

RIVERS

FISH · SEAFOOD · STEAK

APPETIZERS

- Guacamole Tower** 17
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** 16
Lightly Breaded / Lemon Basil Aioli /Red Pepper Mayo
- Teriyaki Tenderloin*** 18
Oranges / Chives / Sesame Seeds
- Jumbo Lump Crab Cakes Appetizer** 18
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

PASTA

- Jambalaya** 26
Shrimp / Chicken / Andouille Sausage / Diced Ham /
Cajun Trinity / Rice
- Shrimp Penne** 24
Broccoli / Cherry Tomato / Queso Panella / Garlic / Basil /
Roasted Red Pepper Cream / Parmesan Cheese
Vegetarian....18
- Classic Risotto w/ Salmon** 26
Roasted Mushroom / Butternut Squash / Green Beans /
Burrata Cheese
Vegetarian....18
- Chicken Tortellini** 23
Broccoli / Shiitake Mushroom / Sundried Tomato /
Lemon Zest / Cherry Cream Sauce
Vegetarian....18

SOUPS & SALADS

- Rivers Mixed Greens Salad** 9
Roma Tomatoes / Red Onions / Goat Cheese /
Garlic Croutons / Herb Tomato Dressing
- Classic Caesar Salad** 9
Romaine / Garlic Croutons / Parmesan
- Shaved Brussels Sprouts** 9
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

FRESH FISH & SEAFOOD

- Lake Superior Whitefish*** 30
Pan Roasted / Fingerling Potatoes / Brussels Sprouts /
Cherry Tomatoes / Asparagus / Micro Greens /
Red Pepper & Caper Onion Sauce
- Australian Barramundi*** 33
Pan Seared / White Rice / Green Pepper / Red Pepper /
Zucchini / Roasted Tomato / Asparagus Cream Sauce
- Mediterranean Sea Bass*** 32
Pan Seared / Butternut Squash Hash / Cranberry /
Fingerling Potato / Broccoli / Toasted Pumpkin Seed /
Beure Blanc
- Grilled Atlantic Salmon*** 32
Red Lentils / Diced Potatoes / Sauteed Spinach /
Diced jalapeno / Celery / Onion / Baby Carrot /
Roasted Plantains / Pomegranate Glaze
- Asiago Crusted Sea Scallops*** 39
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, PORK AND STEAK

- Ancho Glazed Chicken Breast** 28
Mashed Potatoes / Shiitake Mushrooms / Red Peppers /
French Green Beans / Veal Sauce
- Roast Duck*** 32
5 Spice Rub / Sweet Potato Puree / French Cut Green Beans
House Duck Sauce
- 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
- Lamb Shank*** 38
Mashed Potatoes / Sauteed Spinach / Onion Chutney /
Lamb DemiGlaze
- Bone In Pork Chop*** 29
Mustard Glaze / Panko & Porcini Crust / Asparagus /
Fried Brussels Sprouts / Roasted Tomato / Spinach /
Sweet Potato Frites / Red Wine Veal Reduction

Add a Garlic Shrimp Skewer to any \$6

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

11/12/2024

4% OPERATIONS FEE WILL BE ADDED

DINNER