

THE
RIVER
STEAKHOUSE

.... *Appetizers*

Steak Wrapped Asparagus \$16
grilled asparagus, teriyaki glaze

Steak Bites \$15
teriyaki glaze, lemon zest, asparagus, & mushrooms

Roasted Brussels Sprouts \$14
Nueske's bacon lardons, roasted almonds,
green apple, Grana Padano

Crab and Artichoke Dip \$16
crab meat, artichoke hearts, three cheese blend,
sourdough baguette

.... *Soup & Salads*

Soup of the Day \$10
Chef's choice

Steakhouse Wedge \$14
baby iceberg, heirloom cherry tomatoes, smoked blue cheese,
Nueske's bacon lardons, red onion, blue cheese dressing

Potato Soup \$10
potatoes, cream, herbs

Prime Rib Salad \$25
4oz prime rib, bleu cheese dressing, spring mix, red onion, cherry
tomato, croutons & blue cheese crumbles.

Clam Chowder Fridays Only \$10
potatoes, cream, herbs, clams

Grilled Caesar \$16

House Salad \$7
add chicken \$8 | add steak \$15 | add shrimp \$13

.... *Steaks & Chops*

All Steaks & Chops Come With Vegetable of the Day & Choice of Garlic Mash or Rice Pilaf
Upgrade Your Sides for \$4

14 oz. New York Strip \$38

8 oz. Filet \$47

14 oz. Ribeye \$44

12 oz Prime Rib \$44

Pork Chops \$35

two pork chops smothered in our famous hunter sauce

Make Your Steak or Chops Surf & Turf
add a shrimp skewer \$20 • fried shrimp \$20
add a lobster tail \$30

.... *Entrees*

Chicken Breast \$28
airline cut, seasoned, grilled and smothered in a roasted garlic
cream sauce served with roasted broccolini & fingerling potatoes.

Pan Seared Salmon Fillet \$35
center cut salmon fillet seared to perfection, drizzled with our
sweet hickory BBQ sauce, served with grilled vegetables &
rice pilaf

Fettuccini Alfredo \$20
add chicken \$8 | add shrimp \$13 | add steak \$15

Shrimp Linguine \$30
creamy tomato basil sauce

Shrimp Scampi \$30
creamy tomato sauce, green onion, butter sauce served with
roasted fingerling potatoes & grilled vegetables

.... *Sides*

Grilled Asparagus \$4
hollandaise

Roasted Fingerling Potatoes \$4
olive oil, herbs, smoked sea salt

Honey Glazed Baby Carrots \$4
butter, orange blossom honey, mint

Fire Roasted Cotija Corn \$4
chipotle lime mayonesa, queso fresco, micro cilantro, tajin

Baked Potato per potato \$7
butter, sour cream | make it loaded \$4

Roasted Brussels Sprouts \$4
Nueske's bacon lardons, roasted almonds,
green apple, Grana Padano

.... *Drinks*

Soft Drinks | Coffee | Tea \$3
Pepsi, Diet Pepsi, Mtn Dew, Dr. Pepper, Starry, Orange Crush,
Pink Lemonade, Raspberry Tea, Iced Tea

18% gratuity added to parties of six (6) or more
In case you have any significant food allergies, kindly inform your server as menu
items may contain or come in contact with Milk, Eggs, Fish, Crustacean shellfish,
Tree nuts, Peanuts, Wheat, Soybeans and Sesame.

Cocktail & Wine Menu Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical
conditions.