

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-Swisler" 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 _____	14.95
Jumbo Shrimp Cocktail With Cocktail Sauce & Lemon Wedge _____	14.95
Escargot In Garlic Butter Sauce with Garlic Toast Points _____	14.95
Calamari Lightly Floured & Fried _____	14.95
New Zealand Mussels Broiled or Steamed with Drawn Butter, Or marinated & served chilled _____	12.95
Fried Chicken Strips With Cocktail Sauce, Ranch or Marinara Sauce _____	10.95
Mozzarella Sticks (10) with Marinara or Cocktail Sauce _____	10.95
Onion Straws Made-to-Order, Lightly Floured & Fried for Two _____	11.95
Stuffed Mushrooms With Our Crabmeat blend Stuffing _____	12.95
Baked Brie & Fresh Fruit Warm Brie Cheese and Fresh Fruit for Two _____	14.95

SOUPS

Black Bean or Soup-of-the-Day _____ Cup 3.75 _____ Bowl 4.95
French Onion Soup Au Gratin _____ Cup 3.95 _____ Bowl 5.50

LUNCH ENTREES

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

Chicken Cordon Bleu Sautéed in Sherry Wine Mushroom Sauce, Topped with Ham & Melted Swiss Cheese _____	16.95
Chicken Francese, Marsala or Picatta _____	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 Style Chicken Breast With a Side of Honey Dijon Dressing _____	14.95
Fettuccini Alfredo Our Traditional Recipe made with Heavy Cream, Butter & Parmesan _____	13.95
_____ With Chicken Grilled or Cajun _____ 15.95 _____ With Shrimp _____ 17.95	
Linguini Prima Vera Linguini & Vegetables Tossed in Our Olive Oil & Garlic Herb Sauce _____	14.95
_____ With Chicken, Grilled or Cajun _____ 15.95 _____ With Shrimp _____ 17.95	
Linguini Marinara Served with Our Very Best Marinara Sauce _____	13.95
Classic Lasagna Made In-House & Topped with Melted Provolone Cheese _____	16.95
Norwegian Salmon Filet Served Broiled, Cajun or Grilled _____	19.95
Tilapia Filet Served Broiled, Cajun or Lightly Floured & Fried _____	14.95
Orange Roughy Filet Served Broiled, Cajun or Lightly Floured & Fried _____	18.95
Soup & Salad Lunch Combo Served until 4 pm _____	12.95

Bowl of Soup of your Choice and a Side Salad, Tossed, Greek, Caesar or Spinach Salad

Lunch Entrees Include

- A Salad Choice:** Tossed Salad, Fruit Cup, Pasta Salad, Caesar Salad, Cottage Cheese, Apple Sauce or a Cup of Soup
Upgrade Salad: Bleu Cheese Wedge, Hearts of Palm Salad, Spinach Salad, Greek Salad, Add 4.95
- A Potato Choice:** Chef's Potato of the Day, French Fries, Rice, Potato Rounds, or Substitute with Extra Vegetables.
Pasta and Parmesan entrees exclude potato choice.
Upgrade Potato: Loaded Baked Potato, Add 3.75 Upgrade to side of Fettuccini Alfredo, Add 5.50
- A Vegetable:** Chef's Vegetable of the Day. Pasta and Parmesan Entrees Exclude Vegetable.
Upgrade: Steamed Broccoli or Cauliflower, 3.75
Upgrade: Sautéed Spinach Add 4.95, Sautéed Mushrooms, Add 5.95

Add 6.95 for Entrees Split in Kitchen, Includes an additional Salad and Starch

For Groups of 12 or More, a 20% Gratuity will be added to your guest check.

If you prefer to have the amount adjusted, please let us know. Thank You!



SANDWICH PLATTERS

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

Sandwiches Served until 4 pm.....

