

~Dinner~

THE MENU AT THE RHINECLIFF CHANGES DAILY—THE SPECIALS ARE IN THE MENU!



~ Entrées ~

Barley Risotto <i>Roasted Mushrooms, Snap Peas, Parmesan</i>	17.95
Crispy Salmon <i>Baby Bok Choy & Lemon Beurre Blanc</i>	21.95
Crab Cake <i>Bitter Greens Salad & Smoked Paprika Aioli</i>	19.95
1/2 Grilled Chicken <i>Local German Potato Salad & Pan Jus</i>	19.95
Seared Sea Scallops <i>Summer Squash Salsa Crudo, Arugula Pesto</i>	21.95
Potato Gnocchi <i>Petite Wild Pink Shrimp & Tarragon Cream</i>	19.95
Crispy Duck <i>Swiss Chard, Raspberry-Aprium Gastrique</i>	22.95
House-Made Porchetta for 2 <i>Broccoli Rabe & Roasted Pepper Salad</i>	41.95
“CÔTE DE BOEUF” Char-grilled 40oz Prime Rib of Beef for 2 <i>Roasted Garlic, Rosemary-Smashed Fingerling Potatoes</i>	48.95

RHINECLIFF CLASSICS

THE BURGER

Certified Angus, Home-Made Brioche, Sun-Dried Tomato Aioli
& Hand-Cut Fries **13.95**
Add Bacon or Stilton/New York Cheddar **2.00**
Voted “Best Burger in Rhinecliff” 2009
*International Burger-Tasting Institute

Whitby Bay Fish & Chips <i>English Battered Cod & Remoulade</i> 13.95	Steak Frites <i>Grilled 8oz Striploin, Fries & Salad</i> 19.95
Chicken Fried Sweetbreads <i>Sweet Potato Hash & Sherry Pan Sauce</i> 14.95	Fried Chicken Liver Salad <i>Frisée Lettuce, Pickled Red Onion & Horseradish–Dijon Cream</i> 12.95
Rhinecliff Trotters <i>Stuffed Pigs Feet, King Crab Meat & Lentils</i> 15.95	Grilled Calves Liver <i>Balsamic Caramelized Onions & Bacon Vinaigrette</i> 14.95

~ Sides ~

Smashed Fingerling Potatoes or French Fries <i>Garlic, Rosemary & Parmigiano</i>	4.95
German Potato Salad <i>Local new potatoes</i>	4.95
“Bitter & Twisted Mac n’ Cheese” <i>Ale, Bacon & Cheddar</i>	7.95
Sautéed Swiss Chard <i>White Wine & Shallots</i>	4.95
Sautéed Broccoli Rabe <i>Garlic & Chilis</i>	4.95

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~ Bar Snacks ~

Berkshire Pork Belly <i>Rhubarb Glaze</i>	7.95
Maple & Smoked Salt Roasted Peanuts	2.95
House-made Potato Chips <i>Pink Peppercorn Salt</i>	3.95
Buttermilk-battered Onion Rings <i>Home-made...</i>	3.95
Truffled Popcorn <i>Parmesan Cheese</i>	3.95

~ Appetizers & Share Plates ~

Chef's Daily Soups	7.95
Classic Shrimp Cocktail <i>w/Wild-Caught White Shrimp</i>	11.95
Ye Olde Englishe Ploughman's Board <i>Farmhouse Cheddar, Stilton, House-made Pâté, Pickled Vegetables & Fruit Confits</i>	12.95
Steamed Mussels <i>Spicy Tomato-Citrus Broth</i>	13.95
Oysters Rhinecliff <i>Horseradish-Cream Poached Oysters & in Puff Pastry</i>	13.95
Artisan Cheese Plate <i>w/ House-Made Confits</i> <i>Sprout Creek Eden, cow, washed rind</i> <i>Toussaint, cow, mold-ripened</i> <i>Rita, cow, bloomy rind</i>	11.95
Roasted Littleneck Clams <i>Smoked Ham, Garlic Confit & Pabst Blue Ribbon</i>	13.95

~Salads~

Mixed Herbal Greens <i>Shallot Vinaigrette, Carrot Curls, English cucumber, shaved local radish</i>	7.95
Hearts of Romaine <i>Hard-boiled Egg, Parmigiano Reggiano, White Anchovies, Caesar dressing (vegetarian available)</i>	8.95
Radish Salad <i>Local Radishes & Greens, Garlic-Anchovy Vinaigrette</i>	9.95
Watermelon Salad <i>Feta Cheese, Niçoise Olives, Arugula & Lemon– Oregano Vinaigrette</i>	10.95

~ THE RHINECLIFF ~

WEDDINGS, REHEARSAL DINNERS, CORPORATE, OFF-PREMISE
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845.876.0590