

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, OR MARINATED & SERVED CHILLED	10.95
FRIED CHICKEN STRIPS WITH COCKTAIL SAUCE, RANCH OR MARINARA SAUCE	9.95
MOZZARELLA STICKS (10) WITH MARINARA OR COCKTAIL SAUCE	9.95
ONION STRAWS MADE-TO-ORDER, LIGHTLY FLOURED & FRIED FOR TWO	10.95
STUFFED MUSHROOMS WITH OUR CRABMEAT BLEND STUFFING	9.95
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

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

LUNCH ENTREES

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

CHICKEN CORDON BLEU SAUTÉED IN SHERRY WINE SAUCE, TOPPED WITH HAM & MELTED SWISS CHEESE	12.95
CHICKEN FRANCESE, MARSALA OR PICATTA	12.95
CHICKEN VALENTINO SAUTÉED IN SHERRY WINE SAUCE WITH MUSHROOMS, TOPPED WITH BROCCOLI & PROVOLONE	12.95
CHICKEN PARMESAN BREADED CHICKEN BREAST SERVED WITH LINGUINI MARINARA & MELTED PROVOLONE CHEESE	12.95
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	11.95
WITH CHICKEN GRILLED OR CAJUN	12.95
WITH SHRIMP	15.95
LINGUINI PRIMA VERA LINGUINI & VEGETABLES TOSSED IN OUR OLIVE OIL & GARLIC HERB SAUCE	11.95
WITH CHICKEN GRILLED OR CAJUN	12.95
WITH SHRIMP	15.95
LINGUINI MARINARA SERVED WITH OUR VERY BEST MARINARA SAUCE	10.95
CLASSIC LASAGNA MADE IN-HOUSE & TOPPED WITH MELTED PROVOLONE CHEESE	12.95
NORWEGIAN SALMON FILET SERVED BROILED, CAJUN OR GRILLED	16.95
TILAPIA FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	13.95
ORANGE ROUGHY FILET SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED	16.95

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 5.95 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

TILAPIA SANDWICH FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTER SAUCE	10.95
ORANGE ROUGHY SANDWICH FRIED, BROILED OR CAJUN WITH LETTUCE, TOMATO, RED ONION & TARTER SAUCE	12.95
CHICKEN BREAST SANDWICH SERVED GRILLED OR CAJUN STYLE AND TOPPED WITH HAM & SWISS CHEESE	10.95
PORK TENDERLOIN SANDWICH SERVED BREADED AND FRIED OR GRILLED WITH LETTUCE, TOMATO & RED ONION	10.95
BLACK ANGUS CHEESEBURGER 1/2 LB, SERVED WITH LETTUCE, TOMATO, RED ONION & YOUR CHOICE OF CHEESE	10.95
◆ THE INN CLUB TURKEY, HAM, BACON, LETTUCE, TOMATO & MAYO ON WHITE OR WHEAT TOAST	10.95
◆ RUBEN SANDWICH SLICED CORNED BEEF, SWISS CHEESE, 1000 ISLAND DRESSING & KRAUT GRILLED ON RYE BREAD	10.95
◆ CROISSANT SANDWICH CHOICE OF CHICKEN OR TUNA SALAD ON OUR LARGE FRESHLY BAKED CROISSANT	9.95
◆ PEPPER STEAK SANDWICH SLICED STEAK WITH BELL PEPPERS, ONIONS, MUSHROOMS AND MELTED PROVOLONE CHEESE	10.95
◆ 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.	

