

THE RIVER ROOM

APPETIZERS

Cheesy Garlic Bread \$5
Italian bread drizzled with garlic and herb butter and topped with melted parmesan cheese

Italian Sausage Infused Sliders* \$8
Two grilled sausage infused ground beef sliders served with giardiniera aioli

Steamed Clams* \$12
One dozen steamed middle-neck clams in a garlic and herb butter broth

Calamari* \$10
Lightly dusted calamari and banana peppers served with marinara sauce

Mozzarella Luna \$9
Golden fried half moon mozzarella served with marinara sauce

Grilled Italian Sausage* \$10
Sweet sausage served on a bed of sauteed escarole and northern beans

Eggplant and Zucchini Rollatini \$10
Filled with ricotta cheese, roasted peppers, and pesto on a bed of tomato basil sauce

Tomato Mozzarella Caprese \$9
Garden fresh sliced tomatoes with fresh mozzarella, basil vinaigrette, and balsamic glaze

Bacon Wrapped Scallops* \$12
Four scallops served on a bed of roasted red pepper coulis

SOUPS & SALADS

Italian Onion Soup \$7
Carmelized red onions, vegetable broth, sherry, melted provolone, and parmesan with fresh croutons

Pasta e Fagioli \$7
Hearty vegetable and tomato broth with sausage and ditalini pasta

Strawberry & Pecan Salad \$12
Mixed greens, mandarin oranges, fresh strawberries, bleu cheese, candied pecans, and house vinaigrette dressing on the side

Classic Caesar Salad \$9
Romaine hearts, feather shredded parmesan, fresh croutons, and Caesar dressing

Black and Blue Salad* \$18
Sliced New York strip steak, romaine hearts, fresh croutons, crumbled blue cheese, shredded carrots, garden fresh tomato, and house vinaigrette dressing on the side

Italian Chopped Salad \$12
Romaine lettuce, garden fresh tomatoes, feather shredded parmesan cheese, provolone cheese, pepperoni, cucumbers, shredded carrots, green olives, and house vinaigrette on the side

Additions
Grilled Chicken* \$6
Grilled Shrimp* \$6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

THE RIVER ROOM

HAND-HELDS

served with french fries or chilled antipasto pasta salad

Italian Sausage Infused Hamburger* \$14

Chargrilled sweet sausage and ground beef burger served on a toasted brioche bun with lettuce, tomato, onion, and giardiniera aioli

8 oz Angus Hamburger* \$12

Chargrilled to your liking and served on a toasted brioche bun with lettuce, tomato, and onion

Add cheese : +\$1

American, Provolone, Cheddar & Swiss

Add bacon +\$1

Chicken Parmigiana Sandwich* \$12

Golden fried chicken breast topped with marinara sauce and melted mozzarella cheese served on Italian bread

Grilled Chicken Caprese Sandwich* \$14

Chargrilled breast of chicken topped with sliced tomato, melted mozzarella cheese, basil pesto, and balsamic glaze on toasted sourdough bread

Portobello Burger* \$12

Grilled marinated Portobello mushroom with sautéed spinach, fresh mozzarella, and sliced tomato served on a toasted brioche bun

MORE HAND-HELDS

Black Bean Burger* \$13

Our own freshly prepared bean and vegetable burger served on a toasted brioche bun with lettuce, tomato, avocado, and onion

Avocado Grilled Cheese Sandwich \$12

Avocado, sliced tomato, and sharp cheese on grilled sourdough bread

PASTA

served with garlic toast

Spaghetti and Meatballs* \$15

Thin spaghetti with four homestyle meatballs and tomato basil sauce

Spaghetti Bolognese* \$15

Spaghetti tossed in a beef and pork sausage tomato basil sauce

Linguine with Clam Sauce* \$18

One dozen freshly steamed clams with linguine served in a traditional red or white sauce

Rigatoni with Escarole and Sausage* \$18

Rigatoni with sausage, escarole, garlic, olive oil, rich broth, and parmesan cheese

Rigatoni con la Ricotta \$16

Rigatoni tossed in a hearty tomato basil sauce finished with ricotta cheese

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STEAK, CHICKEN, CHOPS & SEAFOOD

New York Strip Steak* \$35

16 oz. hand trimmed Angus New York strip steak, char-grilled to your liking, topped with garlic and herb butter served with baked potato, and fresh market vegetables

Filet Mignon* \$38

7 oz. hand trimmed Angus filet, chargrilled to your liking served with baked potato, mushroom cap, and broiled tomato

Pork Porterhouse* \$24

Chargrilled 14 oz. pork chop topped with garlic and herb butter and served with sautéed escarole and northern beans

Veal Francaise* \$22

Sautéed scaloppine of veal coated with egg and parmesan cheese and finished in white wine, lemon, and butter Served over a bed of linguine with garlic bread

Veal Marsala* \$22

Sautéed scaloppine of veal finished in a marsala and mushroom demi-glace over a bed of linguine with garlic bread

Chicken Francaise* \$18

Sautéed breast of chicken coated with egg and parmesan cheese and finished in white wine, lemon, and butter Served over a bed of linguine with garlic bread

Chicken Marsala* \$18

Sautéed breast of chicken finished in a marsala and mushroom demi-glace over a bed of linguine with garlic bread

Shrimp Scampi* \$20

Six sautéed jumbo shrimp finished in garlic, white wine, and herb butter Served over a bed of linguine with garlic bread

Shrimp Francaise* \$20

Six sautéed jumbo shrimp coated with egg and parmesan cheese and finished in white wine, lemon, and butter Served over a bed of linguine with garlic bread

Tuscan Halibut* \$25

Sautéed halibut filet topped with roasted red peppers, artichokes, white wine, garlic and herb butter Served with red quinoa and vegetable blend

Grilled Mahi Mahi* \$23

Grilled mahi mahi fillet topped with sweet ratatouille Served with red quinoa and vegetable blend

SIDES \$5

Garden Salad	Sautéed Spinach
Caesar Salad	Spaghetti Bolognese*
Truffle Parmesan French Fries	Meatballs*
Baked Potato	Sweet Italian Sausage*
Sautéed Mushrooms	

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