

## STARTERS

### FOOD WORKS CHIPS & DIP

House Made Sweet Potato Chips Tossed In Our Own Spice Blend  
Served With A Bleu Cheese Fondue \$8

### SHRIMP BROCHETTES

Grilled Chili Lime Shrimp Brochettes  
Served With A Sweet Thai Salad & Chili Oil \$9

### STEAMED ASIAN DUMPLINGS

Chicken, Cashews & Asian Green Dumplings  
In A Bamboo Steamer Basket With Citrus Ponzu \$7

### BLACKENED FRIED GREEN TOMATOES

On A Prosciutto, Tomato & Goat Cheese Salad  
With Lemon Vinaigrette \$8

### BRUSCHETTA

Toasted Ciabatta, Boursin & Fresh Mozzarella  
Topped With Balsamic Tomatoes \$7

### SEARED AHI TUNA

Sashimi Grade Ahi Tuna With A Chili Spiced Crust,  
Served With Purple Sticky Rice & Cucumber Kimchee \$9.9

### SMOKED SALMON QUESADILLA

Flour Tortilla With Three Cheeses & Smoked Salmon  
Served With Mango Pico & Cilantro Lime Sour Cream \$9

### RIVERSIDE CRAB CAKE

Sauteed Lump Crab Cake Over  
Crawfish Gazpacho With House Made Remoulade \$10

### "SOUP OF THE DAY" \$5

### LOW COUNTRY SHE CRAB SOUP \$5

## SALADS

### FOOD WORKS HOUSE SALAD

Fresh Greens, Tomatoes, Smoked Bacon & Candied Pecans  
Tossed In A House Honey Balsamic Vinaigrette \$5.5

### CAESAR

Hearts Of Romaine In A House Caesar Dressing  
Served With House Made Croutons \$5.5

### ASIAN CHICKEN SALAD

Grilled Chicken, Rice Noodles, Fresh Asian Greens,  
Roasted Red Peppers, Green Onions, Cashews,  
Bean Sprouts, Sesame Seeds & Crisp Wontons  
Tossed In A House Thai Plum Dressing \$11

### RIVERSIDE COBB SALAD

Grilled Chicken, Avocado, Bacon, Egg, Tomatoes,  
Grilled Asparagus, Bleu Cheese & Crisp Greens  
Served With A House Bleu Cheese Vinaigrette \$11

## SIDES

\$4

Yukon Gold Mashed Potatoes  
Steamed Basmati Rice  
Skin On Fries  
Beer Braised Collards  
Penne N' Red Sauce  
Grilled Veggie Sauté  
Braised Red Cabbage  
Sushi Rice Cake

\$5

Fresh Grilled Asparagus

## FOOD WORKS SPECIALTIES

### THE CHOP

A Grilled Double Cut Pork Chop Marinated In Hoisin, Ginger & Cilantro  
Served With Yukon Gold Mashed Potatoes & Braised Red Cabbage \$16.9

### THE SIRLOIN

Sesame Pineapple Marinated Sirloin  
Served With Yukon Gold Mashed Potatoes & Grilled Veggie Sauté \$16

### GRILLED TUNA

A Hoisin, Chili, Garlic-Glazed Ahi Tuna On A Ginger Sushi Rice Cake  
& Sautéed Bok Choi Served With A Daikon Cucumber Relish \$18.9

### GRILLED MEATLOAF

Veal, Beef & Pork Roasted Then Grilled Served With A Port Wine Gravy  
& Roasted Peach Compote Over Yukon Gold Mashed Potatoes  
& Beer Braised Collards \$12

### RAINBOW TROUT

Cornmeal Crusted Rainbow Trout Over Wilted Greens  
Served With Slow Roasted Idaho Potatoes & A Crawfish Vinaigrette \$13

### CHOO-CHOO CHICKEN AND SHRIMP

With Thai Curry, Peanut, Chile & Coconut Flavors  
Sautéed With Asian Vegetables & Served With Rice \$16

### FOOD WORKS FILET

Center Cut Beef Tenderloin Seasoned & Grilled.  
Served With Yukon Gold Mashed Potatoes & Grilled Veggie Sauté \$23  
Bleu or Boursin Cheese Crust \$2 Grilled Portobello \$2

### HORSERADISH CRUSTED SALMON

Fresh Farm Raised Salmon Crusted With A Food Works Horseradish Crust  
Served With Yukon Gold Mashed Potatoes & Braised Red Cabbage \$15

### CHICKEN PICCATA

Chicken Breast Cutlet, Bread Crumb Seasoned & Sautéed With White Wine, Butter,  
Mushrooms, Tomatoes & Capers. Served With Yukon Gold Mashed Potatoes  
& A Grilled Veggie Sauté \$13

### FOOD WORKS CHICKEN N' STEAK POT PIE

With Potatoes, Mushrooms, Onions, Peas & Carrots  
In An Herb Cream Sauce & Baked In A Pastry Shell \$12

### SHRIMP N' GRITS

Sautéed Shrimp, Tomatoes & Green Onions Over A Smoked Cheddar Grit Cake  
Served With A Tasso Scampi Cream Sauce \$14

## PIZZAS, PASTAS N' SANDWICHES

### SEAFOOD BOWTIE PASTA

Bowtie Pasta With Shrimp, Scallops, Lobster, Andouille Sausage, Tomatoes,  
& Green Onions Tossed In A Lobster Spinach Cream Sauce \$16

### SMOKED TOMATO ALFREDO

Grilled Chicken, Roasted Portobello, Grilled Red Onions, Garlic & Basil  
Tossed With Penne Pasta & Our House Smoked Tomato Alfredo \$12

### BBQ CHICKEN PIZZA

Grilled Chicken, Grilled Red Onions, Mozzarella, Smoked Gouda, Cilantro  
& A Mustard BBQ Sauce. Served With Marinara On A House Made Pizza Crust \$11

### LOBSTER & SHITAKE MUSHROOM PIZZA

Served With Mozzarella & Boursin Cheese On A House Made Pizza Crust \$14

### GRILLED VEGGIE PIZZA

Grilled Zucchini & Yellow Squash, Red Peppers, Artichoke Hearts, Tomatoes,  
Grilled Red Onions & Fresh Mozzarella Served With Marinara  
On A House Made Pizza Crust \$11

### BLACK ANGUS BURGER

An 8oz Grilled Angus Burger With Provolone Cheese, Green Leaf Lettuce,  
Grilled Red Onions, Tomatoes, Kosher Pickles, Peppered Bacon, Portobello Mushrooms  
& A House Made Garlic Aioli On A Grilled Sour Dough Bun Served With Skin On Fries \$10

### ITALIAN MUFFULETTA

Salami, Cappicola Ham, Mortadello & Pepperoni On A Rustic Italian Roll  
With Provolone, Marinated Tomatoes & Olive Tapenade  
Served With Skin On Fries \$10