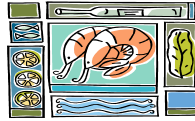


# Darien River House



## Restaurant & Wine Bar

Winter 2012

### APPETIZER

#### **Thai Turkey Empanadas**

*Savory pastry puffs filled with Thai spiced roast turkey baked until golden. Served with Sweet & Spicy dipping sauce.*

Four – \$7                  Two – \$4

#### **Blue Crab Stuffed Mushroom Caps**

*Jumbo caps stuffed with local blue crab, topped with dill havarti and baked until bubbly.*

Four – \$9                  Two – \$5

### SOUP

#### **River House Shrimp Bisque**

*A popular New England recipe made even better with sweet wild Georgia shrimp, a touch of butter, cream, brandy, vermouth and sherry.*

Cup – \$7                  Bowl – \$10

#### **Baja Chicken Chili Verdé**

*Chunks of chicken, sautéed sweet onions, tomatoes, white beans, light red kidney beans & fire roasted green chili peppers in savory broth.*

Cup – \$6                  Bowl – \$9

### SALAD

#### **River House Winter Salad**

*Crisp winter greens drizzled with Montmorency Cherry, Georgia Pecan & White Balsamic Vinaigrette.*

\$6

#### **Classic Caesar Salad**

*Crisp romaine lettuce tossed in rich lemony, garlic, parmesan peppercorn dressing & garlic croutons.*

\$6

### ENTRÉE

#### **Tuscan Grilled Rib Eye Steak**

*Marinated in garlic, herbs and olive oil, grilled to perfection, served with creamy smashed potatoes & seasonal vegetables.*

\$25/\$17

#### **Roast Turkey with Madeira & Mushrooms**

*Rosemary Rubbed Roast Turkey thick sliced and topped with a mushroom & Madeira wine demi-glace de poulet.*

*Served with smashed potatoes & seasonal vegetables.*

\$20/\$14

#### **Pan Seared Pork Tenderloin with Port Wine & Cherries**

*Medallions of Pork Tenderloin seasoned with black pepper and Thyme, pan seared and topped with a Port wine and cherry demi-glace.*

*Served with yellow rice & seasonal vegetables.*

\$20/\$14

### **Wild Georgia Shrimp & Grits**

*Georgia meets Louisiana with succulent sautéed Wild Georgia Shrimp, sweet Vidalia onions and bell peppers in a mildly spicy Cajun Andouille cream sauce served over a bed of cheddar cheese grits with seasonal vegetables.*

\$20/\$14

### **Fisherman's Fresh Catch of the Week**

*Changes every week depending on what the fisherman are bringing in so please ask your waitperson for this week's delectable offering.*

*\*Market Price\**

### **Blackened Grouper with Mango Salsa**

*Florida caught filet seasoned with Cajun spices then blackened in a cast iron skillet served over rice pilaf topped with fresh mango salsa.*

\$24/\$16

### **BEVERAGES**

**Sweet or Un-sweet Tea / Coke / Diet Coke / Sprite**

\$2

**Fresh Brewed Coffee / Assorted Hot Tea**

\$2

**Domestic & Imported Wine, Beer & Ale**

*Please ask your server for our complete selection.*

### **JUST DESSERTS - \$5**

**Grilled Peach Pound Cake**

**Bananas Foster**

**Cookies & Cocoa**

### **DESSERT DRINKS**

**Quinta do Infantado Ruby Port - Douro Valley, Portugal**

*Glass - \$7*

**Gordon Rainwater Madeira - Madeira, Portugal**

*Glass - \$7*

**Chocovine - Holland**

*If you like Bailey's, you'll love Chocovine!!!*

*A unique and delicious blend of fine red wine and Dutch milk chocolate.*

*Glass - \$6*

*Parfait - \$8*

**Cookies, Cocoa & Chocovine**

\$11



*"Source Locally Think Globally"*

**www.darienriverhouse.com / (912) 437-2510**