

RIVERS

FISH · SEAFOOD · STEAK

DINNER

APPETIZERS/SALADS/SOUPS

- House Made Guacamole** 16
Fresh Ripe Avocado / Tomatoes / Red Onion / Cilantro Oil /
Roasted Tomato Salsa / Homemade Tortilla Chips
- “Rooster” Shrimp** 17
Battered & Fried Popcorn Shrimp / Huy Fong Sriracha /
House Aioli / Lime Juice Green Onion / Red Pepper /
Sesame Seeds
- 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
- Ceviche** 16
Fresh Fish / Lime and Orange Juice Marinade / Jalapeno /
Cilantro / Red Onion / Diced Tomato / Mango / Avocado /
Tortilla Chips
- Cheese and Charcuterie Board** 28
Chef’s Choice/ 3 meats/ 3 Cheeses /Accoutrement
- Grilled Salmon Salad*** 23
Mixed Greens / Blue Cheese / Oranges / Candied Walnuts /
Raspberry Vinaigrette
- Rivers Greek Salad** 15
Romaine / Kalamata Olives / Feta Cheese / Tomatoes /
Cucumbers / Red Onion / Pepperoncini / Greek Dressing
- 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

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

FEATURED LIBATIONS

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

Island Delight
Don Q Gold Rum , POG Juice

The Front Porch
Makers Mark, Peach Schnapps , Lemon Juice ,
Angostura Bitters

The Liv
Ketel Cucumber & Mint Vodka, Pineapple, Lime, Tonic

House Espresso
Ketel One, Kahlua, Averna, Simple Syrup, Espresso Shot

Tom Cat
Barr Hill Tom Cat Gin, Carpano Antica, Select Apertivo

House Spritz
Pennfold’s Club Port, LaMarca Rose Prosecco, Soda

FRESH FISH & SEAFOOD

- Lake Superior Whitefish*** 32
Pan Roasted / Fingerling Potatoes / Brussels Sprouts /
Cherry Tomatoes / Asparagus / Micro Greens
Red Pepper & Caper Onion Sauce
- Australian Barramundi*** 32
Pan Seared / Fingerling Potato / Roast Cauliflower / Edama-
me / Spinach / Roasted Yellow Tomato Puree / Tomato Relish
- Atlantic Salmon*** 32
Mustard Glaze / Creamy Orzo / Fresh Herbs / Lemon Zest /
Spinach / Squash “Noodles” / Piquillo Pepper sauce
- Asiago Crusted Sea Scallops*** 40
Mushrooms / Potatoes / Peppers / Green Beans /
Caper Butter Sauce / Pommes Frites

POULTRY, PORK AND STEAK

- Ancho Glazed Chicken Breast** 28
Mashed Potatoes / Shiitake Mushrooms / Red Peppers /
French Green Beans / Veal Sauce
- Filet Mignon*** 39/45
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
- Bone In Pork Chop*** 29
Mustard Glaze / Panko & Porcini Crust / Asparagus /
Fried Brussels Sprouts / Red Wine Veal Reduction

Add a Garlic Shrimp Skewer to any \$6

PASTA

- Jambalaya** 26
Shrimp / Chicken / Andouille Sausage / Diced Ham /
Cajun Trinity / Rice
- Shrimp Penne** 23
Broccoli / Cherry Tomato / Queso Panella / Garlic / Basil /
Roasted Red Pepper Cream / Parmesan Cheese
Vegetarian....18
- Salmon Risotto** 25
Green Beans / Dried Cranberries / Arugula / Mascarpone /
Tomato Powder / Sweet Potato Frites / Parmesan Cheese
Vegetarian....18
- Blackened Chicken Farfalle** 22
Mamou Sauce / Spinach / Asparagus / Capers /
Yellow Tomato / Parmesan Cheese
Vegetarian....18

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.*

5/15/2024

4% OPERATIONS FEE WILL BE ADDED