

Toccoa Riverside Restaurant

Sharables

\$8

- Baked Brie and Berries- with crackers
- Dill Pickle Crisps- flash fried with Southwest ranch
- Fried Green Tomatoes- with Asiago cheese & marinara
- Herb Encrusted Green Beans- with Southwest ranch
- Homemade Smoked Fish Dip- with crackers
- Crabcakes- handmade cakes with Cajun remoulade \$11
- Smoked Trout Filet- house smoked, apples, capers & crackers
- Cajun Popcorn- crawfish tails, fried Cajun style

Sandwiches

substitutions extra \$11

Served with either French fries or coleslaw

- Black eyed Pea Burger- a vegetarian delight
- Blackened Chicken Sandwich- Cajun breast with honey mustard, lettuce and tomato on brioche roll
- Trout Sandwich- boneless filet, fried, served with Cajun remouladé, lettuce and tomato on a sub roll
- Black Angus Burger- hand formed fresh Angus beef charbroiled with all the fixings: Cheese add \$1.00
- "Po Boy" Shrimp Sandwich- jumbo shrimp, hand breaded, with lettuce and tomato on sub roll

Salads

\$12

- Smoked Trout Salad- fresh greens, house smoked trout, apple, and toasted walnuts tossed in a raspberry walnut vinaigrette
- Asian Chopped Salad- fresh lettuce, cabbage, carrots, red and gold sweet peppers, cucumbers, egg noodles tossed in sesame ginger dressing with choice of chicken or shrimp
- Riverside Salad- mixed greens, tomatoes, mushrooms, cucumbers, carrots, croutons, and cheese blend with a choice of chicken or shrimp and dressing
- Caesar Salad- traditional romaine salad, parmesan cheese, and croutons with a choice of chicken or shrimp

Southern Platters

substitutions extra \$13

Served with mashed potatoes and chef's choice

- Country Chicken Tenders- sided with pepper gravy
- Country Fried Steak- Angus beef smothered with pepper gravy
- Catfish- southern fried boneless filets with hushpuppies
- Beef Liver- lightly dusted, slow grilled with caramelized onions
- Chopped Sirloin- half pound steak topped with sautéed onions, peppers, and gravy

~Relax~

Dinners

~Enjoy~

served with two sides, hot rolls & butter

Fresh North Georgia

Trout



- Fried or Broiled \$17
- Cajun- blackened, New Orleans style \$18
- Lemon Pepper- lite lemon pepper seasoning \$18
- Pecan Crusted- with pecan butter \$19
- Almond Crusted- with toasted almonds \$19
- Crab Stuffed- our own homemade stuffing \$22
- Smoked Trout- whole smoked fish served hot \$18

Signature Pasta Dishes

\$18

Served with garlic bread & house salad

- Smoked Trout Pasta- smoked trout, sundried tomatoes tossed in a basil cream sauce over linguine
- Shrimp and Chicken Cajun Pasta- shrimp, chicken, peppers, garlic in a Cajun cream sauce over linguine
- Steak Diane- beef tenderloin medallions sautéed in a garlic burgundy mushroom sauce over linguine
- Chef Veggie Pasta- chef's choice vegetables tossed in a rosettea sauce over pasta

Steaks & House Specialties

- Top Sirloin- 8oz. sirloin topped with a burgundy portabella mushroom sauce \$18
- Cajun Rubbed Ribeye- 12oz. Choice cut \$24
- Pecan Crusted Chicken- with pecan butter \$17
- Double Cut Pork Chop- 10oz. center cut chop, herb rubbed, broiled and sided with a peach glaze \$18
- Jumbo Domestic Shrimp- either fried or scampi \$16
- Crab Stuffed Shrimp- prawns stuffed and baked \$19
- Shrimp and Grits- jumbo shrimp sautéed with peppers in Cajun cream over cheese grit cakes \$19
- BBQ Baby Back Ribs- full rack with tangy sauce \$21

Sides

\$3

- Black Eyed Peas
- Corn Nuggets
- Homemade Mashed Potatoes
- Coleslaw
- Whole Green Beans
- Turnip Greens & roots
- Mac & Cheese
- Side Caesar Salad
- Side House Salad
- French Fries
- Spinach & Mushrooms
- Baked Potato* *After 4:00

~We do not guarantee well done steaks~

~An 18% gratuity may be added to parties with separate checks or 6 or more~

~Share charge \$3~