

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 "South-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 "Roland-Swisber" building on North 10th and E Streets. The unique chandelier in the north dining room originates from the home of Micajah 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
ESCARGOT IN GARLIC BUTTER SAUCE WITH GARLIC TOAST POINTS	10.95
CALAMARI LIGHTLY FLOURED & FRIED	10.95
NEW ZEALAND MUSSELS BROILED OR STEAMED 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 & FRIED FOR TWO	9.95
STUFFED MUSHROOMS WITH OUR CRABMEAT BLEND STUFFING	8.95
BAKED BRIE & FRESH FRUIT WARM 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 RADIATORI PASTA TOSSED IN ITALIAN DRESSING, TOPPED WITH ROASTED PIMENTO AND SALMON FILET	14.95
SEAFOOD & PASTA SALAD SHRIMP & CRAB BLEND ARE TOSSED WITH RADIATORI 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, COTTAGE CHEESE OR RAINBOW SHERBET & SERVED WITH A HOMEMADE MUFFIN	10.95
COCONUT SHRIMP SALAD FRIED COCONUT CRUSTED JUMBO SHRIMP TOP FIELD GREENS WITH OUR SPECIAL BALSAMIC VINAIGRETTE	14.95
ASIAN CHICKEN SALAD FIELD GREENS TOSSED WITH CRANBERRIES, MANDARIN ORANGES, PECANS & BLEU CHEESE CRUMBS, WITH GRILLED OR CAJUN 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 RADIATORI PASTA TOSSED IN ITALIAN DRESSING, ENHANCED WITH SWEET BELL PEPPERS, GREEN OLIVES & RED ONIONS IN ITALIAN DRESSING	8.95
TOSSED SALAD SALAD GREEN WITH TOMATO'S, ONIONS, MUSHROOMS & A BOILED EGG, SERVED WITH YOUR CHOICE OF DRESSING TOP WITH CHICKEN BREAST 10.95 WITH SALMON (8oz) 14.95 WITH JUMBO SHRIMP (4) 14.95	8.95
CAESAR SALAD FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH ROASTED PIMENTO TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 14.95 JUMBO SHRIMP (4) 14.95	8.95
GREEK SALAD FRESH SALAD GREENS TOPPED WITH FETA CHEESE, GREEK OLIVES, PEPPERONCINI, TOMATOES, MUSHROOMS & ONIONS & TOSSED IN ITALIAN HERB DRESSING TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 14.95 JUMBO SHRIMP (4) 14.95	8.95
SPINACH SALAD FRESH SPINACH, RED ONIONS, MUSHROOMS, TOMATOES, BACON BITS, CRUMBLER EGG YOLK & ROASTED PIMENTO TOSSED IN ITALIAN HERB DRESSING TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 14.95 JUMBO SHRIMP (4) 14.95	8.95
SOUP & SALAD LUNCH COMBO (SERVED UNTIL 4:00 P.M.) BOWL OF SOUP OF YOUR CHOICE AND A SIDE SALAD OPTION: TOSSED, GREEK, CAESAR OR SPINACH SALAD	9.95

SALAD DRESSINGS

CELERY SEED (#HOUSE) * ASIAN SESAME * BALSAMIC VINAIGRETTE * BLEU CHEESE * FRENCH HONEY MUSTARD PEPPERCORN * 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 & TARTER SAUCE _____ 9.95
- ORANGE ROUGHY SANDWICH** FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTER 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, 1000 ISLAND DRESSING & KRAUT GRILLED ON RYE BREAD _____ 9.95
- ◆ **CROISSANT SANDWICH** CHOICE OF CHICKEN OR TUNA 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 PILED ON A FRESH-BAKED BUN, COVERED IN FRESH MUSHROOM GRAVY OR WITH AU JUS _____ 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** SAUTÉED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE _____ 11.95
- CHICKEN FRANCESE, MARSALA OR PICATTA** _____ 11.95
- CHICKEN VALENTINO** SAUTÉED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE _____ 11.95
- CHICKEN PARMESAN** BREADED CHICKEN BREAST SERVED WITH LINGUINI MARINARA & MELTED PROVOLONE CHEESE _____ 11.95
- GRILLED OR CAJUN CHICKEN BREAST** WITH A SIDE OF HONEY DIJON DRESSING _____ 11.95
- FETTUCCINI ALFREDO** OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN _____ 10.95
WITH CHICKEN GRILLED OR CAJUN _____ 11.95 **WITH SHRIMP** _____ 13.95
- LINGUINI PRIMA VERA** LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE _____ 10.95
WITH CHICKEN GRILLED OR CAJUN _____ 11.95 **WITH SHRIMP** _____ 13.95
- LINGUINI MARINARA** SERVED WITH OUR VERY BEST MARINARA 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 ENTRÉES INCLUDE

Pasta & Parmesan Entrees Excluded Potato & Vegetable Choice

SALAD CHOICE

FRESH FRUIT * PASTA SALAD
TOSSED SALAD * CAESAR SALAD
CUP-OF-SOUP-OF-DAY
CUP-OF-BLACK BEAN
CUP-OF-FRENCH ONION SOUP (ADD .75)

