

## APPETIZERS & SMALL PLATES

### GYOZA 13

pork kimchi dumplings, bean sprouts, scallions, char grilled pineapple sweet chili sauce

### COCONUT SHRIMP 14

lightly battered prawns, char grilled pineapple sweet chili sauce, fresh lime

### PEROGIES 12

local Aunt Kathy's potato & cheddar, caramelized onions, bacon & sour cream

### CHICKEN WINGS 14.5

fresh vegetables & buttermilk ranch  
choice of: honey garlic, maui wowee, BBQ buffalo, maple bacon, cajun pickle, black & bleu

### HUMMUS 15.25

roasted garlic, housemade tzatziki, warm pita chips, herbed olives, heirloom tomatoes, toasted sesame, fresh vegetables

### FIG FLATBREAD 15.75

pig & pantry guanciale, sweet figs, fresh mozzarella, balsamic arugula, riverside honey, walnuts

### HANDCUT NACHOS 22

NACHOS FOR ONE 12.5

corn tortillas, black beans, sour cream, tomatoes, grilled corn, tajin, green onions, shredded nacho cheese  
chipotle chicken 6 - spicy taco beef 5 - guacamole 4.25

### CASHEW LETTUCE WRAPS 18

tamari lemongrass glaze, kaffir lime aioli, chicken, cilantro, crisp rice noodles, toasted sesame

## PLANT BASED

### BABY KALE CAESAR SALAD 14.75

romaine hearts, creamy garlic dressing, applewood smoked bacon, grana padano, crispy capers, garlic ciabatta croutons, puffed wild rice

### MARKET SALAD 14

fresh greens, carrot, baby cucumber, watermelon radish, heirloom tomatoes, red beet, choice of dressing

### RIVERSIDE COBB SALAD 16

fresh greens, red onion, cucumber, bacon, applewood smoked cheddar, medium boiled egg, heirloom tomatoes, maple balsamic vinaigrette

### VERACRUZ SALAD 16

fresh greens, red onion, grilled corn, black beans, avocado, salted queso fresco, dates, cilantro, honey jalapeno dressing

## HANDHELDS

### RIVERSIDE CLASSIC BURGER 16.5

100% western canadian chuck, cheddar, applewood smoked bacon, asiago aioli, butter lettuce, vine tomato, deli chip pickle, red onion, warm potato scallion bun

### RIVERSIDE CLUBHOUSE 16.75

house smoked turkey, applewood bacon, shaved honey ham, vine tomato, greens, cheddar, red onion, asiago aioli, warm foccacia

### HOT HONEY CHICKEN 16

crispy chicken breast, butter lettuce, deli chip dill pickle, asiago aioli, toasted brioche

### BEEF DIPPER 18

shaved western canadian beef, horseradish aioli, caramelized onions, swiss, montreal steak spice, french onion beef au jus

### GRINGA TACOS 15

hickory smoked pork shoulder, salsa fresca, cilantro, grilled jack cheese, fresh watermelon radish, valentina crema, fresh lime



all items marked by the bull are long standing member favorites that have stood the test of time at the club



we use honey produced entirely onsite at Riverside Country club, in partnership with Three Foragers Bee Co.



Saskatchewan is home to over 45,000 farms and from those farms come great producers and artisans. this symbol signifies a local product being showcased in the dish

## HOUSEMADE DRESSINGS

MAPLE BALSAMIC  
HONEY JALAPENO  
LEMON + HONEY  
SESAME POPPYSEED  
BUTTERMILK RANCH

## ENHANCEMENTS

HERB BRINED CHICKEN 6  
GARLIC SAUTEED SHRIMP 6  
FLAT IRON STEAK 8

## SIDE DISHES

FRESH CUT RUSSET FRIES  
SWEET POTATO FRIES  
CRISP TATER TOTS  
SHOESTRING FRIES  
HOUSEMADE SOUP  
RIVERSIDE CAESAR SALAD+ 2.50  
HOUSE GREENS SALAD+ 1.25  
FRESH VEGETABLES+ 1.75

## ENTREES

### SOUS VIDE BEEF SHORT RIB 29

18 hour sous vide cook, buttered potato puree, green peppercorn demi glace, crispy fried onions, seasonal vegetables

### PAN ROASTED SUPREME 26

grain fed free range chicken breast, seared potato gnocchi, sunflower pesto, sweet potato puree, chili infused honey, seasonal vegetables

