

# 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	_____	12.95
Jumbo Shrimp Cocktail	With Cocktail Sauce & Lemon Wedge	_____	12.95
Escargot	In Garlic Butter Sauce with Garlic Toast Points	_____	12.95
Calamari	Lightly Floured & Fried	_____	12.95
New Zealand Mussels	Broiled or Steamed with Drawn Butter, Or marinated & served chilled	_____	11.95
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

### ◆ 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

### Sandwiches Served all Day:

- 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

## 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 \_\_\_\_\_ 12.95

**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	23.95	King cut 14 oz	26.95
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	27.95	8 oz	29.95
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	27.95	8 oz	29.95
N.Y. Strip Steak & Sea Scallops	12 oz N.Y. Strip Steak & Sea Scallops Broiled, Cajun or Fried				29.95
N.Y. Strip Steak	Our Finest Hand-Cut Blue Ribbon Beef, Garnished with Onion Straws	12 oz	23.95	14 oz	26.95
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	24.95
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				21.95
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				23.95
Veal Marsala	Sautéed in Marsala Wine with Fresh Mushrooms				23.95
Veal Picatta	Sautéed in Lemon Sauce with Mushrooms & Capers				23.95
Veal Francese	Dipped in Egg & Sautéed in White Wine & Butter Sauce				23.95

## 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

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

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## WINE LIST

	Glass	Bottle
<b>CHARDONNAY</b>		
DeLoach Vineyards (CA)	6.95	19.95
14 Hands (WA)	7.95	24.95
Kendall-Jackson (CA)	7.95	24.95
Robert Mondavi (CA)	6.95	19.95
Sonoma-Cutrer (CA)		44.95
<b>OTHER WHITES</b>		
Robert Mondavi Woodbridge, House Sauvignon Blanc (CA)	6.95	17.95
Schmitt Söhne, Riesling (Germany)	6.95	17.95
Benvolio, Pinot Grigio (Italy)	6.95	18.95
Santa Margherita, Pinot Grigio (Italy)	9.25	36.95
<b>CHAMPAGNE &amp; SPARKLING WINES</b>		
Bricco Riella, Moscato D'Asti, (Italy)	6.95	19.95
Martini & Rossi Asti Spumante (Italy)		24.95
Korbel Extra Dry (CA)		26.95
Cuvee Dom Perignon (France)		Mkt Price
<b>MERLOT</b>		
14 Hands (WA)	7.95	24.95
Columbia Crest (WA)	6.95	19.95
<b>CABERNET SAUVIGNON</b>		
Robert Mondavi Woodbridge, House (CA)	6.95	17.95
14 Hands (WA)	7.95	24.95
Josh (CA)	8.95	26.95
Charles Krug Estate (CA)		48.95
Robert Mondavi Napa Valley (CA)		46.95
<b>OTHER REDS</b>		
Oliver Winery, Shiraz (IN)	6.95	17.95
Meiomi, Pinot Noir (CA)	8.95	29.95
Trivento Amado Sur, Malbec (Argentina)	7.95	21.95
Serena, Sparkling Red (Italy)	7.95	21.95
De Loach Vineyards, Pinot Noir (CA)	7.95	21.95
Chloe Rose (CA)	6.95	19.95

**Our Bar Offers Classic Cocktails, Premium Liquors & Spirits Menu Available**

## BEER

	14 oz	22 oz
<b>DRAFT BEER</b>		
Domestic: Bud It, Coors Lt, Samuel Adams Seasonal, Yuengling	3.50	4.95
Imported: Stella Artois	3.95	4.95
IPA: Rhinegeist Truth	3.95	4.95
<b>BOTTLED</b>		
Domestic: Budweiser, Bud Lt, Miller Lt, Coor's Lt, Michelob Ultra, Killian's Red, Samuel Adams Boston Lager		2.95
Imported: Modelo Especial		3.75
Non-alcohol: O'Doul's		2.95

## SOFT BEVERAGES

Coke, Diet Coke, Sprite, Iced-Tea, Lemonade, Coffee, Decaf Coffee	2.85
Flavored Iced-Tea	3.15
Juice or milk (12 oz)	3.50
Perrier Mineral Water (11.15 oz)	3.50

## DESSERTS

Chef Galo's 4 Star Cheesecake Classic Baked Cheesecake, Served with Raspberry Sauce & Fresh Strawberries	5.95
Crème Brule Made in-house with Heavy Cream, Eggs & Vanilla & Caramelized Sugar Top	5.95
Texas Sheet Cake Our Secret Recipe of Warm Chocolate Cake with Chocolate Fudge Icing Topped with Vanilla Ice Cream	5.95
Raspberry cobbler Warm Raspberry Filling, Pastry Crust, Served with Vanilla Ice Cream	5.95
Chocolate Peanut Butter Pie Our Version on a Dark Chocolate Cookie Crust, Topped with Semi-Sweet Chocolate layer	5.95
French Silk Pie Our Unique Silky Chocolate Truffle Pie, on a Pecan Cookie Crust, Enhanced with Chopped Pecans	5.95
Triple Layer Chocolate Cake a Classic Chocolate Lover's Delight	7.50
Key Lime Pie Traditional Tangy Flavor of Key Limes Blended Creamy & Smooth on a Graham Cracker Crust	5.95
Lemon Strada Our pecan Cookie Crust is Layered with Cream Cheese, Lemon Filling and Topped with whipped Cream	5.95
Turtle Sundae Vanilla Ice Cream Rolled in Chopped Pecans, Topped with Caramel & Chocolate Sauce, Topped with Whipped Cream	5.95
Ice Cream or Sherbet Please ask your Server for Today's Selections	4.50

**Children's Menu & Gluten Free Menu Suggestions Available**

**THANK YOU FOR YOUR VISIT!**