

WINE LIST

CHARDONNAY GLASS BOTTLE

BERINGER FOUNDER'S ESTATE (CALIFORNIA)	6.25	17.95
DeLOACH VINEYARDS (CALIFORNIA)	6.25	17.95
14 HANDS (WASHINGTON STATE)	6.95	19.95
KENDALL-JACKSON (CALIFORNIA)	7.25	23.95
SAINSBURY RESERVE (CALIFORNIA)	7.25	23.95
SONOMA-CUTRER (CALIFORNIA)	42.95	44.95

OTHER WHITES

SAUVIGNON BLANC, ROBERT MONDAVI (HOUSE) (CALIFORNIA)	6.25	16.95
WHITE ZINFANDEL, BERINGER (CALIFORNIA)	6.25	16.95
RIESLING, SCHMITT SOHNE (GERMANY)	6.25	17.95
CHARDONNAY/PINOT GRIGIO LUNA DI LUNA (ITALY)	6.50	18.95
SANTA MARGHERITA PINOT GRIGIO (ITALY)	9.25	36.95

CHAMPAGNE & SPARKLING WINES GLASS BOTTLE

MOSCATO D'ASTI, BRIGCO RIELLA (ITALY)	6.95	19.95
MARTINI & ROSSI ASTI SPUMANTE (ITALY)	23.95	25.95
KORBEL EXTRA DRY (CALIFORNIA)	65.95	65.95
MOËT ET CHANDON WHITE STAR (FRANCE)	Market Price	
CUVEE DOM PERIGNON (FRANCE)	Market Price	

MERLOT GLASS BOTTLE

14 HANDS (WASHINGTON STATE)	6.95	19.95
FOREST GLEN (CALIFORNIA)	6.95	19.95
COLUMBIA CREST (WASHINGTON STATE)	6.95	19.95

CABERNET SAUVIGNON GLASS BOTTLE

WOODBRIDGE, ROBERT MONDAVI (HOUSE) (CALIFORNIA)	6.25	16.95
14 HANDS (WASHINGTON STATE)	6.95	19.95
BERINGER FOUNDER'S ESTATE (CALIFORNIA)	6.95	19.95
CHARLES KRUG ESTATE (CALIFORNIA)	48.95	48.95

OTHER REDS GLASS BOTTLE

LAMBUSCO, CHELLA (ITALY)	6.25	16.95
SHIRAZ, ROSEMONT ESTATES (AUSTRALIA)	6.95	19.95
PINOT NOIR, FEITZER (CALIFORNIA)	6.95	19.95
TRIVENTO AMADO SUR MALBEC (ARGENTINA)	6.95	19.95
SERENA, SPARKLING RED (ITALY)	6.95	21.95
BLACK OPAL (CABERNET/MERLOT) (AUSTRALIA)	7.25	21.95
PINOT NOIR, DE LOACH VINEYARDS (CALIFORNIA)	7.25	21.95
ROBERT MONDAVI NAPA VALLEY (CALIFORNIA)	46.95	46.95
GEYSER PEAK RESERVE (CALIFORNIA)	60.95	60.95

BEER

DRAFT BEER 14 OZ 22 OZ

IMPORTED: STELLA ARTOIS	3.75	4.75
DOMESTIC: BUD LIGHT, SAMUEL ADAMS SEASONAL	2.95	3.95
LOCAL BREWERY: NOBLE ORDER	3.95	4.95

BOTTLED BEER 12 OZ

IMPORTED: CORONA LIGHT, HEINEKEN, BECK'S	3.75
DOMESTIC: BUDWEISER, BUD LIGHT, MILLER LITE, COOR'S LIGHT, MICHELLOB ULTRA, KILLIAN'S RED, SAMUEL ADAMS BOSTON LAGER	2.75
NON-ALCOHOLIC: O'DOULS	2.75

SOFT BEVERAGES

COKE, DIET COKE, SPRITE, ICED-TEA, COFFEE, DECAF COFFEE, FLAVORED ICED-TEA	2.35
CAPPUCCINO or LATTE	2.50
JUICE or MILK	3.00
	2.75

DESSERT MENU AVAILABLE
CHILDREN'S MENU AVAILABLE

The Olde Richmond Inn

Established 1984

Welcome!

