

# 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** 18  
Battered & Fried Popcorn Shrimp / Huy Fong Sriracha /  
House Aioli / Lime Juice Green Onion / Red Pepper /  
Sesame Seeds
- Grilled Shrimp Bruschetta(6)\*** 18  
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** 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

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

## PASTA

- Jambalaya** 26  
Shrimp / Chicken / Andouille Sausage / Diced Ham /  
Cajun Trinity / Rice
- Shrimp Penne** 26  
Broccoli / Cherry Tomato / Queso Panella / Garlic / Basil /  
Roasted Red Pepper Cream / Parmesan Cheese  
**Vegetarian....18**
- Classic Risotto w/ Salmon** 27  
Roasted Mushroom / Butternut Squash / Green Beans /  
Burrata Cheese  
**Vegetarian....18**
- Chicken Tortellini** 24  
Broccoli / Shiitake Mushroom / Sundried Tomato /  
Lemon Zest / Sherry Cream Sauce  
**Vegetarian....18**

## 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\*** 34  
Pan Seared / White Rice / Green Pepper / Red Pepper /  
Zucchini / Roasted Tomato / Asparagus Cream Sauce
- Mediterranean Sea Bass\*** 34  
Pan Seared / Butternut Squash Hash / Cranberry /  
Fingerling Potato / Broccoli / Toasted Pumpkin Seed /  
Beurre Blanc
- Grilled Atlantic Salmon\*** 34  
Red Lentils / Diced Potatoes / Sauteed Spinach /  
Diced jalapeno / Celery / Onion / Baby Carrot /  
Roasted Plantains / Pomegranate Glaze

**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, PORK AND STEAK

- Ancho Glazed Chicken Breast** 29  
Mashed Potatoes / Shiitake Mushrooms / Red Peppers /  
French Green Beans / Veal Sauce
- Roast Duck\*** 34  
5 Spice Rub / Sweet Potato Puree / French Cut Green Beans  
House Duck Sauce
- Filet Mignon\*** 44/52  
6oz or 8oz Filet / Mashed Potatoes / Green Beans /  
Baby Carrots/ Mushroom Veal Sauce
- Flat Iron Steak\*** 38  
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** 34  
Mustard Glaze / Panko & Porcini Crust / Asparagus /  
Fried Brussels Sprouts / Roasted Tomato / Spinach /  
Sweet Potato Frites / Red Wine Veal Reduction

**Serving Choice Grade Black Angus Beef**

**Add a Garlic Shrimp Skewer to any \$6**

3/21/2025

**4% OPERATIONS FEE WILL BE ADDED**

DINNER