

THE RIVER ROOM

SOUPS & SALADS

Classic Caesar Salad	\$9
Romaine hearts, feather shredded parmesan, fresh croutons, and Caesar dressing	
Additions	
Grilled Chicken*	\$6
Grilled Shrimp*	\$6

CLASSIC BEGINNINGS

Cheesy Garlic Bread	\$5
Hot and crusty garlic bread drizzled with garlic and herb butter and topped with melted parmesan cheese	
Clams Oreganata*	\$8
Eight baked clams topped with an oregano, garlic and panko crumb topping.	
Calamari*	\$10
Lightly dusted calamari and banana peppers served with marinara sauce	
Mozzarella Luna	\$9
Golden fried half moon mozzarella served with marinara sauce	
Eggplant and Zucchini Rollatini	\$10
Filled with ricotta cheese, roasted peppers, and pesto on a pool of tomato basil sauce	

Soup of the Day	\$6
Chef's Freshly Prepared	
Traditional Italian Soup	\$7
With beef broth and sherry topped with croutons and melted parmesan	

HAND-HELDS

served with french fries or chilled antipasto pasta salad

8 oz Angus Hamburger*	\$12
Chargrilled to your liking and served on a toasted brioche bun with lettuce, tomato, and onion	
<i>Add cheese :</i>	+\$1
<i>American, Provolone, Cheddar & Swiss</i>	
<i>Add bacon</i>	+\$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, basil pesto, and balsamic glaze on toasted sourdough bread	

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HAND-HELDS

(CONTINUED)

served with french fries or chilled antipasto pasta salad

Black Bean Burger* \$13

Our own freshly prepared black 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 provolone cheese on grilled sourdough bread

STEAK, CHOPS & SEAFOOD

New York Strip Steak* \$35

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

Country Style Pork Porterhouse* \$24

Chargrilled pork porterhouse chop-served with roasted vegetables, pepperoncini, banana peppers and potatoes in a light country style chicken broth

Filet Mignon* \$38

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

Tuscan Trout* \$22

Sautéed brook trout fillet with roasted peppers artichokes, white wine, garlic and herb butter, served on a bed of sautéed spinach and wild rice blend.

Baked Salmon Oreganato* \$23

8oz salmon filet topped with panko bread crumb and oregano topping. Served on a bed of sautéed spinach, roasted grape tomatoes and wild rice

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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 hearty beef and pork sausage tomato basil sauce

Chicken Marsala* \$18

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

Veal Marsala* \$18

Sautéed veal finished in a marsala and mushroom demi-glace over a bed of linguine

Shrimp Scampi* \$20

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

Rigatoni a la Vodka* \$16

Rigatoni in a rich vodka, tomato basil cream sauce served with garlic toast

Rigatoni con la Ricotta \$16

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

Chicken Parmigiana \$18

Golden fried breast of chicken, topped with tomato basil sauce and melted Italian cheese blend served over a bed of linguine

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

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

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Charlie's

WINE LIST

WHITES

<i>Bonterra Organic Chardonnay</i>	10 34
<i>Prophecy Pinot Grigio, Italy</i>	8 30
<i>Pacific Rim Sweet Riesling</i>	8 28
<i>Elmo Pio Moscato</i>	7 26

ROSÉ

<i>The Palm Rosé</i> <i>by Whispering Angel</i>	12 42
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REDS

<i>Robert Mondavi Private Selection</i> <i>Cabernet Sauvignon</i>	9 30
<i>Alamos Malbec Mendoza</i>	8 30
<i>Bogle Vineyards Merlot</i>	8 28
<i>19 Crimes Pinot Noir</i>	9 33
<i>Menage a Trois Red Blend</i>	9 32
<i>Cavaliere d'oro Gabbiano Chianti</i>	7 25

PROSCECCO

<i>Mionetto Prosecco Brut</i>	11 39
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HOUSE WINES

7

DARK HORSE

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Pinot Noir
Rosé

HOUSE CHAMPAGNE

<i>Korbel</i>	9 35
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