OR

UPGRADE YOUR SALAD WITH ENTRÉE CHOICE

BLEU CHEESE ICEBERG WEDGE
HEARTS OF PALM
SPINACH
GREEK

ADD 3.95

VEGETABLE

VEGETABLE-OF-THE-DAY

OR

UPGRADE YOUR VEGETABLE WITH ENTRÉE CHOICE

STEAMED BROCCOLI
STEAMED CAULIFLOWER
SAUTÉED SPINACH
SAUTÉED 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 FETTUCINI ALFREDO IN
PLACE OF POTATO CHOICE WITH ENTRÉE

ADD 3.95

POULTRY

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

PASTA ENTREES

FETTUCCINI ALFREDO OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN	12.95
FETTUCCINI ALFREDO WITH CHICKEN TOPPED WITH GRILLED OR CAJUN CHICKEN BREAST	15.95
FETTUCCINI 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 MARINARA SAUCE	12.95
CLASSIC LASAGNA MADE IN-HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE	15.95
SICILIAN CHEESE SHELLS STUFFED WITH RICOTTA, MOZZARELLA & ROMANO CHEESES IN MARINARA 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	18.95
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 LINGUINE WITH OUR SPICY PLUM TOMATO SAUCE	25.95
SHRIMP BIANCA DINNER JUMBO SHRIMP SAUTÉED 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	PETTIE 10 OZ_18.95	QUEEN 12 OZ_20.95	KING 16 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 MIGNON WITH CRUSHED PEPPERCORNS, 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 CRUSHED PEPPERCORNS, 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	HALF-SLAB 17.95	FULL SLAB 22.95	
PORK CHOPS THICK CUT & GRILLED TO ORDER WITH APRICOT GLAZE, GARNISHED WITH ONION STRAWS	SINGLE 14.95	FULL 17.95	
SURF & TURF OUR 8 OZ FILET MIGNON & 8 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 MARINARA SAUCE & MELTED PROVOLONE CHEESE	19.95
VEAL MARSALA SAUTÉED IN MARSALA WINE WITH FRESH MUSHROOMS	19.95
VEAL PICATTA SAUTÉED IN LEMON SAUCE WITH MUSHROOMS & CAPERS	19.95
VEAL FRANCESE DIPPED IN EGG & SAUTÉED 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 Entrée 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.

WINE LIST

<u>CHARDONNAY</u>	<u>GLASS</u>	<u>BOTTLE</u>
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
SAINTSBURY RESERVE (CALIFORNIA)		42.95
SONOMA-CUTRER (CALIFORNIA)		44.95
<u>OTHER WHITES</u>	<u>GLASS</u>	<u>BOTTLE</u>
SAUVIGNON BLANC, ROBERT MONDAVI (HOUSE) (CALIFORNIA)	6.25	16.95
WHITE ZINFANDEL, BERINGER (CALIFORNIA)	6.25	16.95
RIESLING, SCHMITT SÖHNE (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
<u>CHAMPAGNE & SPARKLING WINES</u>	<u>GLASS</u>	<u>BOTTLE</u>
MOSCATO D'ASTI, BRICCO RIELLA (ITALY)	6.95	19.95
MARTINI & ROSSI ASTI SPUMANTE (ITALY)		23.95
KORBEL EXTRA DRY (CALIFORNIA)		25.95
MOET ET CHANDON WHITE STAR (FRANCE)		65.95
CUVEE DOM PERIGNON (FRANCE)		Market Price
<u>MERLOT</u>	<u>GLASS</u>	<u>BOTTLE</u>
14 HANDS (WASHINGTON STATE)	6.95	19.95
FOREST GLEN (CALIFORNIA)	6.95	19.95
COLUMBIA CREST (WASHINGTON STATE)	6.95	19.95
<u>CABERNET SAUVIGNON</u>	<u>GLASS</u>	<u>BOTTLE</u>
WOODBIDGE, 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
<u>OTHER REDS</u>	<u>GLASS</u>	<u>BOTTLE</u>
LAMBRUSCO, CHELLA (ITALY)	6.25	16.95
SHIRAZ, ROSEMONT ESTATES (AUSTRALIA)	6.95	19.95
PINOT NOIR, FETZER (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
GEYSER PEAK RESERVE (CALIFORNIA)		60.95

BEER

<u>DRAFT BEER</u>	<u>14 OZ</u>	<u>22 OZ</u>
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
<u>BOTTLED BEER</u>	<u>12 OZ</u>	
IMPORTED: CORONA LIGHT, HEINEKEN, BECK'S	3.75	
DOMESTIC: BUDWEISER, BUD LIGHT, MILLER LITE, COOR'S LIGHT, MICHELOB ULTRA, KILLIAN'S RED, SAMUEL ADAMS BOSTON LAGER	2.75	
NON-ALCOHOLIC: O'DOUL'S	2.75	

SOFT BEVERAGES

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

DESSERT MENU AVAILABLE
CHILDREN'S MENU AVAILABLE