

RIVERS

FISH · SEAFOOD · STEAK

APPETIZERS

Guacamole Tower 16
Fresh Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips

Crab Cake Appetizer 17
Citrus Fennel / Mesclun Greens / Orange Fennel Aioli / Leek Red Pepper Chive Confetti

Grilled Shrimp Bruschetta 16
Tiger Shrimp / Crostini / Red Peppers / Chipotle Butter Sauce / Micro Greens

Calamari 15
Lightly Breaded / Lemon Basil Aioli / Red Pepper Mayo

FRESH FISH & SEAFOOD

Crab Cake Entree 32
Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce

Florida Coast Grouper* 36
Pan Seared / Asparagus / Fingerling Potatoes / Citrus Butter Sauce / Micro Greens

Atlantic Salmon* 29
Sweet Corn Ragout / Pearl Onions / Shiitake Mushrooms / Asparagus / Red Pepper / Red Wine Reduction

Lake Superior Whitefish* 29
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Red Pepper & Caper Onion Sauce / Micro Greens

Asiago Crusted Sea Scallops 40
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites

Jambalaya 22
Shrimp / Chicken / Andouille / Cajun Trinity / Rice

Seafood Fettucini 24
Rotating Fresh Fish / Shrimp / Red Peppers / Spinach / Sherry Cream Sauce / Lemon Gremolata / Parmesan

Our Seafood is sustainably Sourced

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of

SALADS & SOUPS

Grilled Salmon Salad 23
Mesclun Mix / Blue Cheese / Oranges / Candied Walnuts / Raspberry Vinaigrette

Rivers Mixed Greens Salad 9.50/13.50
Roma Tomatoes / Red Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing

Classic Caesar Salad 9.50/13.50
Romaine / Garlic Croutons / Parmesan

Rivers Signature Gumbo 7.50 / 17
Sausage / Chicken / Rice / Cajun Spices

Roasted Corn Soup 6.50 / 12
Tomato & Onion Chutney / Red Pepper Cream

Spicy Latin Tomato Soup 6.50/ 12
Avocado Crema / Tortilla Strips / Feta

Soup Salad Combo 15
Small Rivers Mixed Greens Or Small Classic Caesar Served With A Cup Of Soup

Add: **Grilled Chicken 5 / Grilled Salmon 9 / Garlic Shrimp 9**

POULTRY, PORK AND STEAK

Ancho Glazed Chicken Breast 26
Mashed Potatoes / Shiitake Mushrooms / Red Peppers / French Green Beans / Veal Sauce

Roast Duck* 32
5 Spice Rub / Sweet Potato Puree / Frenched Green Beans / House Duck Sauce

Petite Filet Mignon* 39
6oz Filet / Mashed Potatoes / Baby Zucchini / Baby Carrots / Mushroom Veal Sauce

Wagyu Top Sirloin* 32
8 oz Wagyu Top Sirloin / Mashed Potatoes / Baby Zucchini / Carrots / Mushroom Veal Sauce / Garlic Butter / Add Garlic Shrimp \$6

Grilled Center Cut Pork Chop 29
8 oz / Mashed Potatoes / Brussel Sprouts / Roasted Red Peppers / Bacon Leek Jus

Vegetable Risotto 18
Butternut Squash / Forest Mushrooms / Asparagus / Vegetable Stock / Parmesan Cream / Herbed Mascarpone
Add: **Grilled Chicken 5 / Grilled Salmon 9 / Garlic Shrimp 9**

Chicken Penne 19
Broccoli / Oven Roasted Tomatoes / Spinach / White Wine Chicken Jus / Parmesan

Rivers / 30 South Wacker Drive / Chicago, Illinois 60606 / 312-559-1515 / www.RiversRestaurant.com / 9.11.2021