The Olde Richmond Inn (The Grothouse Residence) was built by Ferdinand Grothaus in 1892. The house was built with the help of the "Yankee-End Dutch" wood craftsmen and masons who lived in the neighborhood at the time. The home features seven unique dining rooms and three fireplaces with Italian decorative tiles popular in the late 1800's. The extensive stained glass wall located near the main entrance originated from the "Kolanki/Vajdler" building on North 10th and E Streets. The unique chandelier in the north dining room originates from the home of Mieczyslaw Henley, inventor of the roller-skate, patented in 1881. This fixture was converted from gas lighting to electric use. Other custom designed stained glass fixtures have been the work of craftsmen from Richmond and Cincinnati.

Since opening in 1984, The Olde Richmond Inn has expanded its bar side dining area and added a banquet facility for groups of up to 130 guests. Private dining rooms are available and we offer seasonal patio dining. Our experienced catering service is available for off-premises events of up to 600 guests.

The Olde Richmond Inn is dedicated to providing our customers with fine food in a gracious and professional manner. Our chefs are skilled in classic cooking techniques and with this in mind, we humbly ask your patience and hope you enjoy your dining experience with us.

Chef Galo Molina & Staff

APPETIZERS

ASK YOUR SERVER ABOUT A PLATTER FOR YOUR GROUP!

SHRIMP BIANCA SAUTÉED IN WINE & GARLIC, SERVED WITH CHICKEN STRIPS & GARLIC TOAST	10.95
JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE & LEMON WEDGE	10.95
ESCALMART IN GARLIC BUTTER SAUCE WITH GARLIC TOAST POINTS	10.95
CALAMARI LIGHTLY FLOURED & BREADED	10.95
NEW ZEALAND MUSSELS BROILED OR SEARED WITH DRAWN BUTTER	9.95
FRIED CHICKEN STRIPS WITH COCKTAIL SAUCE, RANCH OR MARINARA SAUCE	8.95
MOZZARELLA STICKS WITH MARINARA OR COCKTAIL SAUCE	8.95
ONION STRAWS MADE TO ORDER, LIGHTLY FLOURED & BREADED FOR TWO	9.95
STUFFED MUSHROOMS WITH OUR GRAMMANT BLEND STUFFING	8.95
BAKED BRIE & FRESH FRUIT WITH BRIE CHEESE AND FRESH FRUIT FOR TWO	11.95
FRESH FRUIT CUP A SEASONAL VARIETY OF FRESH FRUIT	3.50

SOUPS

FRENCH ONION, BLACK BEAN or SOUP OF THE DAY Cup 2.95 Bowl 3.95

ENTRÉE SALADS

TOMATO, FRESH MOZZARELLA & HEARTS OF PALM SALAD TOSSED IN OUR ITALIAN DRESSING, ON A BED OF FRESH SPINACH	10.95
CHOP-CHOP SALAD WITH SALMON FILET FRESH GREENS AND RADICATORI PASTA TOSSED IN ITALIAN DRESSING, TOPPED WITH ROASTED PIMENTO AND SALMON FILET	14.95
SEAFOOD & PASTA SALAD SHRIMP & CRAB BLEND ARE TOSSED WITH RADICATORI PASTA & ENHANCED WITH SWEET BELL PEPPERS, GREEN OLIVES & RED ONIONS IN OUR ITALIAN DRESSING	12.95
FRESH FRUIT PLATE A SEASONAL VARIETY OF FRESH FRUIT WITH YOUR CHOICE OF CHICKEN SALAD, TUNA SALAD, CEFALIC CHEESE OR ANCHovies SALAD, SERVED WITH A HOUSEMADE BUN	10.95
COCONUT SHRIMP SALAD BREAD CRUMB COATED SHRIMP TOPPED WITH GREENS WITH OUR SPECIAL BALSAMIC VINAIGRETTE	14.95
ASIAN CHICKEN SALAD FRESH GREENS TOSSED WITH GRANBERRIES, MANDARIN ORANGES, PECANS & BLEU CHEESE CRUMBS WITH GRILLED OR CAPRIN CHICKEN & ASIAN SESAME DRESSING	10.95
STEAK SALAD SALAD GREENS TOSSED IN ITALIAN DRESSING, TOPPED WITH MARINATED TENDER STRIPS OF BEEF, ROASTED PIMENTO & A BOILED EGG	10.95
CHEF'S SALAD TURKEY, HAM, BOILED EGG, TOMATO & SHREDDED CHEDDAR CHEESE ON SALAD GREENS, WITH YOUR FAVORITE DRESSING CHOICE	10.95
PASTA SALAD RADICATORI PASTA TOSSED IN ITALIAN DRESSING, ENHANCED WITH SWEET BELL PEPPERS, GREEN OLIVES & RED ONIONS IN ITALIAN DRESSING	8.95
TOSSED SALAD SALAD GREENS WITH TOMATOES, ONIONS, MUSHROOMS & A BOILED EGG, SERVED WITH YOUR CHOICE OF DRESSING	8.95
CAESAR SALAD TOP WITH CHICKEN BREAST 10.95 WITH SALMON (8.95) 14.95 WITH JUMBO SHRIMP (4) 14.95 FRESH ROMANILE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH ROASTED PIMENTO	8.95
GREEK SALAD TOP WITH CHICKEN BREAST 10.95 SALMON (8.95) 14.95 JUMBO SHRIMP (4) 14.95 FRESH SALAD GREENS TOPPED WITH LETTUCE, CHEESE, GREEK OLIVES, PEPPERONCINI, TOMATOES, MUSHROOMS & ONIONS & TOSSED IN ITALIAN HERB DRESSING	8.95
SPINACH SALAD FRESH SPINACH, RED ONIONS, MUSHROOMS, TOMATOES, BACON BITS, CRUMBED EGG YOLK & ROASTED PIMENTO TOSSED IN ITALIAN HERB DRESSING	8.95
SOUP & SALAD LUNCH COMBO <i>(SERVED UNTIL 4:00 P.M.)</i> BOWL OF SOUP OF YOUR CHOICE AND A SIDE SALAD OPTION, TOSSED, GREEK, CAESAR OR SPINACH SALAD	9.95

