

# THE RIVER ROOM

## DINNER MENU

### SOUPS & SALADS

<b>Classic Caesar Salad</b>	<b>\$10</b>
Romaine hearts, shredded parmesan, fresh croutons, and Caesar dressing	
Additions	
Grilled Chicken*	\$6
Grilled Shrimp*	\$10
Grilled Salmon*	\$12
<b>Soup of the Day</b>	<b>\$6</b>
Chef's Freshly Prepared	
<b>Traditional Italian Onion Soup</b>	<b>\$7</b>
With beef broth, red and white onion, and sherry wine, topped with crostini and melted parmesan	

### CLASSIC BEGINNINGS

<b>Cheesy Garlic Bread</b>	<b>\$6</b>
Hot and crusty bread drizzled with garlic and herb butter and topped with melted parmesan cheese	
<b>Clams Oreganata*</b>	<b>\$12</b>
Eight baked clams topped with an oregano, garlic and panko crumb topping.	
<b>Calamari*</b>	<b>\$10</b>
Lightly dusted calamari and banana peppers served with marinara sauce	
<b>Mozzarella Luna</b>	<b>\$9</b>
Golden fried half moon mozzarella served with marinara sauce	
<b>Tomato Mozzarella◇</b>	<b>\$10</b>
Fresh cuts with basil vinaigrette and a balsamic glaze	

### HAND-HELDS

*served with a side of fries or choice of salad*

<b>8 oz Angus Hamburger*◇</b>	<b>\$14</b>
Chargrilled to your liking and served on a toasted brioche bun with lettuce, tomato, and onion	
<i>Add cheese:</i>	<b>+\$1</b>
<i>American, Provolone, Cheddar &amp; Swiss</i>	
<i>Add bacon</i>	<b>+\$2</b>
<i>Add avocado</i>	<b>+\$2</b>
<i>Add egg</i>	<b>+\$1</b>
<b>Chicken Parmigiana Sandwich*◇</b>	<b>\$13</b>
Golden fried chicken breast topped with marinara sauce and melted mozzarella cheese served on Italian bread	
<b>Grilled Chicken Caprese Sandwich*</b>	<b>\$14</b>
Chargrilled chicken breast topped with sliced tomato, melted mozzarella, basil pesto, and balsamic glaze on toasted sourdough bread	
<b>Black Bean Burger*◇</b>	<b>\$17</b>
Our own freshly prepared black bean and vegetable burger served on a toasted brioche bun with lettuce, tomato, avocado, and onion	
<b>Avocado Grilled Cheese Sandwich</b>	<b>\$12</b>
Avocado, sliced tomato, and American cheese on grilled sourdough bread	

◇ - Gluten Free | Gluten Free (GF) buns available upon request.

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

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## DINNER MENU

### STEAK, CHOPS & SEAFOOD

**New York Strip Steak\*◇ \$38**

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

*Make it "Surf & Turf" +\$10  
by adding shrimp*

**Filet Mignon\*◇ \$48**

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

*Make it "Surf & Turf" +\$10  
by adding shrimp*

**Tuscan Trout\* \$25**

Sautéed brook trout filet with roasted peppers artichokes, white wine, garlic and herb butter, served with a side of sautéed spinach and yellow rice blend.

**Baked Salmon Oreganato\* \$23**

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

**Country Style Pork Porterhouse\*◇ \$28**

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

### SIDES

House Salad	\$6	Grilled Asparagus	\$6
Caesar Salad	\$6	Steamed Broccoli	\$6
Mashed Potatoes	\$5	Sauteed Mushrooms	\$5
French Fries	\$5	Sauteed Onions	\$3
Sweet Potato Fries	\$6	Antipasto Salad	\$6
Onion Rings	\$6	Truffle Fries	\$8
		Loaded Baked Potato	\$10

