

# 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!

<b>SHRIMP BIANCA</b> SAUTÉED IN WINE & GARLIC, SERVED WITH CHICKEN STRIPS & GARLIC TOAST	10.95
<b>JUMBO SHRIMP COCKTAIL</b> WITH COCKTAIL SAUCE & LEMON WEDGE	10.95
<b>ESCARGOT</b> IN GARLIC BUTTER SAUCE WITH GARLIC TOAST POINTS	10.95
<b>CALAMARI</b> LIGHTLY FLOURED & FRIED	10.95
<b>NEW ZEALAND MUSSELS</b> BROILED OR STEAMED WITH DRAWN BUTTER, OR MARINATED & SERVED CHILLED	10.95
<b>FRIED CHICKEN STRIPS</b> WITH COCKTAIL SAUCE, RANCH OR MARINARA SAUCE	9.95
<b>MOZZARELLA STICKS</b> (10) WITH MARINARA OR COCKTAIL SAUCE	9.95
<b>ONION STRAWS</b> MADE-TO-ORDER, LIGHTLY FLOURED & FRIED FOR TWO	9.95
<b>STUFFED MUSHROOMS</b> WITH OUR CRABMEAT BLEND STUFFING	9.95
<b>BAKED BRIE &amp; FRESH FRUIT</b> WARM BRIE CHEESE AND FRESH FRUIT FOR TWO	11.95
<b>FRESH FRUIT CUP</b> A SEASONAL VARIETY OF FRESH FRUIT	3.50

## SOUPS

<b>BLACK BEAN OR SOUP-OF-THE-DAY</b>	Cup 2.95	Bowl 3.95
<b>FRENCH ONION SOUP AU GRATIN</b>	Cup 3.25	Bowl 4.25

## LUNCH ENTREES

Ask your server about today's LUNCH SPECIALS, Lunch Served Until 4:00 P.M.

<b>CHICKEN CORDON BLEU</b> SAUTÉED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE	12.95
<b>CHICKEN FRANCESE, MARSALA OR PICATTA</b>	12.95
<b>CHICKEN VALENTINO</b> SAUTÉED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE	12.95
<b>CHICKEN PARMESAN</b> BREADED CHICKEN BREAST SERVED WITH LINGUINI MARINARA & MELTED PROVOLONE CHEESE	11.95
<b>GRILLED OR CAJUN CHICKEN BREAST</b> WITH A SIDE OF HONEY DIJON DRESSING	11.95
<b>FETTUCCINI ALFREDO</b> OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN	10.95
<b>WITH CHICKEN</b> GRILLED OR CAJUN	12.95
<b>WITH SHRIMP</b>	15.95
<b>LINGUINI PRIMA VERA</b> LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE	10.95
<b>WITH CHICKEN</b> GRILLED OR CAJUN	12.95
<b>WITH SHRIMP</b>	15.95
<b>LINGUINI MARINARA</b> SERVED WITH OUR VERY BEST MARINARA SAUCE	10.95
<b>CLASSIC LASAGNA</b> MADE IN-HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE	11.95
<b>NORWEGIAN SALMON FILET</b> SERVED BROILED, CAJUN OR GRILLED	15.95
<b>TILAPIA FILET</b> SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	12.95
<b>ORANGE ROUGHY FILET</b> SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	15.95

Gift Certificates  
Private Dining Rooms

Carry-Out  
Receptions

Party Rentals  
Rehearsal Dinners

Catering  
Banquets

Extra, Side and Add-On Items Are At Additional Cost  
Add 4.95 for Entrees Split in Kitchen (includes additional salad and starch)



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.

## SANDWICH PLATTERS

Sandwich Platters are Served with Choice of Fresh Fruit, Potato Chips,  
Potato Rounds, Roasted Potatoes or French Fries

