



STARTERS

House-Made Spinach & Artichoke Dip - \$7

Our own creamy spinach & artichoke dip is served with warm tortilla chips.

Caprese Flatbread - \$8

Artisan flatbread brushed with extra virgin olive oil is topped with fresh mozzarella, basil & ripe tomatoes with a balsamic drizzle.

Two Cheese Risotto Poppers - \$8

8 house-made risotto balls made with Parmesan & Asiago cheeses are breaded, fried and served with Alfredo for dipping.

Loaded Fries - \$10

An overflowing basket of fries is topped with a creamy cheese sauce, bacon, onions, bell peppers, and sour cream.

Wing Basket - \$11

A generous pound of chicken wings are fried crispy and served in your choice of sauce with sides of bleu cheese & celery.

SOUP.....

Soup du Jour

Cup-\$2.50

Bowl-\$3.75

French Onion

Bowl-\$4

SALADS.....

Add Chicken to Any Salad for \$4

Add Shrimp to Any Salad for \$6

Garden Salad - \$6

Field greens & chopped romaine lettuce blend with cherry tomatoes, cucumbers, sweet red onions, and cheddar cheese with your choice of dressing.

Classic Caesar Salad - \$7

Fresh chopped romaine lettuce is tossed to order in Caesar dressing with house-made garlic & butter croutons and shaved Parmigiano-Romano cheese.

Greek Salad - \$8

Romaine lettuce, Feta cheese, Kalamata olives, tomatoes, cucumbers, onions & house-made croutons with Aegean dressing.

Mixed Fruits & Greens Salad - \$8

A refreshing blend of berries, romaine lettuce, field greens, and pecans with a raspberry vinaigrette.

SANDWICHES

Mediterranean Turkey Burger - \$8

Grilled turkey burger on focaccia with lettuce, tomato, and a garlic-basil aioli.

RIT Club - \$10

Grilled chicken breast on focaccia sauced with a garlic-basil aioli and layered with crispy bacon, green leaf lettuce and fresh tomato.

Bacon [Triple Cheese] Burger - \$12

Two fresh beef patties melt together with bacon & 3 cheeses on this reimagined classic. Topped with leaf lettuce, tomato, sweet onion, and tangy ketchup on a toasted roll.

PASTA

All Pasta dishes are served with a dinner roll and choice of Salad or Soup

Tuscan Pasta - \$15

Penne pasta is tossed with Kalamata olives, artichoke hearts, roasted red peppers, fresh basil, and garlic in a white wine & butter sauce for a fresh taste of Tuscany.

Roasted Vegetable Ravioli - \$16

8 lightly sweet ravioli stuffed with roasted vegetables, dressed with a sun-dried tomato and sage sauce.

Short Rib Beef Ravioli - \$18

8 ravioli stuffed with beef and dressed with a wild mushroom demi-glace, topped with shaved parmesan and asiago cheeses.

DESSERTS

Classic Crème Brulee - \$6

House-made vanilla bean custard with caramelized sugar glaze.

Apple Nachos - \$6

Fresh sliced apple wedges dressed with house-made caramel sauce and dark Belgian chocolate.

Chocolate Lovin' Spoon Cake - \$6

Giant Spoonful's of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

Banana Caramel Xango - \$9

Deep fried banana cheesecake served with vanilla ice cream, fresh fruit, and raspberry & caramel sauces.

ENTREES

**All Entrees served with a dinner roll and choice of Salad or Soup
Paired with Chef's Choice of Vegetable & Starch**

Pan-seared Chicken Palermo - \$15

Seared breast of chicken tossed in a white wine & parmesan cream sauce served with pasta.

Chicken Parmesan - \$15

Freshly breaded chicken breast is fried crispy and finished with two melted cheeses, served over pasta with house-made marinara.

Lemon Pepper Sole Argos - \$19

A pan seared Sole fillet, encrusted with tri-colored peppercorn, fresh thyme and mint, paired with a cabbage and Kalamata olive salad tossed in a champagne & lemon vinaigrette.

Cedar Plank Salmon - \$21

Atlantic salmon baked on a rum-soaked Cedar plank and finished with an island style salsa.

NY Strip Steak - \$23

10 ounces of New York Angus strip is freshly cut in-house and grilled to your desire before being finished with our own rosemary infused demi-glace.

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CONFERENCE CENTER