- ◆ **The Inn Club** Turkey, Ham, Bacon, Lettuce, Tomato & Mayo on White or Wheat Toast _____13.95
- ◆ **Ruben Sandwich** Sliced Corned Beef, Swiss Cheese, 1000 Island Dressing & Kraut Grilled on Rye Bread ____13.95
- ◆ **Croissant Sandwich** Choice OF Chicken or Tuna Salad on Our Large Freshly Baked Croissant _____12.95
- ◆ **Pepper Steak Sandwich** Sliced Steak with Bell Peppers, Onions, Mushrooms and Melted Provolone Cheese __15.95
- ◆ **Open-Face Prime Rib Sandwich** Thinly Sliced Prime Rib Piled on a Fresh-Baked Bun,
Covered in Fresh Mushroom Gravy, or with Au Jus _____16.95

Sandwiches Served all Day:

- Cod Filet Sandwich** Fried, Broiled or Cajun with Lettuce, Tomato, Red Onion & Tarter Sauce _____14.95
- Tilapia Sandwich** Fried, Broiled or Cajun with Lettuce, Tomato, Red Onion & Tarter Sauce _____13.95
- Chicken Breast Sandwich** Served Grilled or Cajun Style and Topped with Ham & Swiss Cheese _____13.95
- Pork Tenderloin Sandwich** Served Breaded and Fried or Grilled with Lettuce, Tomato & Red Onion _____13.95
- Black Angus Cheeseburger** 1/2 lb. Served with Lettuce, Tomato, Red Onion & Choice of Cheese _____14.95
Add Bacon__1.50

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 Croutons and Roasted Pimento _____10.95
- Greek Salad** Salad Greens, Feta Cheese, Greek Olives, Pepperoncini, Tomatoes, Mushrooms & Onions in Italian Dressing _____10.95
- Spinach Salad** Spinach, Red Onions, Mushrooms, Tomatoes, Bacon & Egg Yolk Crumbles and Pimento in Italian Dressing _____11.50
- Asian Salad** Field Greens, Cranberries, Oranges, Pecans & Bleu Cheese Crumbles, Crispy Wontons & Asian Sesame Dressing _____11.50
- 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 \$4.50 Chicken Breast \$4.00 Salmon \$9.00 Jumbo Shrimp (4) \$8.00

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 _____14.95
- Tomato, Fresh Mozzarella & Hearts of Palm Salad** Tossed in our Italian Dressing, on a Bed of Fresh Spinach __14.95
- Chef's Salad** Turkey, Ham, Boiled Egg, Tomato & Shredded Cheddar Cheese on Salad Greens,
with Your Favorite Dressing Choice _____15.95
- Seafood & Pasta Salad** Shrimp & Crab Blend are Tossed with Radiatore Pasta & Enhanced
with Bell Peppers, Green Olives & Red Onions in Our Italian Dressing _____15.95
- Chop-Chop Salad with Salmon** Fresh Greens and Radiatori Pasta tossed in Italian Dressing,
Topped with Roasted Pimento and Salmon _____18.95
- Coconut Shrimp Salad** Fried Coconut Crusted Jumbo Shrimp Top Field Greens with Special Balsamic Vinaigrette _____18.95
- Steak Salad** Fresh Greens Tossed in Italian Dressing, Topped with Strips of Beef, Roasted Pimento & a Boiled Egg _____15.95

**Gift Certificates
Private Dining Rooms**

**Carry-Out
Receptions**

**Party Rentals
Rehearsal Dinners**

**Catering Services
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.

Add 6.95 for Entrees Split in Kitchen, Includes an additional Salad and Starch
For Groups of 12 or More, a 20% Gratuity will be added to your guest check.
If you prefer to have the amount adjusted, please let us know. Thank You!



