

RIVERS

FISH · SEAFOOD · STEAK

DINNER

APPETIZERS/SALADS/SOUPS

Guacamole Tower	16
Fresh Avocado / Tomatoes / Red Onion / Cilantro Oil / Roasted Tomato Salsa / Homemade Tortilla Chips	
Brisket Nachos*	18
Shredded Beef / House Fried Chips / Bechamel Beer Cheese / Pico de Gallo / Horseradish Cream	
Grilled Shrimp Bruschetta*	16
Tiger Shrimp / Crostini / Roasted Red Peppers / Chipotle Butter Sauce / Micro Greens	
Calamari	15
Lightly Breaded / Lemon Basil Aioli /Red Pepper Mayo	
Teriyaki Tenderloin*	18
Oranges / Chives / Sesame Seeds	
Blackened "Ravioli"	16
Pasta Pillows / Blackened Fish / Sun Dried Tomato/ Sauteed Mushroom / Green Onion/ Pesto Cream Sauce	
Cheese and Charcuterie Board	30
Chef's Choice/ 3 meats/ 3 Cheeses /Accoutrement	
Jumbo Lump Crab Cakes Appetizer	18
Jumbo Lump Crab / Citrus Fennel / Mesclun Greens / Orange Fennel Aioli / Leek Red Pepper Chive Confetti	
Rivers Mixed Greens Salad	9
Roma Tomatoes / Red Onions / Goat Cheese / Garlic Croutons / Herb Tomato Dressing	
Classic Caesar Salad	9
Romaine / Garlic Croutons / Parmesan	
Rivers Signature Gumbo	10
Sausage / Chicken / Rice / Cajun Spices	
Roasted Corn Soup	7
Tomato & Onion Chutney / Red Pepper Cream	
Spicy Latin Tomato Soup	7
Avocado Crema / Tortilla Strips / Feta	

FEATURED LIBATIONS

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

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.*

FRESH FISH & SEAFOOD

Atlantic Salmon*	32
Mashed Potato / Spinach / Roma Tomato / Sliced Cucumber Fish Stock	
Lake Superior Whitefish*	33
Pan Roasted / Fingerling Potatoes / Brussels Sprouts / Cherry Tomatoes / Asparagus / Micro Greens Red Pepper & Caper Onion Sauce	
Mediterranean Sea Bass*	32
Pan Seared / Grilled Asparagus / Grilled Portabella / Roasted Tomato / Fingerling Potato / Fresh Herbs / White Wine Butter Sauce	
Asiago Crusted Sea Scallops*	39
Mushrooms / Potatoes / Peppers / Green Beans / Caper Butter Sauce / Pommes Frites	
Jumbo Lump Crab Cakes	38
Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce	

POULTRY, PORK AND STEAK

Lamb Shank*	38
Mashed Potatoes / Sauteed Spinach / Lamb DemiGlacé	
Ancho Glazed Chicken Breast	28
Mashed Potatoes / Shiitake Mushrooms / Red Peppers / French Green Beans / Veal Sauce	
Filet Mignon*	39/46
6oz or 8oz Filet / Mashed Potatoes / Green Beans / Baby Carrots/ Mushroom Veal Sauce	
Flat Iron Steak*	36
8 oz / Mashed Potatoes / Green Beans / Carrots / Mushroom Veal Sauce / Garlic Butter	
Cowboy Steak*	55
20 oz Cut Bone in Ribeye / Roasted Tomato / Sauteed Spinach / Mashed Potatoes / Tobacco Onions / Mushroom Veal Sauce	
Center Cut Pork Chop*	29
Bone In / Pan Fried Redskin Potato / Asparagus / Red Pepper / Shiitake Mushroom / Spinach / Red Wine Demi Glacé	
Roast Duck*	32
5 Spice Rub / Sweet Potato Puree / French Cut Green Beans House Duck Sauce	

Add a Garlic Shrimp Skewer \$6

PASTA

Jambalaya	26
Shrimp / Chicken / Andouille Sausage / Diced Ham / Cajun Trinity / Rice	
Chicken Penne	22
Shiitake Mushroom / Spinach / Broccoli / Capers Blistered Tomatoes / White Asparagus Vegetarian....18	
Scallop Tortellini	26
Bay Scallops / Sun Dried Tomato / Green Onions / Shiitake Cherry Cream Sauce Vegetarian....18	
Seafood Risotto	26
Shrimp / PEI Mussels / Calamari / Edamame / Fresh Tomato / Saffron Rice Vegetarian....18	