<b>TILAPIA SANDWICH</b> FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTER SAUCE	10.95
<b>ORANGE ROUGHY SANDWICH</b> FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTER SAUCE	11.95
<b>CHICKEN BREAST SANDWICH</b> SERVED GRILLED OR CAJUN STYLE AND TOPPED WITH HAM & SWISS CHEESE	9.95
<b>PORK TENDERLOIN SANDWICH</b> SERVED BREADED AND FRIED OR GRILLED WITH LETTUCE, TOMATO & RED ONION	9.95
<b>BLACK ANGUS CHEESEBURGER</b> 1/2 LB, SERVED WITH LETTUCE, TOMATO, RED ONION & YOUR CHOICE OF CHEESE	10.95
◆ <b>THE INN CLUB</b> TURKEY, HAM, BACON, LETTUCE, TOMATO & MAYO ON WHITE OR WHEAT TOAST	10.95
◆ <b>RUBEN SANDWICH</b> SLICED CORNED BEEF, SWISS CHEESE, 1000 ISLAND DRESSING & KRAUT GRILLED ON RYE BREAD	10.95
◆ <b>CROISSANT SANDWICH</b> CHOICE OF CHICKEN OR TUNA SALAD ON OUR LARGE FRESHLY BAKED CROISSANT	9.95
◆ <b>PEPPER STEAK SANDWICH</b> SLICED STEAK WITH BELL PEPPERS, ONIONS, MUSHROOMS AND MELTED PROVOLONE CHEESE	10.95
◆ <b>OPEN-FACE PRIME RIB SANDWICH</b> THINLY SLICED PRIME RIB PILED ON A FRESH-BAKED BUN, COVERED IN FRESH MUSHROOM GRAVY OR WITH AU JUS	11.95
◆ <b>AVAILABLE UNTIL 4:00 P.M.</b>	

## ENTRÉE SALADS

<b>TOMATO, FRESH MOZZARELLA &amp; HEARTS OF PALM SALAD</b> TOSSED IN OUR ITALIAN DRESSING, ON A BED OF FRESH SPINACH	11.95
<b>CHOP-CHOP SALAD WITH SALMON FILET</b> FRESH GREENS AND RADIATORI PASTA TOSSED IN ITALIAN DRESSING, TOPPED WITH ROASTED PIMENTO AND SALMON FILET	15.95
<b>SEAFOOD &amp; PASTA SALAD</b> SHRIMP & CRAB BLEND ARE TOSSED WITH RADIATORI PASTA & ENHANCED WITH BELL PEPPERS, GREEN OLIVES & RED ONIONS IN OUR ITALIAN DRESSING	12.95
<b>FRESH FRUIT PLATE</b> 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
<b>COCONUT SHRIMP SALAD</b> FRIED COCONUT CRUSTED JUMBO SHRIMP TOP FIELD GREENS WITH OUR SPECIAL BALSAMIC VINAIGRETTE	15.95
<b>ASIAN CHICKEN SALAD</b> FIELD GREENS TOSSED WITH CRANBERRIES, MANDARIN ORANGES, PECANS & BLEU CHEESE CRUMBS, WITH GRILLED OR CAJUN CHICKEN & ASIAN SESAME DRESSING	10.95
<b>STEAK SALAD</b> SALAD GREENS TOSSED IN ITALIAN DRESSING, TOPPED WITH MARINATED TENDER STRIPS OF BEEF, ROASTED PIMENTO & A BOILED EGG	11.95
<b>CHEF'S SALAD</b> TURKEY, HAM, BOILED EGG, TOMATO & SHREDDED CHEDDAR CHEESE ON SALAD GREENS, WITH YOUR FAVORITE DRESSING CHOICE	10.95
<b>PASTA SALAD</b> RADIATORI PASTA TOSSED IN ITALIAN DRESSING, ENHANCED WITH SWEET BELL PEPPERS, GREEN OLIVES & RED ONIONS IN ITALIAN DRESSING	9.95
<b>TOSSED SALAD</b> SALAD GREEN WITH TOMATS, ONIOS, MUSHROOMS & A BOILD EGG, SERVED WITH YOUR CHOICE OF DRESSING	9.95
<b>CAESAR SALAD</b> FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH ROASTED PIMENTO	9.95
TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 15.95 JUMBO SHRIMP (4) 15.95	
<b>GREEK SALAD</b> FRESH SALAD GREENS WITH FETA CHEESE, GREEK OLIVES, PEPPERONCINI, TOMATOES, MUSHROOMS & ONIONS & TOSSED IN ITALIAN DRESSING	9.95
TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 15.95 JUMBO SHRIMP (4) 15.95	
<b>SPINACH SALAD</b> FRESH SPINACH, RED ONIONS, MUSHROOMS, TOMATOES, BACON CRUMBLES, CRUMBLLED EGG YOLK & ROASTED PIMENTO IN ITALIAN DRESSING	9.95
TOP WITH: CHICKEN BREAST 10.95 SALMON (8oz) 15.95 JUMBO SHRIMP (4) 15.95	
<b>SOUP &amp; SALAD LUNCH COMBO</b> (SERVED UNTIL 4:00 P.M.) BOWL OF SOUP OF YOUR CHOICE AND A SIDE SALAD OPTION: TOSSED, GREEK, CAESAR OR SPINACH SALAD	10.95

