

# RIVERBOAT LANDING – VALENTINE'S MENU

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## *Starters & Salads*

- Clam Chowder – creamy Carolina-style, chopped sea clams, bacon, potatoes 5-
- Roasted Artichoke Dip - preserved lemon, mozzarella, pesto & pita bread 8-
- Arancini - parmesan herb risotto fritters filled with molten mozzarella, pomodoro 7-
- Crab Spread- baked backfin crab in a creamy béchamel, with pita bread 9-
- Shrimp Cocktail- poached shrimp in spicy tomato jus with cucumber salsa & cilantro 10-
- Chilled Oysters - on the ½ shell with champagne mignonette 12-
- Baked Oysters - on the ½ shell with casino butter and applewood bacon 12-
- Riverboat House – mixed lettuce, dried cranberries, mandarin oranges, candied walnuts, gorgonzola cheese, red onion, white balsamic 6-
- Greek – mixed lettuce, tomato, cucumber, red onion, feta, olive, artichoke heart, oregano, lemon, balsamic 6-
- Classic Caesar- chilled romaine lettuce, house-made dressing, herb croutons, shaved parmesan 6-

## *Entrees*

- Beef Tenderloin- herb and pepper seared, slow roasted Angus, served with caramelized onions, Béarnaise sauce, buttermilk mashed potatoes, and julienned vegetables 32-
- Lemon-Herb Roasted Chicken- served over Mediterranean style orzo pilaf with sun-dried tomato and artichoke tapenade 26-
- Salmon Paupiettes- Atlantic salmon, baked with crabmeat dressing, lemon-shallot beurre blanc, roasted broccolini, and buttermilk mashed potatoes 29-
- Roasted Vegetable Ratatouille- winter squash, peppers, onion & tomato diced & roasted with fresh herbs, mushrooms, spinach, vegetable jus atop parmesan risotto 24-
- Shrimp Gumbo- Creole stew with okra and tomato, shrimp, andouille sausage and fluffy basmati rice 28-
- Grilled Angus Ribeye Steak - 12 ounce cut, served with broccolini and “loaded” mashed potatoes with cheddar, bacon, and chives 32-
- Lobster Risotto- creamy Arborio rice laced with English peas, fresh lemon, tarragon, parmesan cheese, and butter poached lobster 30-
- Coriander Crusted Tuna – served over cilantro-lime rice with black bean, crab, and sweet corn salsa 29-

## *Desserts*

- Apple Tart- flaky pastry with fresh apples, cinnamon, brown sugar, vanilla ice cream, and caramel sauce 6-
- Berry Cobbler- strawberry, blackberry, raspberry, and blueberry under sweetened biscuit crust with vanilla ice cream 6-
- Dessert Duo Minis – Key lime pie with graham cracker crust, Key lime mousse, whipped cream, and toasted coconut and a vanilla cheesecake with fresh sliced strawberries 8-
- Chocolate Lava- Belgian chocolate molten cake served warm with vanilla ice cream 7-