



Starters

- Chef's Featured Soup Market Fresh Ingredients 7*
- Baby Greens Salad Artisan Goat Cheese, Candied Pecans, Dried Cherries, Roasted Sherry Shallot Vinaigrette 8*
- Hearts of Romaine Classic Caesar Dressings, Shaved Parmesan, Marinated Italian Anchovies 8*
- Fritto Misto Crispy Squid, Seasonal Vegetables, trio of Dipping Sauce 10*
- Berbere Spiced Beef Short Rib Sautéed Spinach, Soft Polenta 10*
- Grilled Wild Caught Shrimp, Stone-ground Grits, Country Ham 14*

15 RIA DAILY SPECIAL PLATE

Our Fare stays true to Fresh and Creative American Cooking Utilizing the Bounty of Fresh and Local Products whenever possible.
 Your Server will be delighted to inform you of our Today's Special

Entrée Salads

- Cobb Salad, Grilled Chicken, Tomato, Avocado, Bacon, Eggs and Blue Cheese Dressing 12*
- Seared Crab Cake or Grilled Shrimp Caesar Salad, Garlic Croutons, Parmesan Cheese 15*
- Grilled Salmon* Salad, Arugula, Baby Spinach, Fennel, Olives, Oranges, Citrus Vinaigrette 21*
- Duck Salad, Hearty Greens with Applewood Smoked Bacon, Roasted Red Grapes, Sherry Vinaigrette 14*
- Seared Scallop* Salad Baby Spinach, Sweet Potato Crisps, Apple, Country Ham, Sesame-Ginger Vinaigrette 16*

Entrées

- Grilled Rainbow Trout with Shaved Fennel-Grapefruit- Avocado Salad, Black Rice 19*
- Pan Roasted Organic Chicken, Goat Cheese Mashed Potatoes, Haricots Vertes, Thyme Jus 22*
- Harvest Risotto, Local Shiitakes, Caramelized Onions, Parmesan Tuille 16*
- Pan Seared Jumbo Lump Crab Cake Wilted Slaw, Roasted Red Pepper Coulis 26*
- Grilled Woodsboro Farms Pork Chop*, Spiced Fruit Compote, Cheesy Grits Souffle, Shaved Brussels Sprouts with Pancetta 22*
- Grilled Organic Salmon Black Beluga Lentils, Broccoli Rabe, Mustard Drizzle 25*
- Braised Lamb Shank, Creamy Polenta, Wilted Swiss Chard, Roasted Baby Carrots 26*
- Seared Scallops* Sweet Potato Hash, Wilted Spinach, Ginger Cream 25*
- Cocoa-Chili Dusted New York Strip Steak*, Mashed Potatoes, Sugar Snap Peas, Merlot Reduction 29*
- Grilled Bone-in Rib Eye Steak*, Roasted Fingerling Potatoes, Watercress Salad 29*

Wine by the Glass

<i>Chandon Brut NV ~ California</i>	10
<i>Riesling BV Coastal Estates ~ California</i>	10
<i>Chardonnay, Jade Mountain ~ Napa, California</i>	10
<i>Sauvignon Blanc, Sterling, Sonoma, California</i>	10
<i>Pinot Grigio, Stellina di Notte – Della Venezie, Italy</i>	10
<i>Pinot Noir, Chalone, Monterey, California</i>	12
<i>Shiraz, Green Point, Yarra Valley, Australia</i>	10
<i>Cabernet Sauvignon, Dynamite, North Coast, California</i>	12
<i>Merlot, Jade Mountain ~ Napa, California</i>	10
<i>Malbec, Navarro Correas Privada, Mendoza, Argentina</i>	10

Eat.drink.be

20 % Gratuity Will Be Added For Parties of 6 or More

*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!