STEAKS & CHOPS

Roast Prime Rib of Beef Slowly Roasted, Served Au Jus _____	Queen 12 oz_26.95_____	King 14 oz_____	30.95
Filet Mignon Hand-Cut, Tender, Lean & Thick, Garnished with Onion Straws _____	6 oz_27.95_____	8 oz_____	30.95
Paris Pepper Steak Filet Mignon, Crushed Peppercorns, Bell Peppers, Onions & Mushrooms _____	6 oz_28.95_____	8 oz_____	31.95
The Inn Duet 6 oz Filet Mignon & Deep Fried Jumbo Shrimp or Tilapia Filet Garnished with Onion Straws _____			32.95
Steak Au Poivre Filet Mignon , Crushed Peppercorns, Brandy Cream Sauce with Mushrooms _____	6 oz_28.95_____	8 oz_____	31.95
N.Y. Strip Steak & Sea Scallops 12 oz N.Y. Strip Steak & Sea Scallops Broiled, Cajun or Fried _____			34.95
N.Y. Strip Steak Our Finest Hand-Cut Blue Ribbon Beef, Garnished with Onion Straws _____	12 oz_25.95_____	14 oz_____	28.95
Rack of Lamb Char-Broiled & Lightly Seasoned, Garnished with Onion Straws _____			33.95
Baby-Back B.B.Q. Ribs Garnished with Onion Straws _____	half 18.95_____	full _____	24.95
Pork Chops Thick Cut & Grilled to Order with Apricot Glaze, Garnished with Onion Straws _____	single 16.95_____	double_____	19.90
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 _____	22.95
Tilapia Filet Served Broiled, Cajun or Lightly Floured & Fried _____	17.95
Orange Roughy Filet Served Broiled, Cajun or Lightly Floured & Fried _____	22.95
The Inn Seafood Platter Cod, Shrimp, Sea Scallops & Mussels, Served Broiled or Fried _____	29.95
Seafood Fra Diabolo Combination of Fresh Seafood Tossed in Linguine with Our Spicy Plum Tomato Sauce _____	29.95
Sea Scallops Served Broiled, Cajun or Lightly Floured & Fried _____	36.95
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 _____	21.95

POULTRY

Chicken Cordon Bleu Sautéed in Sherry Wine and Mushroom Sauce, Topped with Ham & Melted Swiss Cheese _____	19.95
Chicken Francese Chicken Breast Dipped in Egg, Sautéed in White Wine & Butter Sauce _____	19.95
Chicken Marsala Chicken Breast Sautéed in Marsala Wine with Fresh Mushrooms _____	19.95
Chicken Picatta Chicken Breast Sautéed in Lemon Sauce with Mushrooms & Capers _____	19.95
Chicken Valentino Sautéed in Sherry Wine Sauce with Mushrooms, Topped with Broccoli & Provolone _____	19.95
Chicken Parmesan Breaded Chicken Breast Served with Linguini Marinara & melted Provolone Cheese _____	19.95
Grilled or Cajun Chicken Breast With a Side of Honey Dijon Dressing _____	18.95

VEAL ENTREES

Veal Parmesan With Linguini in Marinara Sauce & Melted Provolone Cheese _____	24.95
Veal Marsala Sautéed in Marsala Wine with Fresh Mushrooms _____	24.95
Veal Picatta Sautéed in Lemon Sauce with Mushrooms & Capers _____	24.95
Veal Francese Dipped in Egg & Sautéed in White Wine & Butter Sauce _____	24.95

PASTA ENTREES

Fettuccini Alfredo Our Traditional Recipe made with Heavy Cream, Butter & Parmesan _____	16.95
	With Grilled or Cajun Chicken 18.95 With Shrimp 18.95
Linguini Prima Vera Linguini & Vegetables Tossed in Our Olive Oil & Garlic Herb Sauce _____	16.95
	With Grilled or Cajun Chicken 18.95 With Shrimp 18.95
Linguini Marinara Served with Our Very Best Marinara Sauce _____	16.95
Classic Lasagna Made In-House & Topped with Melted Provolone Cheese, served with vegetable of the day _____	18.95
Sicilian Cheese Shells Ricotta, Mozzarella & Romano Cheeses in Marinara Sauce, served with vegetable of the day _____	17.95

Dinner Entrees Include

A 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
A Potato Choice:	Chef's Potato of the Day, French Fries, Rice, Potato Rounds, Baked Potato (after 5 pm) Substitute extra vegetables in place of Potato choice. Pasta and Parmesan Entrees Exclude Potato choice Upgrade: Loaded Baked Potato, Add 3.75 Upgrade to Side of Fettuccini Alfredo Add 4.95
Vegetable:	Chef's Vegetable of the Day. Pasta and Parmesan Entrees Exclude Vegetable choice Upgrade: Steamed Broccoli or Cauliflower, 3.75 Upgrade: Sautéed Spinach Add 4.95 Sautéed Mushrooms, Add 5.95

Add 6.95 for Entrees Split in Kitchen, Includes an additional Salad and Starch
Extra, Side and Add-On Items are additional Cost.

For Groups of 12 or More, a 20% Gratuity will be added to your guest check.
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Thank You!