ENTRÉE SALADS

TOMATO, FRESH MOZZARELLA & HEARTS OF PALM SALAD TOSSED IN OUR ITALIAN DRESSING, ON A BED OF FRESH SPINACH	12.95
CHOP-CHOP SALAD WITH SALMON FILET FRESH GREENS AND RADIATORI PASTA TOSSED IN ITALIAN DRESSING, TOPPED WITH ROASTED PIMENTO AND SALMON FILET	16.95
SEAFOOD & PASTA SALAD SHRIMP & CRAB BLEND ARE TOSSED WITH RADIATORI PASTA & ENHANCED WITH 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	11.95
COCONUT SHRIMP SALAD FRIED COCONUT CRUSTED JUMBO SHRIMP TOP FIELD GREENS WITH OUR SPECIAL BALSAMIC VINAIGRETTE	15.95
ASIAN CHICKEN SALAD FIELD GREENS TOSSED WITH CRANBERRIES, MANDARIN ORANGES, PECANS & BLEU CHEESE CRUMBS, WITH GRILLED OR CAJUN CHICKEN & ASIAN SESAME DRESSING	11.95
STEAK SALAD SALAD GREENS TOSSED IN ITALIAN DRESSING, TOPPED WITH MARINATED TENDER STRIPS OF BEEF, ROASTED PIMENTO & A BOILED EGG	11.95
CHEF'S SALAD TURKEY, HAM, BOILED EGG, TOMATO & SHREDDED CHEDDAR CHEESE ON SALAD GREENS, WITH YOUR FAVORITE DRESSING CHOICE	11.95
PASTA SALAD RADIATORI PASTA TOSSED IN ITALIAN DRESSING, ENHANCED WITH SWEET BELL PEPPERS, GREEN OLIVES & RED ONIONS IN ITALIAN DRESSING	9.95
TOSSED SALAD SALAD GREEN WITH TOMATS, ONIONS, MUSHROOMS & A BOILED EGG, SERVED WITH YOUR CHOICE OF DRESSING	9.95
CAESAR SALAD FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH ROASTED PIMENTO	9.95
TOP WITH: CHICKEN BREAST 11.95 SALMON (8oz) 16.95 JUMBO SHRIMP (4) 15.95	
GREEK SALAD FRESH SALAD GREENS WITH FETA CHEESE, GREEK OLIVES, PEPPERONCINI, TOMATOES, MUSHROOMS & ONIONS & TOSSED IN ITALIAN DRESSING	9.95
TOP WITH: CHICKEN BREAST 11.95 SALMON (8oz) 16.95 JUMBO SHRIMP (4) 15.95	
SPINACH SALAD FRESH SPINACH, RED ONIONS, MUSHROOMS, TOMATOES, BACON CRUMBLES, CRUMBLLED EGG YOLK & ROASTED PIMENTO IN ITALIAN DRESSING	9.95
TOP WITH: CHICKEN BREAST 11.95 SALMON (8oz) 16.95 JUMBO SHRIMP (4) 15.95	
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	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 and Parmesan Cheese)			



STEAKS & CHOPS

ROAST PRIME RIB OF BEEF	SLOWLY ROASTED, SERVED AU JUS	PETITE 10 OZ_19.95	QUEEN 12 OZ_21.95	KING 16 OZ_24.95
FILET MIGNON	HAND-CUT, TENDER, LEAN & THICK, GARNISHED WITH ONION STRAWS	6 OZ_25.95	8 OZ_28.95	
PARIS PEPPER STEAK	FILET MIGNON WITH CRUSHED PEPPERCORNS, FLAMED IN BRANDY WITH BELL PEPPERS, ONIONS & MUSHROOMS	6 OZ_26.95	8 OZ_28.95	
THE INN DUET	6 OZ FILET MIGNON & DEEP FRIED JUMBO SHRIMP OR TILAPIA FILET GARNISHED WITH ONION STRAWS			29.95
STEAK AU POIVRE	FILET MIGNON WITH CRUSHED PEPPERCORNS, FLAMED IN A BRANDY CREAM SAUCE WITH FRESH MUSHROOMS	6 OZ_26.95	8 OZ_28.95	
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_20.95	14 OZ_23.95	
RACK OF LAMB	CHAR-BROILED & LIGHTLY SEASONED, GARNISHED WITH ONION STRAWS			29.95
BABY-BACK B.B.Q. RIBS	GARNISHED WITH ONION STRAWS	HALF-SLAB_18.95	FULL-SLAB_23.95	
PORK CHOPS	THICK CUT & GRILLED TO ORDER WITH APRICOT GLAZE, GARNISHED WITH ONION STRAWS	SINGLE_16.95	FULL_19.95	
SURF & TURF	OUR 8 OZ FILET MIGNON & 8 OZ LOBSTER TAIL, SERVED WITH DRAWN BUTTER			Market Price

SEAFOOD

DEEP FRIED JUMBO SHRIMP	FRESHLY BREADED TO ORDER & SERVED WITH COCKTAIL SAUCE			20.95
NORWEGIAN SALMON FILET	SERVED BROILED, CAJUN OR GRILLED			19.95
TILAPIA FILET	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			17.95
ORANGE ROUGHY FILET	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			19.95
THE INN SEAFOOD PLATTER	TILAPIA, SHRIMP, KING CRAB LEG, SEA SCALLOPS & MUSSELS, BROILED OR FRIED			29.95
SEAFOOD FRA DIABLO	A COMBINATION OF FRESH SEAFOOD TOSSED IN LINGUINE WITH OUR SPICY PLUM TOMATO SAUCE			27.95
SHRIMP BIANCA DINNER	JUMBO SHRIMP SAUTÉED IN WHITE WINE & GARLIC (OUR HOUSE SPECIALTY)			21.95
STUFFED JUMBO SHRIMP	WITH CRABMEAT STUFFING, SERVED ON A BED OF RICE			20.95
SEA SCALLOPS	SERVED BROILED, CAJUN OR LIGHTLY FLOURED & FRIED			25.95