### TIGER SHRIMP BOWL 17.5

coconut red curry sauce, bokchoy, cabbage, coconut rice, toasted peanuts, bean sprouts, fresh lime, cilantro

### MONGOLIAN CHICKEN BOWL 16

tamari lemongrass glaze, bean sprouts, bok choy, cabbage, cilantro, udon noodles, toasted sesame seeds

### WILD RAINBOW TROUT 28

gochujang glaze, herb roasted fingerling potatoes, radish sprouts, pickled red cabbage puree, seasonal vegetables

### CHORIZO RIGATONI 20

house made mexican chorizo, san marazano rose, peruvian sweetie drop peppers, pickled shallots, grana padano, fresh parsley

### CHICKEN TENDERS 14.75

breaded chicken, honey dill dip, hand cut russet fries

### QUESADILLA 16

sunflower seed pesto, braised chicken, red onion, bell pepper, dried cranberry, mozzarella, sour cream

## BROOKLYN STYLE PIZZA

hand tossed thin crust baked at 1000°F, mozzarella cheese

### LIL' STINKER 13

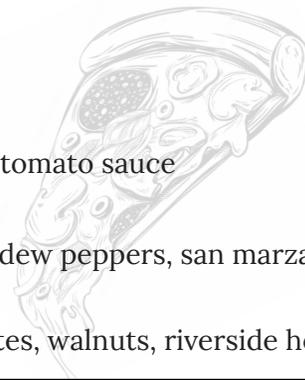
parmesan reggiano, smoked white cheddar, roasted garlic, san marzano tomato sauce

### MAIALINO 15

dry cured pepperoni, oyster mushrooms, whiskey fennel sausage, peppadew peppers, san marzano tomato sauce

### HERBIVORE 14

shredded brussel sprouts, garlic confit, oyster mushrooms, california dates, walnuts, riverside honey



## STEAKHOUSE

At riverside country club we proudly use only certified Sterling Silver AAA+ Canadian beef  
This ensures the very best quality possible is delivered to our members and their guests

### STEAK FRITES 25

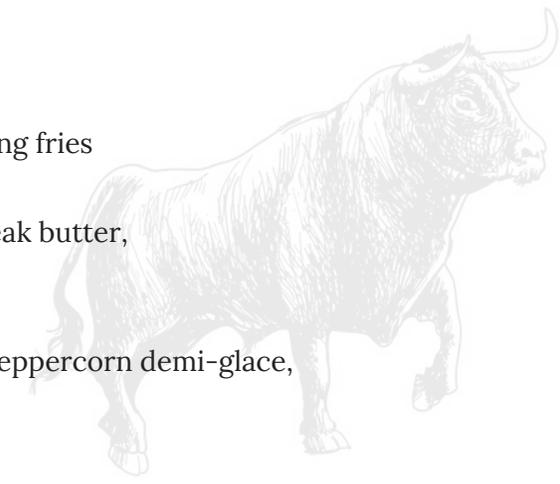
6oz flat iron, cashew romesco, argentinian chimichurri, sea salt shoestring fries

### NEW YORK STRIP 41

8oz "Cali" cut, double smoked bacon, roasted baby potatoes, riverside steak butter, seasonal vegetables

### BONE IN RIBEYE 46

12oz center cut, herb roasted fingerling potatoes, crispy onion strings, peppercorn demi-glace, seasonal vegetables



## ADDITIONS

garlic sauteed shrimp 6 - crispy onion strings 4  
roasted garlic mushrooms 4 - garlic toast - 3

## THE SWEET STUFF

### CHOCOLATE CHUNK SKILLET 10

baked to order cookie, homemade vanilla bean ice cream



### SASKATOON BERRY TART 10

local saskatoon berry & ginger compote, lemon curd, toasted almond

### TRIPLE CHOCOLATE CHEESECAKE 10

chocolate wafer crumb, whipped chocolate cheesecake, dark chocolate ganache  
local sour cherry compote

### BERRIES & ICE CREAM 6

seasonal berries, fruit and soft serve vanilla bean ice cream



BETTER FOOD  
BETTER GOLF  
BETTER LIFE



@riversideccsk

@riverside\_country\_club

EXECUTIVE CHEF **Shaun McConnell**

SOUS CHEF **Ashlee Grenier**

ask your server about how we can make your dining experience gluten free.

please inform your server if you have any allergies before you order so our kitchen can make the necessary adjustments if possible.

prices subject to taxes & 15% gratuity.

Thank you for dining with us. Don't tell the others but you're our favourite.