

RIVERS

FISH · SEAFOOD · STEAK

STARTERS

Bacon Wrapped Shrimp Roasted Corn and Poblanos / Orange Ancho Sauce	15	Shaved Brussels Sprouts Salad Frisée / Dried Apricots and Cherries / Blue Cheese / Sherry Vinaigrette / Prosciutto Crisps	11
Seafood Ravioli Fresh Fish / Scallops / Shrimp / Shiitakes / Sundried Tomatoes / White Wine Brandy Cream	14	Rivers Mixed Greens Salad Romas / Onions / Goat Cheese / Herb Tomato Dressing	8
Maryland Crab Cakes Wasabi Citrus Sauce	13	Classic Caesar	8
Fresh Tomato Bruschetta Polenta Bread / Capers / Balsamic / EVOO / Olives	12	Roasted Corn Soup Red Pepper Cream	6 / 11
		Spicy Latin Tomato Soup Avocado Crema / Tortilla Strips / Feta	6 / 11

FRESH FISH

Chilean Sea Bass Citrus Pepper Crust / Garlic Tomato Coulis / Chive Oil / Baby Beets / Brussels Sprouts / Fingerling Potatoes	39	Lake Superior Whitefish Yellow Pepper Sauce / Broccolini Potato Pancake / Oven Roasted Tomatoes	29
Red Snapper Coconut Curry / Bok Choy / Asparagus / Baby Carrots	32	Atlantic Salmon San Marzano Bacon Sauce / Gigande Beans / Spinach / Basil Oil	28

SEAFOOD

Brodetto Mussels / Langostinos / Fresh Fish / Zucchini / Tomatoes / Bok Choy / Chayote / Seafood Stock	26
Maryland Crab Cakes Shrimp Potato Hash / Tomato Aioli / Pesto Sauce	28
Asiago Crusted Sea Scallops Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommies Frites	35

Signature

Butter Poached Lobster & Filet Mignon 55
Canadian Lobster Tail 7 oz / Béarnaise Sauce
Grilled Marinated Tenderloin 6 oz / Spinach /
Roasted Tomato / Pomme Frites

Try Pairing Trefethen Chardonnay / Roth Cabernet

STEAKS

Dry Aged Angus Bone-In Ribeye 18 oz / Mashers / Green Beans / Baby Carrots / Mushroom Veal Sauce	52	Grilled Filet Mignon 6 or 8 oz / Mashers / Green Beans / Baby Carrots / Mushroom Veal Sauce	38 / 43
Dry Aged Angus New York Steak 12 oz / Mashers / Green Beans / Baby Carrots	42	Grilled Center Cut Pork Chop 8 oz / Mashers / Brussels Sprouts / Roasted Red Peppers / Bacon Leek Jus	26

FAVORITES

Braised Lamb Shank Mashers / Sautéed Spinach / Tomato Onion Confit / Lamb Demi Glaze	34
Risotto with Duck Confit Corn / Porcini / Arugula / Sweet Potato / Parmesan	26
Braised Beef Black Pepper Fettuccine Brisket / Beer / Red Peppers / Porcini / Spinach / Veal Sauce / Herb Sour Cream	19
Grilled Five Spiced Duck Confit / Sweet Potato / Green Beans / Duck Sauce	29
Roasted Chicken Breast Chipotle Carrot Puree / Brussels Sprouts / Spinach / Carrots / Pan Jus	23

SIDES

Steak Sauces Béarnaise Sauce or Veal Sauce or Cognac Butter	2
Broccolini with Béarnaise Sauce	7
Sautéed Spinach with Pine Nuts Garlic / Lemon	7
Pan Seared Mushrooms Shiitake, Portobello, White Mushrooms / Veal Sauce / Cognac Butter	9

* Consuming raw or undercooked meats, poultry, seafood, shellfish

Rivers / 30 South Wacker Drive / Chicago, Illinois 60606
312-559-1515 / www.RiversRestaurant.com 1-6-2017