SALAD DRESSINGS

CELERY SEED (8.95) * ASIAN SESAME * BALSAMIC VINAIGRETTE * BLEU CHEESE * FRENCH HONEY MUSTARD PEPPER CORN * RANCH * RASPBERRY VINAIGRETTE * 1000 ISLAND ITALIAN, HAND-TOSSED (WITH RED ONIONS, FRESH MUSHROOMS, GARLIC & PARMESAN CHEESE)

SANDWICH PLATTERS

SANDWICH PLATTERS ARE SERVED WITH CHOICE OF FRESH FRUIT, POTATO CHIPS, POTATO ROUNDS, ROASTED POTATOES OR FRENCH FRIES

TILAPIA SANDWICH FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTAR SAUCE	9.95
ORANGE ROUGHY SANDWICH FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTAR SAUCE	11.95
CHICKEN BREAST SANDWICH SERVED GRILLED OR CAJUN STYLE AND TOPPED WITH HAM & SWISS CHEESE	8.95
PORK TENDERLOIN SANDWICH SERVED BREADED AND FRIED OR GRILLED WITH LETTUCE, TOMATO & RED ONION	8.95
BLACK ANGUS CHEESEBURGER 1/2 LB. SERVED WITH LETTUCE, TOMATO, RED ONION & YOUR CHOICE OF CHEESE	9.95
◆ THE INN CLUB TURKEY, HAM, BACON, LETTUCE, TOMATO & MAYO ON WHITE OR WHEAT TOAST	9.95
◆ RUBEN SANDWICH SLICED CORNED BEEF, SWISS CHEESE, 100% ISLAND DRESSING & ROLLS GRILLED ON RYE BREAD	9.95
◆ CROISSANT SANDWICH CHOICE OF CHICKEN OR PASTA SALAD ON OUR LARGE FRESHLY BAKED CROISSANT	8.95
◆ PEPPER STEAK SANDWICH SLICED STEAK WITH BELL PEPPERS, ONIONS, MUSHROOMS AND MELTED PROVOLONE CHEESE	9.95
◆ OPEN-FACE PRIME RIB SANDWICH THINLY SLICED PRIME RIB FILLED ON A FRESH BAKED BUN, COVERED IN FRESH MUSHROOM GRAVY OR WITH AUJUS	11.95
◆ AVAILABLE UNTIL 4:00 P.M.	

