



## **Entrées**

**1437 Amsterdam Road  
Glenville, NY 12302  
(518) 382-8322**

**[www.riverstonemanor.com](http://www.riverstonemanor.com)**

*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.

### Rosemary Dijon Chicken

Airline Chicken Breast served with a Rosemary Dijon Butter Sauce

### Maple Glazed Stuffed Chicken Breast

Stuffed with a cornbread stuffing and finished with a maple glaze

### 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

### Parmesan Crusted Chicken

Tender Breasts of Chicken coated in a seasoned Parmesan Crust  
Served with a Sage Butter Sauce

### 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

# Entrées Continued

From The Land

Pork Tenderloin

Balsamic-Cranberry Sauce – Dijon Marsala Sauce – Raspberry Sauce

Herb and Garlic Roast Pork Loin with Honey Mustard Sauce

Sliced New York Strip

Market

Prime Rib of Beef

Market

Sliced Tenderloin of Beef

Market

Roasted Top Sirloin

Market

Braised Short Ribs

Market

Mushroom Cabernet Demi

Caramelized Onions, Grape Tomato Halves, Balsamic Glaze

~ *or* ~

Onion Straws

# Entrées Continued

## From The Depths

**Baked Haddock**  
with a Scampi Sauce

**Cod Filet**  
with herbed- cracker crumb topping, sautéed with lemon and fresh herbs

**Salmon**  
*Please choose one*  
**Classico** - delicately seasoned and expertly grilled,  
Served with a Lemon Dill Sauce

Panko Encrusted Seared Salmon with a Basil Lemon Sauce

Soy Sauce and Ginger Salmon

**Stuffed Filet of Sole**  
Spinach, Wild Rice Cous Cous Blend  
Lemon Cream Sauce

**Crab filled Filet of Sole**  
\$43.00

**Mahi Mahi**  
*Please choose one*

-Fresh Fruit Salsa  
-Scampi Sauce  
-Coconut Ginger Sauce

Market Value

**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

### Four Cheese Ravioli

Served Tomato Basil Sauce

### Pasta Primavera

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

### 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.

### Petite Eggplant

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

### Grilled Vegetable Mélange

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

### Stuffed Peppers

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