

1ST COURSE

SALADS, SOUPS

LOBSTER BISQUE lobster meat, chive oil	SOUP DU JOUR chef's daily creation
HOUSE SALAD baby green, almond, bleu cheese, sherry vinaigrette	CAESAR SALAD romaine lettuce, parmesan crouton, caesar dressing
APPLE SALAD baby green, julienne green apple, candied walnut, goat cheese, apple cider vinaigrette	PEAR SALAD arugula, toasted pecan, goat cheese, raspberry vinaigrette

STARTERS

EDAMAME fleur de sel
FRIED CALAMARI jalapeño aioli, marinara
SHRIMP & BISCUITS creamy boursin sauce
HOUSE-MADE MOZZARELLA vine-ripened tomato, vidalia onion, caper, balsamic glaze
COCONUT SHRIMP caribbean sweet chili sauce

2ND COURSE ENTRÉES

MARGHERITA PIZZA mozzarella, basil, tomato sauce	QUATTRO FORMAGGIO PIZZA parmesan, mozzarella, bleu cheese goat, balsamic, truffle oil	APPLE & BRIE PIZZA caramelized apple, brie, prosciutto, fig glaze	VEGETABLE PIZZA mushroom, asparagus, spinach, mozzarella & goat
VEGAN PIZZA portobello, broccolini, garlic, roasted red pepper, tomato	SAUSAGE PIZZA mushroom, onion, mozzarella jalapeño aioli	HOUSE PIZZA bianca, ricotta, prosciutto, fig glaze	CHICKEN PIZZA bianca, broccolini, sriracha aioli

FRENCHED CHICKEN roasted leek-cauliflower purée, baby carrot, orange balsamic finish	FARMHOUSE VEGGIE BURGER portobello, tomato, brioche bun, sriracha aioli, fries or salad	CHICKEN PENNE VODKA pulled chicken, pea, caramelized onion, parmesan
CENTER CUT PRIME PORK CHOP fingerling potato, broccolini, chimichurri	PISTACHIO CRUSTED SALMON mushroom risotto, broccolini, mustard beurre blanc	RAVIOLI spinach & boursin, marsala cream
BLACK AND BLUE RIBEYE (+\$15) cajun rubbed, roasted potato, frizzled onion, bleu cheese sauce	SWORDFISH butternut squash au gratin, asparagus and caper beurre blanc	FRUTTI DI MARE squid ink capellini, arrabbiata sauce, shrimp, mussel, catch of the day
GUINNESS BRAISED SHORT RIBS garlic whipped potato, green bean, red wine demi-glaze, frizzled onion	AHI TUNA togarashi spice & sesame seed crust, wasabi mashed potato, julienne carrot & cabbage, pineapple sauce	ORECCHIETTE BROCCOLINI sausage, red pepper flake, olive oil, parmesan
RIVER GRILLE BURGER cheddar, bacon, tomato, frizzled onion, River Grille sauce, fries or salad		GNOCCHI BOLOGNESE veal, beef, & pork ragù, parmesan
		CHICKEN PARM breaded, linguine, marinara

A La Carte Sides (+\$4.95)

asparagus, green beans, broccolini, mashed potatoes, parmesan risotto

PESTO PENNE
shrimp, basil cream, parmesan

3rd Course

TIRAMISU espresso-soaked ladyfingers, mascarpone, cocoa dusting	PISTACHIO PANNA COTTA toasted pistachio crumble, chantilly cream	CRÈME BRÛLÉE vanilla bean, caramelized sugar crust
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