CHEF'S DAILY LUNCH SPECIALS

OUR DAILY LUNCH SPECIALS ARE FEATURED ON OUR BLACKBOARD & SERVED WITH A TOSSED SALAD, FRESH FRUIT OR CUP OF SOUP

ASK YOUR SERVER ABOUT TODAY'S SELECTION _____ PRICES VARY

LUNCH ENTREES

CHICKEN CORDON BLEU SAUTEED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE	11.95
CHICKEN FRANCESE, MARSALA OR PICATTA SAUTEED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE	11.95
CHICKEN VALENTINO SAUTEED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE	11.95
CHICKEN PARMESAN BREADED CHICKEN BREAST SERVED WITH LINGUINI, MARSALA & MELTED PROVOLONE CHEESE	11.95
GRILLED OR CAJUN CHICKEN BREAST WITH A SIDE OF HONEY DILON DRESSING	11.95

FETTUCCHINI ALFREDO OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN WITH CHICKEN	GRILLED OR CAJUN	11.95	WITH SHRIMP	13.95
LINGUINI PRIMA VERA LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE		11.95	WITH SHRIMP	13.95
LINGUINI MARINARA SERVED WITH OUR VERY BEST MARSALA SAUCE		10.95		
CLASSIC LASAGNA MADE IN HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE		11.95		

NORWEGIAN SALMON FILET SERVED BROILED, CAJUN OR GRILLED	14.95
TILAPIA FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	11.95
ORANGE ROUGHY FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	14.95

Lunch Served Until 4:00 P.M.

LUNCH & DINNER ENTREES INCLUDE

Pasta & Parmesan Entrees Excluded Potato & Vegetable Choice

SALAD CHOICE
CUP OF SOUP
FRESH FRUIT - PASTA SALAD
TOSSED SALAD - CAESAR SALAD

OR

UPGRADE YOUR SALAD WITH ENTREE CHOICE
BLEU CHEESE, ICEBERG WEDGE
HEARTS OF PALM
SPINACH
GRUPEK

ADD 3.95

VEGETABLE
VEGETABLE-OF-THE-DAY
OR
UPGRADE YOUR VEGETABLE WITH ENTREE CHOICE

STEAMED BROCCOLI
SWISS CHEESE, ICEBERG WEDGE
SAUTEED SPINACH
SAUTEED MUSHROOMS

ADD 3.95

POTATO CHOICE
ROASTED POTATO
FRENCH FRIES
RICE PILAF
POTATO ROUNDS
BAKED POTATO (AVAILABLE AFTER 5:00 P.M.)
LOADED BAKED POTATO (ADD 1.00)
EXTRA VEGETABLE IS AVAILABLE IN PLACE OF POTATO CHOICE

OR

ENJOY A SIDE OF FETTUCCHINI ALFREDO IN PLACE OF POTATO CHOICE WITH ENTREE

ADD 3.95

POULTRY

CHICKEN CORDON BLEU SAUTEED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE	16.95
CHICKEN FRANCESE CHICKEN BREAST DIPPED IN EGG, SAUTEED IN WHITE WINE & BUTTER SAUCE	16.95
CHICKEN MARSALA CHICKEN BREAST SAUTEED IN MARSALA WINE WITH FRESH MUSHROOMS	16.95
CHICKEN PICATTA CHICKEN BREAST SAUTEED IN LEMON SAUCE WITH MUSHROOMS & CAPERS	16.95
CHICKEN VALENTINO SAUTEED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE	16.95
CHICKEN PARMESAN BREADED CHICKEN BREAST SERVED WITH LINGUINI, MARSALA & MELTED PROVOLONE CHEESE	16.95
GRILLED OR CAJUN CHICKEN BREAST WITH A SIDE OF HONEY DILON DRESSING	15.95

PASTA ENTREES

FETTUCCHINI ALFREDO OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN	12.95
FETTUCCHINI ALFREDO WITH CHICKEN TOPPED WITH GRILLED OR CAJUN CHICKEN BREAST	15.95
FETTUCCHINI ALFREDO WITH SHRIMP _____	16.95
LINGUINI PRIMA VERA LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE	13.95
LINGUINI PRIMA VERA WITH CHICKEN OLIVE OIL & GARLIC HERB SAUCE	16.95
LINGUINI PRIMA VERA WITH SHRIMP IN OLIVE OIL & GARLIC HERB SAUCE	16.95
LINGUINI MARINARA SERVED WITH OUR VERY BEST MARSALA SAUCE	12.95
CLASSIC LASAGNA MADE IN HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE	15.95
SICILIAN CHEESE SHELLS STUFFED WITH BROTTA, MOZZARELLA & ROMANO CHESES IN MARSALA SAUCE	14.95