### SALAD DRESSINGS

Celery Seed	Ranch	French	Asian Sesame
Bleu Cheese	Balsamic Vinaigrette	Thousand Island	Raspberry Vinaigrette
Honey Mustard Peppercorn			
Italian, Hand-tossed (With Red Onions, Fresh Mushrooms, Garlic & Parmesan Cheese)			



## STEAKS & CHOPS

<b>ROAST PRIME RIB OF BEEF</b>	SLOWLY ROASTED, SERVED AU JUS	PETITE 10 OZ_18.95	QUEEN 12 OZ_20.95	KING 16 OZ_23.95
<b>FILET MIGNON</b>	HAND-CUT, TENDER, LEAN & THICK, GARNISHED WITH ONION STRAWS	6 OZ_23.95	8 OZ_25.95	
<b>PARIS PEPPER STEAK</b>	FILET MIGNON WITH CRUSHED PEPPERCORNS, FLAMED IN BRANDY WITH BELL PEPPERS, ONIONS & MUSHROOMS	6 OZ_24.95	8 OZ_26.95	
<b>THE INN DUET</b>	6 OZ FILET MIGNON & DEEP FRIED JUMBO SHRIMP OR TILAPIA FILET GARNISHED WITH ONION STRAWS			28.95
<b>STEAK AU POIVRE</b>	FILET MIGNON WITH CRUSHED PEPPERCORNS, FLAMED IN A BRANDY CREAM SAUCE WITH FRESH MUSHROOMS	6 OZ_24.95	8 OZ_26.95	
<b>N. Y. STRIP STEAK &amp; SEA SCALLOPS</b>	12 OZ N.Y. STRIP STEAK & SEA SCALLOPS BROILED, CAJUN OR FRIED			28.95
<b>N. Y. STRIP STEAK</b>	OUR FINEST HAND-CUT BLUE RIBBON BEEF, GARNISHED WITH ONION STRAWS	12 OZ_19.95	14 OZ_22.95	
<b>RACK OF LAMB</b>	CHAR-BROILED & LIGHTLY SEASONED, GARNISHED WITH ONION STRAWS			28.95
<b>BABY-BACK B.B.Q. RIBS</b>	GARNISHED WITH ONION STRAWS	HALF-SLAB_18.95	FULL-SLAB_23.95	
<b>PORK CHOPS</b>	THICK CUT & GRILLED TO ORDER WITH APRICOT GLAZE, GARNISHED WITH ONION STRAWS	SINGLE_14.95	FULL_18.95	
<b>SURF &amp; TURF</b>	OUR 8 OZ FILET MIGNON & 8 OZ LOBSTER TAIL, SERVED WITH DRAWN BUTTER			Market Price

## SEAFOOD

<b>DEEP FRIED JUMBO SHRIMP</b>	FRESHLY BREADED TO ORDER & SERVED WITH COCKTAIL SAUCE			19.95
<b>NORWEGIAN SALMON FILET</b>	SERVED BROILED, CAJUN OR GRILLED			19.95
<b>TILAPIA FILET</b>	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			17.95
<b>ORANGE ROUGHY FILET</b>	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			19.95
<b>THE INN SEAFOOD PLATTER</b>	TILAPIA, SHRIMP, KING CRAB LEG, SEA SCALLOPS & MUSSELS, BROILED OR FRIED			26.95
<b>SEAFOOD FRA DIABLO</b>	A COMBINATION OF FRESH SEAFOOD TOSSED IN LINGUINE WITH OUR SPICY PLUM TOMATO SAUCE			25.95
<b>SHRIMP BIANCA DINNER</b>	JUMBO SHRIMP SAUTÉED IN WHITE WINE & GARLIC (OUR HOUSE SPECIALTY)			20.95
<b>STUFFED JUMBO SHRIMP</b>	WITH CRABMEAT STUFFING, SERVED ON A BED OF RICE			19.95
<b>SEA SCALLOPS</b>	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			22.95