POULTRY

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

VEAL

VEAL PARMESAN	WITH LINGUINI IN MARINARA SAUCE & MELTED PROVOLONE CHEESE			21.95
VEAL MARSALA	SAUTÉED IN MARSALA WINE WITH FRESH MUSHROOMS			21.95
VEAL PICATTA	SAUTÉED IN LEMON SAUCE WITH MUSHROOMS & CAPERS			21.95
VEAL FRANCESE	DIPPED IN EGG & SAUTÉED IN WHITE WINE & BUTTER SAUCE			21.95

PASTA ENTREES

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

ENTREES INCLUDE

SALAD Tossed Salad, Fresh Fruit Cup, Pasta Salad, Caesar Salad or Cup-of-Soup
Upgrade: Bleu Cheese Wedge, Hearts of Palm Salad, Spinach Salad, Greek Salad, Add 3.95

VEGETABLE Chef's Vegetable of the Day
Upgrade: Steamed Broccoli, Steamed Cauliflower, Sautéed Spinach, Sautéed Mushrooms, Add 3.95

POTATO Chef's Potato-of-the-Day, French Fries, Rice Pilaf, Potato Rounds
Baked Potato (After 5 p.m.) Extra Vegetables (In place of Potato Choice)
Upgrade: Loaded Baked Potato, Add 1.25 Fettuccini Alfredo (In place of Potato Choice), Add 3.95



WINE LIST

<u>CHARDONNAY</u>	GLASS	BOTTLE
DeLOACH VINEYARDS (CALIFORNIA)	6.50	18.95
14 HANDS (WASHINGTON STATE)	6.95	19.95
KENDALL-JACKSON (CALIFORNIA)	7.50	24.95
SONOMA-CUTRER (CALIFORNIA)		44.95
<u>OTHER WHITES</u>	GLASS	BOTTLE
SAUVIGNON BLANC, ROBERT MONDAVI (HOUSE) (CALIFORNIA)	6.50	17.95
ZINFANDEL, OLIVER WINERY (INDIANA)	6.50	17.95
RIESLING, SCHMITT SÖHNE (GERMANY)	6.50	17.95
PINOT GRIGIO, BENVOLIO (ITALY)	6.75	18.95
SANTA MARGHERITA PINOT GRIGIO (ITALY)	9.25	36.95
<u>CHAMPAGNE & SPARKLING WINES</u>	GLASS	BOTTLE
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>	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
<u>CABERNET SAUVIGNON</u>	GLASS	BOTTLE
WOODBRIDGE, ROBERT MONDAVI (HOUSE) (CALIFORNIA)	6.50	17.95
14 HANDS (WASHINGTON STATE)	6.95	19.95
JOSH (CALIFORNIA)	7.50	24.95
CHARLES KRUG ESTATE (CALIFORNIA)		48.95
<u>OTHER REDS</u>	GLASS	BOTTLE
SHIRAZ, OLIVER WINERY (INDIANA)	6.50	17.95
PINOT NOIR, MEIOMI (CALIFORNIA)	8.95	29.95
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
FONSECA PORT WINE, RESERVE (PORTUGAL)	6.95	
ROBERT MONDAVI NAPA VALLEY (CALIFORNIA)		46.95
GEYSER PEAK RESERVE (CALIFORNIA)		60.95

DRAFT & BOTTLED BEER

<u>DRAFT BEER</u>	14 OZ	22 OZ
DOMESTIC: BUD LT, COORS LT, SAMUEL ADAMS SEASONAL, YUENGLING	2.95	4.75
IMPORTED: STELLA ARTOIS	3.95	4.95
IPA: ELYSIAN SPACEDUST	3.95	4.95
<u>BOTTLED BEER</u>	12 OZ	
DOMESTIC: BUDWEISER, BUD LT, MILLER LT, COOR'S LT, MICH. ULTRA, KILLIAN'S RED, SAMUEL ADAMS BOSTON LAGER		2.85
IMPORTED: HEINEKEN		3.75
NON-ALCOHOLIC: O'DOUL'S		2.85

SOFT BEVERAGES

COKE, DIET COKE, SPRITE, ICED-TEA, LEMONADE, COFFEE, DECAF COFFEE	2.85
FLAVORED ICED-TEA	3.15
JUICE OR MILK (12 OZ)	3.25
PERRIER MINERAL WATER (11.15 OZ)	3.50

Dessert Menu Available

Children's Menu Available

Gluten Free Menu Available

THANK YOU FOR YOUR VISIT!

