2018-2019

Seated Dinners

CHICAGO · EST 1996

RIVERS

FISH · SEAFOOD · STEAK

DINNERS FOR GROUPS

Due to seasonality some food preparations may change without notice.

Wines may change based on availability.

CHICAGO · EST 1996

RIVERS

FISH · SEAFOOD · STEAK

2018-2019

After 4 PM Appetizer and Salad portions are sized for multi-course dinners.

MENU 1 — $45 per person

SALAD

Rivers Classic Caesar Salad

or

Rivers Mixed Greens Salad
Romas / Onions / Goat Cheese / Herb Tomato Dressing / Garlic Croutons

ENTRÉE SELECTIONS

Atlantic Salmon
San Marzano Bacon Sauce / Gigande Beans / Spinach / Basil Oil

Roasted Chicken Breast
Chipotle Carrot Puree / Brussels Sprouts / Heirloom Baby Carrots / Pan Jus

Vegetarian Penne Pasta
Asparagus / Tomatoes / Broccoli / Pecorino

DESSERT

Chocolate Mousse

SUGGESTED WINE PAIRINGS
For An Additional Fee

SALAD COURSE
MacMurray Chardonnay

ENTREES
Rancho Zabacco Zinfandel

DESSERT
Six Grapes Tawny Port

MENU 2 — $55 per person

APPETIZERS

Tomato Bruschetta
and
Beef Satays

SALAD

Rivers Mixed Greens Salad
Romas / Onions / Goat Cheese / Herb Tomato Dressing / Garlic Croutons

ENTRÉE SELECTIONS

Lake Superior Whitefish
Yellow Pepper Sauce / Broccolini
Vegetable Cous Cous / Oven Roasted Tomatoes

Grilled Center Cut Pork Chop
8 oz / Mashed Potatoes / Brussels Sprouts / Roasted Red Peppers / Bacon Leek Jus

Roasted Chicken Breast
Chipotle Carrot Puree / Brussels Sprouts / Heirloom Baby Carrots / Pan Jus

Tortellini Rosa
Cheese Tortellini / Spinach / English Peas / Marinara Cream Sauce / Parmesan

DESSERT

Cheesecake

SUGGESTED WINE PAIRINGS
For An Additional Fee

SALAD COURSE
La Marca Prosecco

ENTREES
Maso Canali Pinot Grigio
Buehler Cabernet

DESSERT
Thomas Schmitt Riesling

These items are, or can be made, upon request: Gluten Free Dairy Free

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CHICAGO · EST 1996

RIVERS

FISH · SEAFOOD · STEAK

2018-2019
After 4 PM
Appetizer and Salad portions are sized for multi-course dinners.

MENU 3 — $62 per person

APPETIZERS

Shrimp Bruschetta
and
Stuffed Mushrooms

SALAD

Apple Frisée Salad
Walnut / Bleu Cheese / Lemon Vinaigrette

ENTRÉE SELECTIONS

Florida Coastal Grouper
Pan Seared / Asparagus / Fingerling Potatoes / Citrus / Micro Greens / Citrus Butter Sauce

Grilled Filet Mignon
6 oz Cut / Mashed Potatoes / Heirloom Carrots / French Green Beans / Mushroom Veal Sauce

Rivers Crab Cakes
Mashed Potatoes / Broccolini / Fresh Berry Salsa / Thai Chili Sauce

Shrimp & Bacon Risotto (Vegetarian Version Available)
Spinach / Asparagus / Corn / Parmesan

DESSERT

Key Lime Tart

SUGGESTED WINE PAIRINGS
For An Additional Fee

SALAD COURSE
Whitehaven Sauvignon Blanc

ENTREES
Van Duzer Pinot Noir
Martin Codax Albarino

DESSERT
Bin 27 Port Fonseca

MENU 4 — $70 per person

APPETIZERS

Ahi Tuna Canapes
and
Stuffed Mushrooms
and
Bacon Wrapped Dates

SALAD

Rivers Mixed Greens Salad
Romas /Onions / Goat Cheese / Herb Tomato Dressing / Garlic Croutons

ENTRÉE SELECTIONS

Chilean Sea Bass
Citrus Pepper Crust / Garlic Tomato Coulis / Chive Oil / Baby Beets / Brussels Sprouts / Fingerling Potatoes

Dry Aged Angus New York Steak
10 oz Cut / Mushroom Veal Sauce / Mashed Potatoes / Broccolini / Baby Carrots

Asiago Crusted Sea Scallops
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites

Shrimp & Bacon Risotto (Vegetarian Version Available)
Spinach / Asparagus / Corn / Parmesan

DESSERT

Tiramisu

SUGGESTED WINE PAIRINGS
For An Additional Fee

SALAD COURSE
MacMurray Chardonnay

ENTREES
Kim Crawford Sauvignon Blanc
Gascon Malbec
Roth Cabernet

DESSERT
Bin 27 Port Fonseca

ELAINE SIMCOX

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