WINE LIST

CHARDONNAY	Glass	Bottle
14 Hands (WA) _____	8.50	24.95
Kendall-Jackson (CA) _____	8.95	25.95
Robert Mondavi (CA) _____	7.75	19.95
Sonoma-Cutrer (CA) _____		44.95

OTHER WHITES

Robert Mondavi Woodbridge, House Sauvignon Blanc (CA) _____	7.95	18.95
Schmitt Söhne, Riesling (Germany) _____	7.95	18.95
Benvolio, Pinot Grigio (Italy) _____	7.95	18.95
Santa Margherita, Pinot Grigio (Italy) _____	9.50	36.95

CHAMPAGNE & SPARKLING WINES

Bricco Riella, Moscato D'Asti, (Italy) _____	7.95	21.95
Martini & Rossi Asti Spumante (Italy) _____		27.95
La Marca Prosecco Split _____		8.95
Cuvee Dom Perignon (France) _____		Mkt Price
Moet & Chandon (France) _____		66.95

MERLOT

14 Hands (WA) _____	8.95	24.95
Columbia Crest (WA) _____	7.95	19.95

CABERNET SAUVIGNON

Robert Mondavi Woodbridge, House (CA) _____	7.95	17.95
14 Hands (WA) _____	8.95	24.95
Josh (CA) _____	8.95	26.95
Charles Krug Estate (CA) _____		49.95
Robert Mondavi Napa Valley (CA) _____		49.95

OTHER REDS

Meiomi, Pinot Noir (CA) _____	8.95	29.95
Trivento Amado Sur, Malbec (Argentina) _____	8.95	22.95
Serena, Sparkling Red (Italy) _____	8.95	22.95
De Loach Vineyards, Pinot Noir (CA) _____	8.95	22.95

Cocktail Menu & Premium Liquors and Spirits Menu available

BEER

DRAFT BEER	<u>14 oz</u>	<u>22 oz</u>
Domestic: Coors Lt, Michelob Ultra, Samuel Adams Seasonal, Yuengling _____	4.50	5.95
Imported: Stella Artois _____	4.50	5.95
IPA: Rhinegeist Truth _____	4.50	5.95

BOTTLED

Domestic: Bud Lt, Miller Lt, Coors Lt, Michelob Ultra, _____	3.75
Non-alcohol: Heineken Zero _____	3.95

SOFT BEVERAGES

Coke, Diet Coke, Sprite, Iced-Tea, Lemonade, Coffee, Decaf Coffee _____	3.10
Flavored Iced-Tea _____	3.75
Juice or Milk (12 oz) _____	3.75
San Pellegrino _____	3.75

DESSERTS

Chef Galo's 4 Star Cheesecake Classic Baked Cheesecake, Served with Raspberry Sauce or Fresh Strawberries _____	7.25
Crème Brule Made in-house with Heavy Cream, Eggs & Vanilla & Caramelized Sugar Top _____	7.25
Texas Sheet Cake Our Secret Recipe of Warm Chocolate Cake with Chocolate Fudge Icing Topped with Vanilla Ice Cream _____	7.25
Raspberry Cobbler Warm Raspberry Filling, Pastry Crust, Served with Vanilla Ice Cream _____	7.25
Chocolate Peanut Butter Pie Our Version on a Dark Chocolate Cookie Crust, Topped with Semi-Sweet Chocolate layer _____	7.25
French Silk Pie Our Unique Silky Chocolate Truffle Pie, on a Pecan Cookie Crust, Enhanced with Chopped Pecans _____	7.25
Triple Layer Chocolate Cake a Classic Chocolate Lover's Delight _____	8.95
Key Lime Pie Traditional Tangy Flavor of Key Limes Blended Creamy & Smooth on a Graham Cracker Crust _____	7.50
Lemon Strada Our pecan Cookie Crust is Layered with Cream Cheese, Lemon Filling and Topped with whipped Cream _____	7.25
Turtle Sundae Vanilla Ice Cream Rolled in Chopped Pecans, Topped with Caramel & Chocolate Sauce, with Whipped Cream _____	7.25
Ice Cream or Sherbet Please ask your Server for Today's Selections _____	4.95

Children's Menu & Gluten Free Menu Suggestions Available
THANK YOU FOR YOUR VISIT!