

RIVERS

FISH · SEAFOOD · STEAK

DINNER

APPETIZERS/SALADS/SOUPS

Guacamole Tower	16
Fresh Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips	
Brisket Nachos*	18
Shredded Beef / House Fried Chips / Bechamel Beer Cheese / Pico de Gallo / Horseradish Cream	
Grilled Shrimp Bruschetta*	16
Tiger Shrimp / Crostini / Roasted Red Peppers / Chipotle Butter Sauce / Micro Greens	
Calamari	15
Lightly Breaded / Lemon Basil Aioli /Red Pepper Mayo	
Teriyaki Tenderloin*	18
Oranges / Chives / Sesame Seeds	
Polenta Sticks*	15
Fried Polenta / Arabiatta Sauce	
Jumbo Lump Crab Cakes Appetizer	18
Jumbo Lump Crab / Citrus Fennel / Mesclun Greens / Orange Fennel Aioli / Leek Red Pepper Chive Confetti	
Rivers Mixed Greens Salad	9
Roma Tomatoes / Red Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing	
Classic Caesar Salad	9
Romaine / Garlic Croutons / Parmesan	
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	

FEATURED LIBATIONS

The Michelle

Grey Goose Vodka, Caravella Limoncello, Cointreau,
Fresh Lime and a splash of Cranberry Juice

Zach's 'Rac

Bulliet Rye, Peychauds, Absinthe Kiss

Boulevardier

Four Roses Bourbon, Select Apertivo,
Antico Carpano Vermouth, Mr Black Coffee Liqueur

The Liv

Ketel Cucumber & Mint Vodka, Pineapple, Lime, Tonic

4% OPERATIONS FEE WILL BE ADDED

Our 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.*

FRESH FISH & SEAFOOD

Atlantic Salmon*	32
San Marzano Tomato / Sauteed Spinach / Crispy Bacon / Gigante Beans / Fried Basil Crisps / Cilantro Oil	
Lake Superior Whitefish*	33
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Micro Greens Red Pepper & Caper Onion Sauce	
Florida Coast Grouper*	40
Pan Seared / Asparagus / Fingerling Potatoes / Citrus Butter Sauce / Micro Greens	
Walleye*	33
Marinated and Pan Seared / Mango / Avocado / Cherry Tomato / Red Onion / Lemon Cilantro Rice / Mango Butter	
Asiago Crusted Sea Scallops*	39
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	
Jumbo Lump Crab Cakes	38
Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce	

POULTRY, PORK AND STEAK

Lamb Chop Lollipops (3 Chops)*	37
Cooked Rare / Pistachio Crust / Carrots / Bok Choy / Asparagus / Pistachio Coconut Creme	
Green Mole Chicken	28
Marinated Airline Breast / Jasmine Rice / Yellow Squash / Zucchini / Red Peppers / Green Mole	
Filet Mignon*	39/46
6oz or 8oz Filet / Mashed Potatoes / Green Beans / Baby Carrots/ Mushroom Veal Sauce	
Flat Iron Steak*	36
8 oz / Mashed Potatoes / Green Beans / Carrots / Mushroom Veal Sauce / Garlic Butter	
Cowboy Steak*	55
20 oz Cut Bone in Ribeye / Roasted Tomato / Sauteed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
Center Cut Pork Chop*	29
8 oz / Reverse Sear / Sriracha Potato / Carrot / Spinach / Brussels Sprout / Port Reduction	

Add a Garlic Shrimp Skewer \$6

PASTA

Jambalaya	26
Shrimp / Chicken / Andouille Sausage / Diced Ham / Cajun Trinity / Rice	
Chicken Penne	22
Broccoli / Oven Roasted Tomatoes / Spinach / White Wine Chicken Jus / Parmesan	
Chicken Farfalle	24
Bow Tie Pasta / Italian Chicken Sausage / Garlic / Spinach / Basil / Blistered Tomatoes / Pearl Mozzarella Vegetarian....18	
Seafood Risotto	26
Shrimp / PEI Mussels / Calamari / Edamame / Fresh Tomato / Saffron Rice Vegetarian....18	