



RIVERVIEW DINNER MENU

Served Wednesday - Saturday 5:00pm-9:00pm

STARTERS

SMALL CHARCUTERIE PLATE 24

Assorted cheeses and meats

BRUSSEL SPROUTS 16

sauteed brussel sprouts, bacon, cranberries,
balsamic glaze

SOUTHWEST CHICKEN QUESADILLA 15

green chiles, grilled onions and peppers, chicken,
shredded jack & cheddar cheese, folded in a large
flour tortilla, paired with sour cream and salsa

SPINACH ARTICHOKE DIP 13

Served with garlic crostini's

SHRIMP COCKTAIL 14

Served with house made cocktail sauce

SOUPS AND SALADS

Soup of the Day Cup 6 Bowl 7

SPINACH SALAD 14

spinach, apple, feta with walnuts and dried cranberries
with a honey cranberry vinaigrette

KALE SALAD 13

Kale, green apple, walnuts, craisins and roasted
butternut squash and cranberry vinegarett

CEASAR SALAD 12

chopped romaine, shredded parmesan, garlic croutons,
cherry tomatoes.

BLUE WEDGE 13

iceberg lettuce, cherry tomato, crumbled gorgonzola,
chopped bacon, gorgonzola vinaigrette.

COBB SALAD 15

mixed greens, diced bacon, crumbled gorgonzola, grilled
chicken breast, sliced avocado, cherry tomatoes, hard-
boiled egg

add chicken 6. prawns 10 or salmon 12

SANDWICHES

PRIME RIB DIP 18

shaved prime rib, caramelized onions, creamy horseradish on an amoroso roll served with au jus

R BURGER 18

1/2 # certified angus beef patty, cheese, lettuce, sliced tomato, pickles, diced red onion and 1000 island, on a
brioche bun

BACON BLUE CHEESEBURGER 20

1/2 # certified angus beef patty, blue cheese, bacon, lettuce, sliced tomato, pickles, red onion, on a brioche bun

CHICKEN PESTO MELT 18

Grilled tomato, melted provolone and pesto aioli on a ciabatta roll

BEYOND BURGER 18 (vegetarian)

plant based burger with lettuce, tomatoes, onion and vegetarian mayonnaise spread

Entrees

8oz FILET MIGNON 34

Broccolini, Whipped Yukon Gold Potatoes and Demi Glaze

12oz RIBEYE 32

Colossal Baked Potato and Brussel Sprouts with Balsamic Glaze

8oz CHICKEN MARSALA 26

Whipped Yukon Gold Potatoes and Seasonal Vegetable with Creamy Marsala

CHICKEN PARMESAN 24

Served over Linguini with Marinara

6oz GRILLED SALMON 27

Whipped Yukon Gold Potatoes and Seasonal Vegetable with Garlic Butter Sauce

6oz PAN SEARED HALIBUT 32

Creamy Mushroom Risotto and Sauteed Spinach and Crispy Pancetta

HALIBUT FISH AND CHIPS 24

SEAFOOD LINGUINE 29

Seared Prawns and Red Crab with Pesto Cream Sauce

FILET STROGANOFF 26

Egg Noodles with Wild Mushroom Cream Sauce

PASTA PRIMAVERA WITH PRAWNS 27

Linguini tossed with seasonal Vegetables and light lemon garlic sauce

SLOW ROASTED PRIME RIB SERVED ON THURSDAY AND SATURDAY NIGHTS

10oz 32 12oz 34

SIDES

Colossal Baked Potato

Roasted Butternut Squash

Broccolini

Whipped Yukon Gold Potato

Seasonal Vegetables

Fresh Fruit Salad

Brussel Sprouts

Onion Rings