# Riverside Pub and Grille



1402 Handlir Drive Bel Air, MD 21015 410-272-1486

Dine In or Carry Out Happy Hour 3 to 7pm Open Daily at 11:00

Facebook Riverside Pub and Grille www.riversidepubngrill.com wi-fi password: 1402 handlir



#### Wings

Served with celery and blue cheese. Your choice of barbeque, buffalo, great fire, Old Bay, or Asian plum sauce. 12

#### Chicken Tenders

Served with your choice of buffalo, bbq, honey mustard sauce or tossed. 10

#### Southwest Egg Rolls

A mix of chicken, cheese, corn, and beans wrapped in an egg roll and served with Asian plum sauce or ranch. 10

#### Combo Platter

Mozzarella sticks, chicken tenders, southwest eggrolls, wings and French fries with a combo of sauces. 14

#### Crab Dip

A rich blend of lump crab meat, cream and cheddar cheese, seasoned with Old Bay, served with toasted pita bread. 13

#### Crab Pretzel

A jumbo soft pretzel topped with crab dip and cheddar cheese. 12 Or served plain with our signature sauce 7

#### Fried Shrimp

Golden fried and served with cocktail sauce. 12

#### Coconut Shrimp

Jumbo Gulf shrimp lightly breaded in coconut, golden fried and served with orange marmalade dipping sauce. 13

#### Nachos Grande

Fresh tortilla chips, jalapenos, cheddar cheese, onions, tomatoes, olives, beef chili, sour cream and salsa. 13 Chips & salsa only 6

#### Mozzarella Sticks

Breaded mozzarella cheese, fried golden brown and served with marinara sauce. 9

#### Loaded Fries

Piled high with bacon and cheddar cheese, served with sour cream or brown gravy. 8 Cheddar and chili 10

#### Quesadilla

Your choice of chicken or steak served with cheddar cheese, jalapenos, onions, tomatoes and olives. 12

#### Onion Rings

Thick cut, beer-battered and golden fried. 9

#### Steamed Mussels

Served with drawn butter and garlic bread. 12

#### **BBQ** Shrimp

Gulf shrimp, wrapped in bacon and served with tangy bbq sauce. 12

#### Steamed Shrimp

Jumbo Gulf shrimp steamed with onions and Old Bay. half pound 13 whole pound 20

#### Seared Tuna

Fresh Atlantic tuna grilled or blackened and seared to your liking. Served with teriyaki sauce. 12



\* Served with two sides unless otherwise noted: House Salad, Mashed Potatoes, Vegetable of the Day, Caesar Salad, Cole slaw, French Fries or Mac & Cheese

#### Crab Cake Platter

Two homemade crab cakes seasoned to perfection, broiled or deep fried. 26

#### Seared Tuna Steak

Fresh Atlantic tuna grilled or blackened and seared to your liking. Served with teriyaki sauce. 21

#### Seafood Platter

Featuring the catch of the day, a crab cake and your choice of shrimp. 26

#### Fried Shrimp

Lightly breaded and golden fried Gulf shrimp. 20

#### Coconut Shrimp

Jumbo Gulf shrimp lightly breaded in coconut, golden fried and served with orange marmalade dipping sauce. 21

#### Flat Iron Steak

Lightly seasoned and grilled to perfection, topped with sautéed onions and peppers. 20

#### New York Strip Steak

100% black angus, 14 oz. cut prepared to your liking. 24

#### Open Faced Beef

Cooked to your liking and smothered in brown gravy. 15

#### **Open Faced Turkey**

Thinly sliced, piled high and covered in gravy. 15

#### Grilled Atlantic Salmon

Hand cut filet grilled and served with a homemade dill sauce. 21

#### \*Shrimp Alfredo

Sautéed shrimp in a cheesy Alfredo sauce served over a bed of fettuccine with a salad and garlic bread. 21

#### \*Fish and Chips

Guinness battered Pollock served with French fries and Cole slaw. 19

#### BBQ Shrimp

Gulf shrimp wrapped in bacon served with tangy bbq sauce. 20

#### Chicken Chesapeake

Sautéed chicken breast topped with homemade crab dip, cheddar cheese and crab meat. 19

#### Chicken Cordon Bleu

Grilled or crispy breast covered with honey ham, mushrooms and swiss cheese. 16

#### BBQ Ribs

St. Louis style, cooked to perfection and served with a tangy bbq sauce. half rack 16 full rack 25

#### \*Chicken Parmesan

Lightly breaded breast served over fettuccine with a salad and garlic bread. 19

#### Catch of the Day

Fresh catch prepared daily. 18



Cakes Chocolate Overload / Carrot Cake/ NY Cheesecake Ice Cream Sundae / Root Beer Float / Apple Pie a la Mode

### Salads



Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, 1000 Island, Pepper Parmesan, Lite Italian, Oil & Vinegar

#### Chef Salad

Fresh cucumbers, mushrooms, tomatoes, onions, cheddar cheese as well as ham & turkey served over fresh greens. 11

#### Caesar Salad

Crisp romaine lettuce with our classic Caesar dressing, parmesan cheese and croutons. 10

#### Cobb Salad

Diced grilled chicken, tomatoes, olives, cucumbers, bacon, eggs and blue cheese over fresh greens. 13

#### Spinach Salad

Fresh spinach, eggs, bacon, tomatoes and croutons, served with bacon dressing. 11

Add blackened or grilled chicken, shrimp, crab meat, steak or tuna for an additional charge.

