



## **Entrées 2016**

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# Entrées 2016

*Entrées are accompanied by your choice of house salad, rolls and butter,  
Chef's choice of seasonal vegetable and complementing starch, and a house dessert*

## From The Land

### Pistachio and Orange Encrusted Chicken

Pistachio and Panko Encrusted Chicken Breast lightly pan fried and  
Accented with a Pineapple and Cranberry Gastrique.

\$42.50

### Rosemary Dijon Chicken

Airline Chicken Breast served with a Rosemary Dijon Butter Sauce

\$41.50

### Maple Glazed Stuffed Chicken Breast

Stuffed with a cornbread stuffing and finished with a maple glaze

\$41.50

### Stuffed Chicken Breast

*Anna* - Breast of Chicken filled with an Italian Sausage and Herbed Focaccia Bread Stuffing

*Harvest* - Breast of Chicken filled with Cranberry & Apple Pear Stuffing, served with a  
Grand Marnier Cranberry Glaze

\$40.50

### Parmesan Crusted Chicken

Tender Breasts of Chicken coated in a seasoned Parmesan Crust

Served with a Sage Butter Sauce

\$40.50

### Italian Chicken Cordon Bleu

Breaded Chicken Breast stuffed with spiced Ham & Provolone Cheese,

Served with a Herb Veloute cream sauce with a hint of Horseradish

\$40.75

# Entrées Continued

## From The Land

### Pork Tenderloin

Balsamic-Cranberry Sauce – Dijon Marsala Sauce – Raspberry Sauce  
\$40.50

Herb and Garlic Roast Pork Loin with Honey Mustard Sauce  
\$40.50

Sliced New York Strip  
\$43.00

Prime Rib of Beef  
\$46.00

Sliced Tenderloin of Beef  
\$47.00

Roasted Top Sirloin  
\$41.75

Braised Short Ribs  
\$45.00

### ***Chef Suggested Options:***

Espresso Chili Rub or Herb Marinated

Rosemary Chocolate Demi  
Mushroom Cabernet Demi

Caramelized Onions, Grape Tomato Halves, Balsamic Glaze  
Onion Straws

# Entrées Continued

## From The Depths

### Baked Haddock

with a Scampi Sauce

\$39.50

### Cod Filet

with herbed- cracker crumb topping, sauteed with lemon and fresh herbs

\$41.50

### Salmon

*Please choose one*

**Classico** - delicately seasoned and expertly grilled,

Served with a Lemon Dill Sauce

\$41.50

Panko Encrusted Seared Salmon with a Basil Lemon Sauce

\$42.00

Soy Sauce and Ginger Salmon

\$41.50

### Stuffed Filet of Sole

Spinach, Wild Rice Cous Cous Blend

Lemon Cream Sauce

\$41.50

### Crab filled Filet of Sole

\$42.50

### Mahi Mahi

*Please choose one*

-Fresh Fruit Salsa

-Scampi Sauce

-Coconut Ginger Sauce

\$42.50

### Sea Bass

**Canale** –Sea Bass, encrusted with Macadamia Nuts and served with a Frangelico Cream Sauce

**Mediterranean** – Tomatoes, Onions, Olives & Capers

Market Value

# Entrées Continued

## From the Fields

### Eggplant Rollatini

Thinly-sliced Eggplant battered, filled with Seasoned Ricotta Cheese  
And topped with Mozzarella Cheese and Marinara Sauce  
\$39.50

### Four Cheese Ravioli

Served Tomato Basil Sauce  
\$39.50

### Pasta Primavera

Pasta served with a tempting assortment of Seasonal Vegetables  
Choice of Roasted Garlic Cream or Roasted Red Pepper Sauce  
\$39.50

### Stuffed Portobello

*Please choose one*

-Herb marinated Portobello Mushroom Caps stuffed with Mascarpone Cheese, Artichokes and Mushrooms. Topped with Pesto Chive drizzle

- Roasted Red Peppers, Spinach and Provolone Cheese. Finished with a Pesto Drizzle.  
\$39.50

### Petite Eggplant

A generous portion of Roasted Baby Eggplant filled with Onions, Eggplant,  
Roasted Tomato, and Focaccia bread  
All topped with a Marinara Sauce  
\$39.50

### Grilled Vegetable Mélange

A delicious combination of Grilled Vegetables  
All served over a bed of Israeli Couscous  
\$39.50

### Stuffed Peppers

Red and Yellow Bell Peppers filled with Israeli Vegetable Cous Cous  
Roasted Red Pepper Sauce  
\$39.50