

## RIVERS

FISH · SEAFOOD · STEAK

## APPETIZERS/SALADS/SOUPS

<b>Guacamole Tower</b>	<b>16</b>
Fresh Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips	
<b>Grilled Shrimp Bruschetta*</b>	<b>16</b>
Tiger Shrimp / Crostini / Red Peppers / Chipotle Butter Sauce / Micro Greens	
<b>Calamari</b>	<b>15</b>
Lightly Breaded / Lemon Basil Aioli / Red Pepper Mayo	
<b>Teriyaki Tenderloin*</b>	<b>18</b>
Oranges / Chives / Sesame Seeds	
<b>Jumbo Lump Crab Cakes Appetizer</b>	<b>18</b>
Jumbo Lump Crab / Citrus Fennel / Mesclun Greens / Orange Fennel Aioli / Leek Red Pepper Chive Confetti	
<b>Rivers Mixed Greens Salad</b>	<b>9</b>
Roma Tomatoes / Red Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing	
<b>Classic Caesar Salad</b>	<b>9</b>
Romaine / Garlic Croutons / Parmesan	
<b>Rivers Signature Gumbo</b>	<b>10</b>
Sausage / Chicken / Rice / Cajun Spices	
<b>Roasted Corn Soup</b>	<b>7</b>
Tomato & Onion Chutney / Red Pepper Cream	
<b>Spicy Latin Tomato Soup</b>	<b>7</b>
Avocado Crema / Tortilla Strips / Feta	

## PASTA

<b>Jambalaya</b>	<b>26</b>
Shrimp / Chicken / Andouille Sausage / Diced Ham / Cajun Trinity / Rice	
<b>Vegetable Risotto</b>	<b>18</b>
Butternut Squash / Forest Mushrooms / Asparagus / Vegetable Stock / Parmesan Cream / Herbed Mascarpone	
Add: <b>Grilled Chicken 5 / Grilled Salmon 9 / Garlic Shrimp 9</b>	
<b>Chicken Penne</b>	<b>22</b>
Broccoli / Oven Roasted Tomatoes / Spinach / White Wine Chicken Jus / Parmesan	

## FEATURED LIBATIONS 15

The Michelle

Grey Goose Vodka, Caravella Limoncello, Cointreau, Fresh Lime and a splash of Cranberry Juice

Zach's 'Rac

Bulliet Rye, Peychauds, Absinthe Kiss

Boulevardier

Four Roses Bourbon, Select Apertivo, Antico Carpano Vermouth, Mr Black Coffee Liqueur

The Liv

Ketel Cucumber & Mint Vodka, Pineapple, Lime, Tonic

## FRESH FISH &amp; SEAFOOD

<b>Atlantic Salmon*</b>	<b>33</b>
Sweet Corn Ragout / Pearl Onions / Shiitake Mushrooms / Asparagus / Red Pepper / Red Wine Reduction	
<b>Lake Superior Whitefish*</b>	<b>33</b>
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Red Pepper & Caper Onion Sauce / Micro Greens	
<b>Florida Coast Grouper*</b>	<b>40</b>
Pan Seared / Asparagus / Fingerling Potatoes / Citrus Butter Sauce / Micro Greens	
<b>Chilean Sea Bass*</b>	<b>46</b>
Citrus Pepper Crust / Garlic Tomato Coulis / Chive Oil / Baby Beets / Brussels Sprouts / Fingerling Potatoes	
<b>Asiago Crusted Sea Scallops*</b>	<b>39</b>
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	
<b>Seafood Stew</b>	<b>25</b>
Rotating Fresh Fish / Mussels / Shrimp / Zesty Tomato Puree / Roasted Vegetables / Clam Stock / Couscous	
<b>Jumbo Lump Crab Cakes</b>	<b>38</b>
Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce	

## POULTRY, PORK AND STEAK

<b>Ancho Glazed Chicken Breast</b>	<b>28</b>
Mashed Potatoes / Shiitake Mushrooms / Red Peppers / French Green Beans / Veal Sauce	
<b>Roast Duck*</b>	<b>32</b>
5 Spice Rub / Sweet Potato Puree / French Cut Green Beans / House Duck Sauce	
<b>Filet Mignon*</b>	<b>39/46</b>
6oz or 8oz Filet / Mashed Potatoes / Green Beans / Baby Carrots / Mushroom Veal Sauce	
<b>Flat Iron Steak*</b>	<b>36</b>
8 oz / Mashed Potatoes / Green Beans / Carrots / Mushroom Veal Sauce / Garlic Butter	
<b>Cowboy Steak*</b>	<b>55</b>
20 oz Cut / Roasted Tomato / Fresh Sauteed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
<b>Lamb Shank*</b>	<b>38</b>
Mashed Potatoes / Sauteed Spinach / Lamb DemiGlace	
<b>Grilled Center Cut Pork Chop*</b>	<b>29</b>
8 oz / Mashed Potatoes / Brussel Sprouts / Roasted Red Peppers / Bacon Leek Jus	

Add a Garlic Shrimp Skewer \$6

**4% OPERATIONS FEE WILL BE ADDED**

Our Seafood is Sustainably Sourced

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