tomatoes. Served over
fresh linguini from Ohio City Pasta. 13 Add chicken for 2

