

THE RIVER

Appetizers- Great as a first course or perfect for a light meal

Steak Bites: Tender bite-size pieces of beef, marinated overnight and sautéed. \$8.00

Shrimp Cocktail: Chilled Gulf shrimp served with lemon and spicy cocktail sauce. \$8.00

Stuffed Mushrooms: Mushroom caps, filled with sausage, cream cheese, and seasoned breadcrumb stuffing, and then baked \$7.00

Crab Cakes: Lump crabmeat with seasoned breadcrumbs, garlic, and Old Bay \$8.00

Steak Wrapped Asparagus: Thin sliced Teriyaki steak around grilled Asparagus \$8.00

Salads and Soups

River Salad: Lettuce, sweet tomatoes, garlic croutons, and shaved Romano cheese, with choice of dressing \$4.00

Caesar Salad: Romaine lettuce, shaved Romano cheese, toasted garlic croutons, and creamy dressing. Touch of Tabasco and Anchovies if desired. \$5.00

-Add sliced grilled chicken or steak to any salad for an additional \$7.00

French Onion Soup Au Gratin: Thinly sliced onions caramelized in Sherry wine, served in a crock with a lid of garlic-rubbed French bread and mozzarella cheese. \$4.00

Soup Du Jour: Seasonal soup created with local ingredients offered today. \$4.00

For Those Who Prefer Meat

Slow Roasted Prime Rib: Tender Prime Rib, roasted with our house made herb rub. Served with a side of horseradish.

- 14 oz \$24
- 16 oz \$28

24 oz. Tuscan T-Bone: grilled and seasoned to your liking, with lightly roasted bell peppers and onions \$30

18 oz. Bone in Rib-Eye: accented with a Wild Mushroom Relish \$30

7 oz. Petite Grilled Filet or 10 oz. Grand Filet: grilled to perfection and served with maitre d' butter \$24/\$30

12 oz. NY Peppercorn Steak: this is our version of 'steak au poivre', crusted in cracked peppercorns, seared and served with maitre d' butter \$26

10 oz. Flat Iron Steak: full flavored and accompanied with choice of sauce: Blue Cheese, Sautéed Mushrooms, or Hunter Sauce \$24

Grilled Pork Chop: 16 oz. oven roasted 2 inch chop presented with "Hunter sauce", tomato based sauce of wine, garlic, and mushrooms \$24

Grilled Chicken Breast: seasoned plump chicken breast grilled and smothered in a roasted garlic cream sauce \$18

All entrees are served with choice of soup or salad, rice or mashed potatoes and vegetable of the day

For Those Who Prefer Fish or Seafood

Sautéed Tiger Prawns: seared with Fresh Garlic, Chili Flakes, and Lemon \$20

8 oz. BBQ Salmon Steak: a River specialty catch, grilled to perfection, and drizzled with our home-made Sarsaparilla BBQ sauce \$20

Sides for Entrees: Your Choice \$5.00 each

Stuffed Baked Potato Grilled Asparagus Sautéed Mushrooms & Onions

Desserts: Specials of Cheesecake, Chocolates, Crème Brule and pies \$6.00