



“Our menu celebrates house-made, fresh ingredients and creative touches on the scenic riverfront.”

Dine Downtown

January 11-21, 2019

First Course

-Please choose one-

CLAM CHOWDER or SOUP DU JOUR
Traditional New England Style Chowder

***RIO WINTER SALAD**
Organic Blend, Red Onions, Candied Walnuts, Cranberries, Bleu Cheese Crumbles, Pomegranate Vinaigrette

Second Course

-Please choose one-

***GRILLED ORGANIC CHICKEN**
Herbed Lemon Reduction, Brussel Sprouts, Garlic Mashed Red Potatoes

***MAPLE-BOURBON BISTRO FILET**
Grilled with Rosemary Bourbon Sauce, Asparagus, Garlic Mashed Red Potatoes

WILD MUSHROOM RAVIOLI
Sautéed Portabella & Cremini Mushrooms, Spinach, Herbed Cream Sauce, Parmesan

***VEGAN STIR FRY**
Zucchini, Yellow Squash, Mushrooms, Onions, Green & Red Bells, Spinach, Sweet Chili Sauce, Jasmine Rice

GRILLED ATLANTIC SALMON
Lightly Blackened with a Lobster Cream Sauce, Creamy Farro Risotto and Grilled Asparagus

Third Course

-Please choose one-

***CHOCOLATE DECADENCE**
Flourless Cake with an Almond Crust, Chocolate Ganache, Salted Caramel Sauce, Chocolate Sauce, Spiced Nuts, Vanilla Cream

***VANILLA BEAN CRÈME BRULEE**
Traditional Vanilla Custard, Caramelized Sugar

\$35 per person

Does not include tax or gratuity

**Gluten Free*

WINE FLIGHTS - Additional \$15

-Choose any three- - 3 oz pour each

Whites: Ammunition Chardonnay, Babich Sauvignon Blanc
Reds: Joel Gott No. 815 Cabernet Sauvignon, Rodney Strong Pinot Noir
Ports: Ficklin 10yr Tawny, Fonseca Bin 27 Ruby

EVERY DINE DOWNTOWN MEAL WILL BENEFIT SOCIAL SERVICES & FOOD LITERACY PROGRAMS