

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	
Crab Cakes Appetizer	20
Blue Crab / Citrus / Fennel / Mesclun Greens / Red Pepper Saffron Aioli / Leek Red Pepper Chive Confetti	

STARTERS

Cheese and Charcuterie Board	28
Chef's Choice/ 3 meats/ 3 Cheeses / Accoutrement	
	Cheese Only 18
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	28
Shrimp / Chicken / Andouille Sausage / Diced Ham / Cajun Trinity / Rice	
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	
Substitute Shrimp +\$3	Vegetarian w/ Garlic Butter....18

FRESH FISH & SEAFOOD

Lake Superior Whitefish*	34
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Micro Greens / Red Pepper & Caper Onion Sauce	
Mediterranean Sea Bass*	36
Pan Seared / Butternut Squash Hash / Cranberry / Fingerling Potato / Broccoli / Toasted Pumpkin Seed / Beurre Blanc	
Atlantic Salmon*	36
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*	44
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	

River's Seafood is Sustainably Sourced

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*	46/54
6oz or 8oz Filet / Mashed Potatoes / Green Beans / Baby Carrots/ Mushroom Veal Sauce	
Petite Tender*	38
8 oz / Frites / Broccoli / Mushroom Veal Sauce / Garlic Butter	
Cowboy Steak*	56
20 oz Cut Bone in Ribeye / Roasted Tomato / Sautéed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
Lamb Shank*	38
Slow Roasted / Mashed Potatoes / Sautéed Spinach / Onion Chutney / Lamb Demi Glace	

Serving Choice Grade Whittingham Meats Black Angus Beef

Add a Garlic Shrimp Skewer to any \$8

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

3/14/2026

4% OPERATIONS FEE WILL BE ADDED