

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 100 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 650 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	11.95
Jumbo Shrimp Cocktail	With Cocktail Sauce & Lemon Wedge	11.95
Escargot	In Garlic Butter Sauce with Garlic Toast Points	11.95
Calamari	Lightly Floured & Fried	11.95
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	10.95
Baked Brie & Fresh Fruit	Warm Brie Cheese and Fresh Fruit for Two	12.95

SOUPS

Black Bean or Soup-of-the-Day	Cup 3.25	Bowl 4.25
French Onion Soup AU GRATIN	Cup 3.50	Bowl 4.50

LUNCH ENTREES

Ask your Server about today's Lunch Specials, Lunch Menu Served until 4 P.M.

Chicken Cordon Bleu	Sautéed in Sherry Wine Sauce, Topped with Ham & Melted Swiss Cheese	14.95
Chicken Francese, Marsala or Picatta		14.95
Chicken Valentino	Sautéed in Sherry Wine Sauce with Mushrooms, Topped with Broccoli & Provolone	14.95
Chicken Parmesan	Breaded Chicken Breast Served with Linguini Marinara & melted Provolone Cheese	13.95
Grilled or Cajun Style Chicken Breast	With a Side of Honey Dijon Dressing	13.95
Fettuccini Alfredo	Our Traditional Recipe made with Heavy Cream, Butter & Parmesan	12.95
	With Chicken Grilled or Cajun	14.95
	With Shrimp	16.95
Linguini Prima Vera	Linguini & Vegetables Tossed in Our Olive Oil & Garlic Herb Sauce	11.95
	With Chicken, Grilled or Cajun	14.95
	With Shrimp	16.95
Linguini Marinara	Served with Our Very Best Marinara Sauce	11.95
Classic Lasagna	Made In-House & Topped with Melted Provolone Cheese	13.95
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
Soup & Salad Lunch Combo	Served until 4 pm	10.95
	Bowl of Soup of your Choice and a Side Salad, Tossed, Greek, Caesar or Spinach Salad	

Lunch Entrees Include

1 Salad Choice	Tossed Salad, Fruit Cup, Pasta Salad, Caesar Salad, Cottage Cheese, Cup of Soup Upgrade: Bleu Cheese Wedge, Hearts of Palm Salad, Spinach Salad, Greek Salad, Add 4.95
1 Potato Choice	Chef's Potato of the Day, French Fries, Rice, Potato Rounds, or Baked Potato (after 5 pm) Or Substitute extra Vegetables in place of Potato choice. Upgrade: Loaded Baked Potato, Add 2.25 Upgrade to Fettuccini Alfredo (In place of Potato Choice), Add 3.95
Vegetable	Chef's Vegetable of the Day Upgrade: Steamed Broccoli or Cauliflower, 2.95 Upgrade: Sautéed Spinach, Sautéed Mushrooms, Add 4.95

Pasta and Parmesan Entrees Exclude Vegetable. Extra, Side and Add-On Items are additional Cost.
Add 5.95 for Entrees Split in Kitchen, Includes an additional Salad and Starch



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 _____	11.95
Cod Filet 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 _____	11.95
Pork Tenderloin Sandwich	Served Breaded and Fried or Grilled with Lettuce, Tomato & Red Onion _____	11.95
Black Angus Cheeseburger	1/2 lb. Served with Lettuce, Tomato, Red Onion & Choice of Cheese add bacon +1.00__	11.95

The Following Sandwiches Served until 4 pm.....

◆ The Inn Club	Turkey, Ham, Bacon, Lettuce, Tomato & Mayo on White or Wheat Toast _____	11.95
◆ Ruben Sandwich	Sliced Corned Beef, Swiss Cheese, 1000 Island Dressing & Kraut Grilled on Rye Bread _____	11.95
◆ Croissant Sandwich	Choice OF Chicken or Tuna Salad on Our Large Freshly Baked Croissant _____	10.95
◆ Pepper Steak Sandwich	Sliced Steak with Bell Peppers, Onions, Mushrooms and Melted Provolone Cheese _____	12.95
◆ Open-Face Prime Rib Sandwich	Thinly Sliced Prime Rib Piled on a Fresh-Baked Bun, Covered in Fresh Mushroom Gravy, or with Au Jus _____	12.95