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### PASTA

<p><b>Spaghetti and Meatballs*◇</b> \$16 Spaghetti with four homestyle meatballs and tomato basil sauce</p> <p><b>Spaghetti Bolognese*◇</b> \$16 Spaghetti tossed in a hearty ground beef and pork sausage tomato basil sauce</p> <p><b>Chicken Marsala*</b> \$18 Sautéed chicken breast finished in a marsala and mushroom demi-glace over a bed of linguine</p> <p><b>Veal Marsala*</b> \$20 Sautéed veal finished in a marsala and mushroom demi-glace. Served over a bed of linguine.</p> <p><b>Shrimp Scampi*◇</b> \$22 Six sautéed shrimp finished in garlic, white wine, and herb butter. Served over a bed of linguine</p> <p><b>Vegetable Lasagna◇</b> \$16 Oven baked with roasted vegetables, spinach, tomato basil sauce, ricotta and Italian blend cheese</p>	<p><b>Rigatoni a la Vodka*◇</b> \$16 Rigatoni in a rich vodka, tomato basil cream sauce</p> <p><b>Rigatoni con la Ricotta◇</b> \$16 Rigatoni tossed in a hearty tomato basil sauce finished with ricotta cheese</p> <p><b>Chicken Parmigiana</b> \$18 Golden fried chicken breast topped with marinara and melted Italian cheese blend served over a bed of linguine</p> <p><b>Chicken Francaise*</b> \$18 Sautéed chicken breast coated with egg and parmesan cheese and finished in white wine, lemon, and butter. Served over a bed of linguine</p> <p><b>Shrimp Francaise*</b> \$22 Six sautéed shrimp coated with egg and parmesan cheese and finished in white wine, lemon, and butter. Served over a bed of linguine</p> <p><b>Wild Mushroom Ravioli</b> \$16 Served in a tomato basil sauce with spinach and artichokes</p>
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### DESSERT

Tiramisu	\$7	Italian Rainbow Cake	\$7	Ice Cream◇	
Red Velvet Cake	\$7	NY Style Cheesecake	\$7	Chocolate or Vanilla	
Carrot Cake	\$7	Triple Chocolate Cake	\$7	1 scoop	\$2.50
		Flourless Chocolate Cake◇	\$7	2 scoops	\$5.00

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## DRINK MENU

### COCKTAILS

<b>Waterloo Sunset</b>	\$11
Gin, elderflower liqueur, chambord. Topped with prosecco and a raspberry and lemon garnish.	
<b>Summer Collins</b>	\$11
Cucumber vodka, elderflower liqueur, muddled grapes and lemon. Topped with club soda and a few grapes	
<b>Passion Fruit Mojito</b>	\$10
Light rum mixed with passion fruit and lime juice. Topped with club soda, lime, and mint.	
<b>Passion Fruit Sangria</b>	\$12
Pinot Grigio, blackberry brandy, peach schnapps, and passion fruit. Topped with ginger ale and fruit garnish.	
<b>Painkiller</b>	\$10
Dark rum, pineapple and orange juice mixed with coconut cream. Topped with nutmeg and an orange slice.	
<b>Chocolate Covered Strawberry</b>	\$12
Rose cream tequila, double chocolate vodka, and creme de cacao. Garnished with chocolate syrup and topped with a strawberry.	
<b>Watermelon Margarita</b>	\$11
Gold tequila, triple sec, lime juice, and watermelon.	
<b>Banana's Foster Martini</b>	\$10
Vanilla vodka, Baileys, banana and butterscotch liqueur.	
<b>New York Sour</b>	\$12
Bourbon, lemon juice, simple syrup, and topped with pinot noir.	
<b>Aperol Spritz</b>	\$10
Aperol, champagne, club soda. Topped with an orange slice.	
<b>Bourbon Lemonade</b>	\$10
Bourbon and elderflower liqueur. Topped with lemonade.	

### BEERS

<b>Clubhouse Kölsch</b>	\$7
5.5% ABV - 2021 U.S. Beer Championship Gold medal winner. Crisp German-style ale brewed with a pilsner malt.	
<b>Blueberry Blanche Wheat Beer</b>	\$7
5.0% ABV - Our award winning Bière blanche fermented with blueberry puree.	
<b>Apiarius Pale Ale</b>	\$7
6.1% ABV - Apiarius, Latin for 'Bee-keeper' is a crisp, dry ale brewed with generous charge of honey from our own hives. The sugars from the honey are fully fermented, resulting in a satisfying maltiness, a refreshing hop character, and a captivating honey aroma and finish, without the sweetness you might expect.	
<b>Seven Bridges American Ale</b>	\$7
6.1% ABV - Shawnee's Craft Amber Ale has notes of honey, dried figs, and light caramel. It is not overly sweet.	
<b>Session Porter</b>	\$7
5.1% ABV - Classic dry London porter, mashed with rolled oats for a smooth silky mouthfeel.	
<b>Cream Ale</b>	\$7
5.2% ABV - Cream ale.	
<b>Mosier's Mosaic IPA</b>	\$8
7.5% ABV - Big Juicy hops dominate the aroma and flavor of this hazy northeastern IPA, with a little bitterness to balance taste.	
<b>Pineapple Mango Seltzer</b>	\$7
5.2% ABV	

### WINE

#### Whites

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

#### Rose

The Palm Rosé by Whispering Angel	12   42
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#### Prosecco

Mionetto Prosecco Brut	11   39
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#### House Champagne

Korbel	9   35
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#### Reds

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

#### House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir, Rosé	7
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