

RIVERS

FISH · SEAFOOD · STEAK

DINNER

STARTERS

Jumbo Lump Crab Cakes Appetizer	16
Jumbo Lump Crab / Citrus Fennel Mesclun Greens / Orange Fennel Aioli / Leek Red Pepper Chive Confetti	
Guacamole Tower	14
Fresh Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips	
Grilled Shrimp Bruschetta	15
Tiger Shrimp / Crostini / Red Peppers / Chipotle Butter Sauce / Micro Greens	
Parmesan Crusted Zucchini Rolls	14
Herb Ricotta / Marinara / Frisée / Micro Greens / Lemon Vinaigrette / Basil Oil	
Calamari	14
Lightly Breaded / Lemon Basil Aioli / Red Pepper Mayo	

FRESH FISH & SEAFOOD

Asiago Crusted Sea Scallops	36
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	
Jumbo Lump Crab Cakes	29
Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce /	
Chilean Sea Bass	39
Citrus Pepper Crust / Garlic Tomato Coulis / Chive Oil / Baby Beets / Brussels Sprouts / Fingerling Potatoes	
Florida Coast Grouper	34
Pan Seared / Asparagus / Fingerling Potatoes / Citrus / Micro Greens / Citrus Butter Sauce	
Lake Superior Whitefish	28
Yellow Pepper Sauce / Broccoli / Vegetable Cous Cous / Oven Roasted Tomatoes	
Atlantic Salmon	29
San Marzano Bacon Sauce / Gigande Beans / Spinach / Basil Oil	

PASTA

Shrimp and Bacon Risotto	25
Spinach / Asparagus / Corn / Parmesan	
Tortellini Rosa	18
Cheese Tortellini / Spinach / English Peas / Marinara Cream Sauce / Parmesan	
Chicken Penne	19
Asparagus / Oven Roasted Tomatoes / Broccoli / White Wine Chicken Jus / Pecorino	
Seafood Fettuccine	24
Shrimp / Fresh Fish / Red Peppers / Spinach / Sherry Cream Sauce / Lemon Gremolata / Parmesan	

SALADS & SOUPS

Rivers Mixed Greens Salad	9
Romas / Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing	
Classic Caesar	9
Romaine / Garlic Croutons / Parmesan	
Rivers Signature Gumbo	7 / 15
Sausage / Chicken / Rice / Cajun Spices	
Roasted Corn Soup	6 / 11
Red Pepper Cream	
Spicy Latin Tomato Soup	6 / 11
Avocado Crema / Tortilla Strips / Feta	

STEAK, PORK & POULTRY

Grilled Filet Mignon	38 / 44
6 or 8 oz / Mashed Potatoes / French Green Beans / Baby Carrots / Mushroom Veal Sauce	
Wagyu Top Sirloin	30
8 oz / Mashed Potatoes / Broccoli / Baby Carrots / Mushroom Veal Sauce	
Steak and Shrimp	36
8 oz Wagyu Top Sirloin / Mashed Potatoes / Broccoli / Baby Carrots / Mushroom Veal Sauce / Garlic Butter	
Dry Aged Angus New York Steak	39
10 oz / Mashed Potatoes / Green Beans / Baby Carrots / Mushroom Veal Sauce	
Dry Aged Angus Bone-In Ribeye	52
18 oz / Roasted Tomato / Fresh Sautéed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
Grilled Center Cut Pork Chop	26
8 oz / Mashed Potatoes / Brussels Sprouts / Roasted Red Peppers / Bacon Leek Jus	
Roasted Chicken Breast	24
Chipotle Carrot Puree / Brussels Sprouts / Spinach / Carrots / Pan Jus	
Lamb Shank	36
Mashed Potatoes / Sautéed Spinach / Lamb Demi Glaze	
Five Spiced Duck	32
Duck Leg Confit / Sweet Potato Mash / Green Beans / Duck Sauce	

SIDES

Brussels Sprouts with Maple Vinaigrette	8
Broccoli with Peppers & Lemon Herb Olive Oil	7
Pan Seared Mushrooms in Veal Sauce	9

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