SEAFOOD

DEEP FRIED JUMBO SHRIMP FRESHLY BREADED TO ORDER & SERVED WITH COCKTAIL SAUCE	19.95
NORWEGIAN SALMON FILET SERVED BROILED, CAJUN OR GRILLED	18.95
TILAPIA FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	16.95
ORANGE ROUGHY FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	16.95
THE INN SEAFOOD PLATTER TILAPIA, SHRIMP, KING CRAB LEG, SEA SCALLOPS & MUSSELS, BROILED OR FRIED	26.95
SEAFOOD FRA DIABLO A COMBINATION OF FRESH SEAFOOD TOSSED IN LINGUINI WITH OUR SPICY PULMONATO SAUCE	25.95
SHRIMP BIANCA DINNER JUMBO SHRIMP SAUTEED IN WHITE WINE & GARLIC (OUR HOUSE SPECIALTY)	20.95
STUFFED JUMBO SHRIMP WITH CRABMEAT STUFFING, SERVED ON A BED OF RICE	19.95
SEA SCALLOPS SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	21.95
ALASKAN KING CRAB LEGS SERVED WITH DRAWN BUTTER	MARKET PRICE

STEAKS & CHOPS

ROAST PRIME RIB OF BEEF SLOWLY ROASTED, SERVED AU JUS _____ PATE 16 OZ. 18.95	QUEEN 12 OZ. 23.95
FILET MIGNON HAND-CUT, TENDER, LEAN & THICK, GARNISHED WITH ONION STRAWS	6 OZ. 23.95 8 OZ. 25.95
PARIS PEPPER STEAK FILET MIGNONS WITH CRISPED PEPPER CORNS, FLAMED IN BRANDY WITH BELL PEPPERS, ONIONS & MUSHROOMS	6 OZ. 24.95 8 OZ. 26.95
THE INN DUET 6 OZ FILET MIGNON & DEEP FRIED JUMBO SHRIMP OR TILAPIA FILET GARNISHED WITH ONION STRAWS	27.95
STEAK AU POIVRE FILET MIGNON WITH CRISPED PEPPER CORNS, FLAMED IN A BRANDY CREAM SAUCE WITH FRESH MUSHROOMS	6 OZ. 24.95 8 OZ. 26.95
N. Y. STRIP STEAK & SEA SCALLOPS 12 OZ N.Y. STRIP STEAK & SEA SCALLOPS BROILED, CAJUN OR FRIED	28.95
N. Y. STRIP STEAK OUR FINEST HAND-CUT BLUE RIBBON BEEF, GARNISHED WITH ONION STRAWS	12 OZ. 18.95 14 OZ. 21.95
RACK OF LAMB CHAR-BROILED & LIGHTLY SEASONED, GARNISHED WITH ONION STRAWS	27.95
BABY-BACK B.B.Q. RIBS GARNISHED WITH ONION STRAWS	JULY - SEPT. 17.95 JULY - SEPT. 22.95
PORK CHOPS THICK CUT & GRILLED TO ORDER WITH ABBOTT GLAZE, GARNISHED WITH ONION STRAWS	SINGLE 14.95 FULL 17.95
SURF & TURF 10 OZ OF FILET MIGNON & 4 OZ LOBSTER TAIL, SERVED WITH DRAWN BUTTER	MARKET PRICE
FILET MIGNON & KING CRAB LEGS SERVED WITH DRAWN BUTTER	MARKET PRICE

VEAL

VEAL PARMESAN WITH LINGUINI IN MARSALA SAUCE & MELTED PROVOLONE CHEESE	19.95
VEAL MARSALA SAUTEED IN MARSALA WINE WITH FRESH MUSHROOMS	19.95
VEAL PICATTA SAUTEED IN LEMON SAUCE WITH MUSHROOMS & CAPERS	19.95
VEAL FRANCESE DIPPED IN EGG & SAUTEED IN WHITE WINE & BUTTER SAUCE	19.95

- Gift Certificates Available
- Carry-Out
- Party Rentals
- Banquets & Catering
- Private Dining & Meeting Rooms Available
- Receptions & Rehearsal Dinners

- Extra, Add-On, and Side Items Are an Additional Cost
- Add 4.50 for Entree Items Split in Kitchen
- Additional Salad or Soup with Split Entrees in Kitchen is Additional Cost

Please Note: Not all ingredients are listed in menu. Please let your server know of any food allergies. Consuming raw or undercooked poultry, seafood, meats or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.