

RIVERS

FISH · SEAFOOD · STEAK

APPETIZERS

House Made Guacamole	18
Fresh Ripe Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips	
“Rooster” Shrimp	19
Battered & Fried Popcorn Shrimp / Huy Fong Sriracha / House Aioli / Lime Juice Green Onion / Red Pepper / Sesame Seeds	
Grilled Shrimp Bruschetta(6)*	19
Tiger Shrimp / Crostini / Roasted Red Peppers / Chipotle Butter Sauce / Micro Greens	
Calamari	17
Lightly Breaded / Lemon Basil Aioli /Red Pepper Mayo	
Tenderloin Martini*	18
Seared Steak Bites / Mashed Potato / Crispy Bacon / Bleu Cheese / Frizzled Onion / Veal Reduction	
Jumbo Lump Crab Cakes Appetizer	20
Jumbo Lump Crab / Citrus / Fennel / Mesclun Greens / Red Pepper Saffron Aioli / Leek Red Pepper Chive Confetti	
Cheese and Charcuterie Board	28
Chef’s Choice/ 3 meats/ 3 Cheeses / Accoutrement	
Sans Meat 20	

STARTERS

Rivers Mixed Greens Salad	10
Roma Tomatoes / Red Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing	
Classic Caesar Salad	10
Romaine / Garlic Croutons / Parmesan	
Shaved Brussels Sprouts	10
Roasted Sweet Potato / Dried Cranberry / Bleu Cheese / Prosciutto Crisp / Maple Vinaigrette	
Rivers Signature Gumbo	10
Sausage / Chicken / Rice / Cajun Spices	
Roasted Corn Soup	7
Tomato & Onion Chutney / Red Pepper Cream	
Spicy Latin Tomato Soup	7
Avocado Crema / Tortilla Strips / Feta	

Add: Chicken 5 / Salmon 9 / Shrimp 9
Grilled or Blackened

PASTA

Jambalaya	27
Shrimp / Chicken / Andouille Sausage / Diced Ham / Cajun Trinity / Rice	
Shrimp Gnocchi	27
Broccoli / Roasted Red Pepper / Garlic / Sage / Brown Butter	
Vegetarian.....18	
Classic Risotto w/ Salmon	28
Roasted Mushroom / Butternut Squash / Green Beans / Burrata Cheese	
Vegetarian.....18	
Chicken Pappardelle	25
Cremini, Oyster and Shiitake Mushroom / Sundried Tomato / Green and Yellow Pepper / Fresh Herbs / Chicken Jus	
Vegetarian w/ Garlic Butter.....18	

FRESH FISH & SEAFOOD

Lake Superior Whitefish*	33
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Micro Greens / Red Pepper & Caper Onion Sauce	
Sablefish*	35
Pan Seared / Sushi Rice / Broccolini / Miso Glaze / White Wine Roasted Tomato Relish / Toasted Sesame Seeds	
Mediterranean Sea Bass*	35
Pan Seared / Butternut Squash Hash / Cranberry / Fingerling Potato / Broccoli / Toasted Pumpkin Seed / Beurre Blanc	
Atlantic Salmon*	35
Foil Steamed and Lemon Pepper Crusted / Saffron Rice / Bok Choy / Roasted Tomato / Red & Green Pepper / Yellow Onion / Shiitake Mushroom / Fried Brussels Sprouts	
Asiago Crusted Sea Scallops*	42
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	
Jumbo Lump Crab Cakes	38
Panko Crusted / Diced Potato / Cherry Tomato / Red Onion Red Pepper / Poblano Pepper / Baby Shrimp / Tomato Relish / Red Pepper Saffron Aioli	

River’s Seafood is Sustainably Sourced

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

POULTRY, LAMB AND STEAK

Ancho Glazed Chicken Breast	29
Mashed Potatoes / Shiitake Mushrooms / Red Peppers / French Green Beans / Veal Sauce	
Roast Duck*	35
5 Spice Rub / Sweet Potato Puree / French Cut Green Beans House Duck Sauce	
Filet Mignon*	45/52
6oz or 8oz Filet / Mashed Potatoes / Green Beans / Baby Carrots/ Mushroom Veal Sauce	
Petite Tender*	38
8 oz / Frites / Broccolini / Mushroom Veal Sauce / Garlic Butter	
Cowboy Steak*	56
20 oz Cut Bone in Ribeye / Roasted Tomato / Sauteed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
Lamb Chop Lollipops	36
Grilled Rare / Rosemary Garlic Marinade / Garlic Cream / Fried Polenta Cake / Roasted Seasonal Vegetables / Burrata Cheese / Veal Mushroom Reduction	

Serving Choice Grade Whittingham Meats Black Angus Beef

Add a Garlic Shrimp Skewer to any \$8

9/23/2025

4% OPERATIONS FEE WILL BE ADDED