ENTRÉE SALADS

Tossed Salad	Salad Greens with Tomatoes, Onions, Mushrooms & a Boiled Egg, Served with Dressing Choice _____	10.95
Caesar Salad	Romaine Lettuce Tossed in Caesar Dressing, Topped Crutons and Roasted Pimento _____	10.95
Greek Salad	Salad Greens, Feta Cheese, Greek Olives, Pepperoncini, Tomatoes, Mushrooms & Onions in Italian Dressing _____	10.95
Spinach Salad	Fresh Spinach, Red Onions, Mushrooms, Tomatoes, Bacon & Egg Yolk Crumbles and Roasted Pimento in Italian Dressing _____	10.95
Asian Salad	Field Greens, Cranberries, Oranges, Pecans & Bleu Cheese Crumbs, Crispy Wontons & Asian Sesame Dressing _____	10.95
Pasta Salad	Radiatore Pasta, Enhanced with Sweet Bell Peppers, Green Olives & Red Onions, Tossed in Italian Dressing _____	10.95

Enjoy an Addition To your Entrée Salad:

Add Steak Strips \$3.00 Chicken Breast \$2.00 Salmon \$7.00 Jumbo Shrimp 4 \$6.00

Salad Dressings: Ranch, French, Bleu Cheese, Asian Sesame, Thousand Island, Honey Mustard Peppercorn,
Balsamic Vinaigrette, Raspberry Vinaigrette, Italian Tossed *(With Red Onions, Fresh Mushrooms, Garlic and Parmesan Cheese)*

HOUSE SPECIALTY SALADS

No Substitutions Please

Fresh Fruit Plate	A Seasonal Variety of Fresh Fruit with Your Choice of Chicken Salad, Tuna Salad, Cottage Cheese or Sherbet & served with a Homemade Muffin _____	12.95
Tomato, Fresh Mozzarella & Hearts of Palm Salad	Tossed in our Italian Dressing, on a Bed of Fresh Spinach _____	12.95
Chef's Salad	Turkey, Ham, Boiled Egg, Tomato & Shredded Cheddar Cheese on Salad Greens, With Your Favorite Dressing Choice _____	12.95
Seafood & Pasta Salad	Shrimp & Crab Blend are Tossed with Radiatore Pasta & Enhanced with Bell Peppers, Green Olives & Red Onions in Our Italian Dressing _____	12.95
Chop-Chop Salad with Salmon	Fresh Greens and Radiatore Pasta tossed in Italian Dressing, Topped with Roasted Pimento and Salmon _____	16.95
Coconut Shrimp Salad	Fried Coconut Crusted Jumbo Shrimp Top Field Greens with Our Special Balsamic Vinaigrette _____	16.95
Steak Salad	Salad Greens Tossed in Italian Dressing, Topped with Marinated Tender Strips of Beef, Roasted Pimento & a Boiled Egg _____	11.95

**Gift Certificates
Private Dining Rooms**

**Carry-Out
Receptions**

**Party Rentals
Rehearsal Dinners**

**Catering
Banquets**

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.



STEAKS & CHOPS

Roast Prime Rib of Beef	Slowly Roasted, Served Au Jus	Queen cut 12 oz	21.95	King cut 14 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, Crushed Peppercorns, 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, Crushed Peppercorns, Brandy Cream Sauce with 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	24.95
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	Double	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				20.95
Tilapia Filet	Served Broiled, Cajun or Lightly Floured & Fried				17.95
Orange Roughy Filet	Served Broiled, Cajun or Lightly Floured & Fried				20.95
The Inn Seafood Platter	Tilapia, Shrimp, Sea Scallops & Mussels, Broiled or Fried				29.95
Seafood Fra Diablo	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

POULTRY

Chicken Cordon Bleu	Sautéed in Sherry Wine Sauce, Topped with Ham & Melted Swiss Cheese				18.95
Chicken Francese	Chicken Breast Dipped in Egg, Sautéed in White Wine & Butter Sauce				18.95
Chicken Marsala	Chicken Breast Sautéed in Marsala Wine with Fresh Mushrooms				18.95
Chicken Picatta	Chicken Breast Sautéed in Lemon Sauce with Mushrooms & Capers				18.95
Chicken Valentino	Sautéed in Sherry Wine Sauce with Mushrooms, Topped with Broccoli & Provolone				18.95
Chicken Parmesan	Breaded Chicken Breast Served with Linguini Marinara & melted Provolone Cheese				18.95
Grilled or Cajun Chicken Breast	With a Side of Honey Dijon Dressing				17.95

VEAL ENTREES

Veal Parmesan	With Linguini in Marinara Sauce & Melted Provolone Cheese				22.95
Veal Marsala	Sautéed in Marsala Wine with Fresh Mushrooms				22.95
Veal Picatta	Sautéed in Lemon Sauce with Mushrooms & Capers				22.95
Veal Francese	Dipped in Egg & Sautéed in White Wine & Butter Sauce				22.95

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				16.95
Linguini Prima Vera With Chicken	Olive Oil & Garlic Herb Sauce				17.95
Linguini Prima Vera With Shrimp	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

Dinner Entrees Include

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