## POULTRY

<b>CHICKEN CORDON BLEU</b>	SAUTÉED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE			17.95
<b>CHICKEN FRANCESE</b>	CHICKEN BREAST DIPPED IN EGG, SAUTÉED IN WHITE WINE & BUTTER SAUCE			17.95
<b>CHICKEN MARSALA</b>	CHICKEN BREAST SAUTÉED IN MARSALA WINE WITH FRESH MUSHROOMS			17.95
<b>CHICKEN PICATTA</b>	CHICKEN BREAST SAUTÉED IN LEMON SAUCE WITH MUSHROOMS & CAPERS			17.95
<b>CHICKEN VALENTINO</b>	SAUTÉED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE			17.95
<b>CHICKEN PARMESAN</b>	BREADED CHICKEN BREAST SERVED WITH LINGUINI MARINARA & MELTED PROVOLONE CHEESE			17.95
<b>GRILLED OR CAJUN CHICKEN BREAST</b>	WITH A SIDE OF HONEY DIJON DRESSING			16.95

## VEAL

<b>VEAL PARMESAN</b>	WITH LINGUINI IN MARINARA SAUCE & MELTED PROVOLONE CHEESE			20.95
<b>VEAL MARSALA</b>	SAUTÉED IN MARSALA WINE WITH FRESH MUSHROOMS			20.95
<b>VEAL PICATTA</b>	SAUTÉED IN LEMON SAUCE WITH MUSHROOMS & CAPERS			20.95
<b>VEAL FRANCESE</b>	DIPPED IN EGG & SAUTÉED IN WHITE WINE & BUTTER SAUCE			20.95

## PASTA ENTREES

<b>FETTUCCHINI ALFREDO</b>	OUR TRADITIONAL RECIPE MADE WITH HEAVY CREAM, BUTTER & PARMESAN			14.95
<b>FETTUCCHINI ALFREDO WITH CHICKEN</b>	TOPPED WITH GRILLED OR CAJUN CHICKEN BREAST			16.95
<b>FETTUCCHINI ALFREDO WITH SHRIMP</b>				17.95
<b>LINGUINI PRIMA VERA</b>	LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE			15.95
<b>LINGUINI PRIMA VERA WITH CHICKEN</b>	OLIVE OIL & GARLIC HERB SAUCE			17.95
<b>LINGUINI PRIMA VERA WITH SHRIMP</b>	IN OLIVE OIL & GARLIC HERB SAUCE			17.95
<b>LINGUINI MARINARA</b>	SERVED WITH OUR VERY BEST MARINARA SAUCE			14.95
<b>CLASSIC LASAGNA</b>	MADE IN-HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE			16.95
<b>SICILIAN CHEESE SHELLS</b>	STUFFED WITH RICOTTA, MOZZARELLA & ROMANO CHEESES IN MARINARA SAUCE			15.95

## ENTREES INCLUDE

<b>SALAD</b>	Tossed Salad Fresh Fruit Cup Pasta Salad Caesar Salad or Cup of Soup <i>Upgrade: Bleu Cheese Wedge Hearts of Palm Salad Spinach Salad Greek Salad add 3.95</i>
<b>VEGETABLE</b>	Chef's Vegetable of the Day <i>Upgrade: Steamed Broccoli, Steamed Cauliflower, Sautéed Spinach, Sautéed Mushrooms, add 3.95</i>
<b>POTATO</b>	Chef's Potato of the Day French Fries Rice Pilaf Potato Rounds Baked Potato after 5pm Extra Vegetables in place of Potato <i>Upgrade: Loaded Baked Potato add 1.25 Fettuccini Alfredo in place of Potato Choice add 3.95</i>



# 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 &amp; 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

## DRAFT & BOTTLED BEER

<u>DRAFT BEER</u>	<u>14 OZ</u>	<u>22 OZ</u>
<b>DOMESTIC:</b> BUD LT, COORS LT, SAMUEL ADAMS SEASONAL, YUENGLING	2.95	4.50
<b>LOCAL:</b> NOBLE ORDER	3.95	4.95
<b>IMPORTED:</b> STELLA ARTOIS	3.95	4.95
<u>BOTTLED BEER</u>	<u>12 OZ</u>	
<b>DOMESTIC:</b> BUDWEISER, BUD LT, MILLER LT, COOR'S LT, MICH. ULTRA, KILLIAN'S RED, SAMUEL ADAMS BOSTON LAGER		2.85
<b>IMPORTED:</b> HEINEKEN		3.75
<b>NON-ALCOHOLIC:</b> O'DOUL'S		2.85

## SOFT BEVERAGES

COKE, DIET COKE, SPRITE, ICED-TEA, COFFEE, DECAF COFFEE	2.45
FLAVORED ICED-TEA	2.75
CAPPUCCINO OR LATTE	3.95
JUICE OR MILK	2.95

Dessert Menu Available

Children's Menu Available

Gluten Free Menu Available

THANK YOU FOR YOUR VISIT!