# Sandwiches & Wraps



Served on white, wheat, rye, roll, or wrap with lettuce and tomato, chips or Cole slaw Add French Fries for 2

#### Classic BLT

Crisp applewood bacon on a fresh bed of lettuce, tomato & mayo on toast. 9

#### Shrimp Salad

Old Bay seasoned shrimp in a tangy mayo sauce. 13

#### Philadelphia Cheese Steak

Grilled steak sautéed with onions and peppers, topped with your choice of cheese. 12

#### Honey Ham and Cheese

Thinly sliced ham piled high with your favorite cheese, served cold/grilled or as a club. 12

#### Big Al's Pit Beef

Slow roasted beef thinly sliced and piled high, served medium rare to well done with a tiger or bbq sauce. 12

#### Hot Dog

1/4 lb all beef. (see hot dog menu) 8

#### Fried Fish Po Boy

Guinness battered Pollock, served with our tangy Cajun mayo. 12 Substitute fried shrimp

#### Crab Cake

Homemade crab cake seasoned to perfection. Broiled or deep fried. 16

#### Reuben or Rachel

Corned beef or turkey grilled with Sauerkraut or Cole slaw and 1000 Island dressing on rye bread. 12

#### Smoked Turkey Breast

Thinly sliced turkey piled high with your favorite cheese, served cold/grilled or as a club. 12

#### Tuna Steak

Fresh Atlantic tuna grilled or blackened and seared to your liking. Served with teriyaki sauce. 14



## Chicken

Half pound burgers cooked to your liking, served with lettuce and tomato, with your choice of chips or slaw. Add French fries for 2.

#### Texas Manhandlir

Smothered in bbg, bacon, cheddar cheese, jalapenos, topped with an onion ring. 11

#### The All American

Served with lettuce, tomato and onions with your choice of cheese. 11

#### Cordon Bleu

Covered with ham, Swiss cheese, and mushrooms. 12

#### Black N Bleu

Delicious and unique. Pan blackened and topped with crumbled bleu cheese and bacon. 12

#### The Ranchero

Topped with bacon, onions, black olives, and jalapenos with cheddar cheese. 12

#### Chesapeake

Covered with homemade crab dip, cheddar cheese, Old Bay and lump crab meat. 13

#### Big Al's

Topped with thinly sliced pit beef and your choice of cheese. 13

#### Philadelphia Chicken Cheese Steak

Succulent chicken sautéed with peppers and onions and topped with your choice of cheese. 12

#### Chicken Salad

Our unique recipe with roasted chicken breast, piled high on your choice of bread. 9

#### Cajun Blackened Chicken Breast

Large chicken breast tossed in Cajun seasoning and served on your choice of bread. 11

#### Chicken Caesar Wrap

Grilled chicken breast with crisp romaine lettuce, Caesar dressing and fresh parmesan cheese. 10

#### Chicken Ranchero

Grilled or crispy chicken breast with bacon, cheddar cheese, Ranch dressing, on your choice of bread. 11

#### Chicken Parmesan Sub

Lightly breaded and topped with melted parmesan cheese and marinara. 12

#### Buffalo Chicken

Grilled or crispy chicken breast served Buffalo style and topped with crumbled blue cheese on your choice of bread. 11



#### Cream of Crab

Jumbo lump crab meat in a rich sherry cream sauce, and a touch of Old Bay. 7

#### Beef Chili

Hearty beef and beans in a southwest tomato base sauce, served with sour cream and cheese. 7

### Maryland Crab

Maryland's traditional tomato base soup with fresh vegetables and crab meat. 7

#### Soup of the Day

Homemade and prepared daily. 6

Beer	Wine
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Drafts	House Wine
Samuel Adams Seasonal	Ry the Glass
Stella Artois	CK Mondavi, California
Fat Tire	Cabernet Sauvignon
Domestics	Merlot
National Bohemian	Chardonnay
Budweiser	Pinot Grigio
Bud Light	R
Coors Light	S
Michelob Ultra	-
Miller Lite	By the Glass or Bottle
Rolling Rock	Premium Red
Yuengling	Poppy, Cabernet Sauvignon
	Piccini, Chianti
Imports/Malt Beverages	Banrock Station, Merlot
Amstel Light	D'arenberg Stump Jump, Shiraz
Blue Moon	Wildflower, Pinot Noir
Corona	Michel Torino, Malbec
Heineken	Red Fire, Zinfandel
Twisted Tea	Red Sangria
Magner's Irish Cider	do.
Angry Orchard	Premium White
Newcastle Brown Ale	Ca Donini, Pinot Grigio
Sierra Nevada	Voga, Moscato
Goose Island IPA	R Wildflower, Chardonnay
Elysian Space Dust IPA	Washington Hills, Riesling
Clipper City Loose Cannon IPA	Hay Maker, Sauvignon Blanc
Dogfish Head 60 Minute IPA	Chandon, Sparkling Wine (splits)
Guinness Draught	White Sangria
Evolution Lot #3 IPA	L

# Soft Beverages

Coke / Diet Coke / Sprite / Root Beer / Ginger Ale / Iced Tea / Hot Tea / Coffee Milk / Chocolate Milk / Lemonade / Orange Juice / Apple Juice / Cranberry Juice