

THE RIVERS EDGE

RESTAURANT & BAR

SIGNATURE STARTERS

FIRECRACKER SHRIMP 16
Fried Shrimp, Firecracker Sauce, Sesame Seeds, Scallion

AHI TUNA WONTON* 16
Rare Seared, Avocado, Mango Purée, Chipotle Drizzle, Fried Wonton

FRIED ZUCCHINI 14
Parmesan, Marinara, Horseradish

MINI BURGERS 13 MGF
American Cheese, Ketchup, Mustard, Red Onion, Pickle

STUFFED BANANA PEPPERS 13.5 GF
Hot Italian Sausage, Mozzarella, Marinara

POT ROAST NACHOS 16
Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

BRISKET QUESADILLA 18
Smoked BBQ Brisket, Cheddar Jack, Jalapeño, Diced Onion, Diced Tomato, Sour Cream, Chipotle Drizzle

SOUP & SALAD

HOMEMADE SHERRY CRAB BISQUE
Cup 7 | Bowl 9

ITALIAN WEDDING SOUP
Cup 6 | Bowl 8

HOUSE 7 MGF
Mixed Greens, Bacon, Onion, Egg, Cheddar Jack, Tomato, Crouton

CHOPPED 7 GF
Mixed Greens, Fresh Vegetables, Bleu Cheese, Garlic Vinaigrette

CAESAR 7 MGF
Chopped Romaine, Shaved Parmesan, Crouton, Caesar Dressing

HOMEMADE DRESSINGS

Peppercorn Ranch, Garlic Vinaigrette, Thousand Island, Caesar, Poppyseed Vinaigrette, Balsamic Vinaigrette, Creamy Bacon

BIG SALADS

ROTISSERIE CHICKEN & AVOCADO 18 MGF
Mixed Greens, Avocado, Roasted Corn, Grape Tomato, Almond, Dates, Crouton, Goat Cheese, Creamy Bacon Dressing

SALMON STRAWBERRY SALAD* 19 GF
Chilled & Marinated Salmon, Mixed Greens, Strawberry, Goat Cheese, Almond, Poppyseed Vinaigrette

LARGE HOUSE SALAD 11 MGF
Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton
ADD GRILLED CHICKEN +6 | STEAK* +8 | SALMON* +8 | SHRIMP +10

LARGE CHOPPED SALAD 11 GF
Mixed Greens, Fresh Vegetables, Bleu Cheese, Garlic Vinaigrette
ADD GRILLED CHICKEN +6 | STEAK* +8 | SALMON* +8 | SHRIMP +10

LARGE CAESAR SALAD 11 GF
Chopped Romaine, Shaved Parmesan, Crouton, Caesar Dressing
ADD GRILLED CHICKEN +6 | STEAK* +8 | SALMON* +8 | SHRIMP +10

SIDES | 6

SMASHED REDSKINS (GF)
FRESH CUT FRIES
ROSEMARY GRAINS

COLESLAW (GF)
GRILLED ASPARAGUS (GF)

ROASTED BROCCOLI + CAULIFLOWER (GF)
MEDITERRANEAN VEGETABLES (GF)

HANDHELDS

Choice of Coleslaw or Fresh Cut Fries
Make It An Impossible Burger! +2 Gluten-Free Bun +1

AWARD-WINNING CHEDDAR BURGER* 16 MGF
Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Brioche

BRUSCHETTA CHICKEN 16 MGF
Mozzarella, Balsamic, Lettuce, Tomato, Ciabatta

GRILLED MAHI 18 MGF
Simply Grilled or Cajun-Style, Chipotle Sauce, Lettuce, Tomato, Red Onion, Ciabatta

ALL NATURAL BEEF BRISKET 18 MGF
House BBQ, Lettuce, Tomato, Horseradish Sauce, Brioche

CLASSIC REUBEN 18 MGF
Hand-Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

BUILD YOUR BOWL

ROSEMARY GRAIN BOWL 21
Rosemary Grains, Roasted Broccoli + Cauliflower

Select one of the following toppings:
ADD MEDITERRANEAN VEGETABLE BLEND
ADD MARINATED GRILLED CHICKEN WITH GOAT CHEESE + BALSAMIC
ADD BEEF BRISKET WITH HOUSE BBQ + GREEN ONION +2
ADD SIMPLY GRILLED OR ORANGE GLAZED SALMON* +3
ADD RARE SEARED AHI TUNA* WITH CHIPOTLE SAUCE +3

PASTA

Substitute Gluten-Free Pasta +2

TOMATO VODKA PASTA 16 MGF
Freshly Chopped Spinach, Vodka Sauce, Imported Penne
ADD GRILLED CHICKEN +6 | SALMON* +8 | SHRIMP +10

CHICKEN PARMESAN 21 MGF
Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

CHICKEN PICCATA 21 MGF
Pan-Seared Chicken, Capers, Lemon Beurre Blanc, Asparagus, Imported Linguine

FRA DIABLO 22 MGF
Hot Italian Sausage, Grilled Chicken, Mozzarella, Banana Peppers, Stuffed Banana Pepper, Vodka Sauce, Imported Penne

FROM LAND & SEA

8 OUNCE CENTER CUT FILET* 39 GF
Grilled Asparagus, Smashed Redskins
ADD AGED BLEU CHEESE (GF) OR HORSERADISH CRUST +2

14 OUNCE NEW YORK STRIP* 37 GF
Grilled Asparagus, Smashed Redskins
ADD AGED BLEU CHEESE (GF) OR HORSERADISH CRUST +2

BOURBON MAPLE GLAZED POT ROAST 26
Braised Overnight, Smashed Redskins, Vegetable Gravy

SLOW SMOKED BEEF BRISKET 22 GF
House BBQ, Smashed Redskins

SIMPLY GRILLED SALMON* 26 GF
Grilled Asparagus, Rosemary Grains
ADD ORANGE GLAZE OR LEMON BEURRE BLANC +2

CRAB CAKES 37
Mediterranean Vegetables, Rosemary Grains

FEATURED MARTINIS

ESPRESSO MARTINI 12
Vodka, Coffee Liqueur, Cold Brew

CUCUMBER MARTINI 10
Cucumber Mint Vodka, Cucumber Simple Syrup, Fresh Lemon, Salt Rim

LEMON DROP MARTINI 10
Citrus Vodka, House-Made Sours, Limoncello, Sugar Rim

GIN & JUICE 10
Gin, Muddled Orange, House-Made Sours, Sugar Rim

SIGNATURE DRINKS

PRICKLY PEAR MARGARITA 11
Sauza Blanco Tequila, House-Made Sours, Organic Prickly Pear Syrup, Salt Rim

HOUSE MARGARITA 10
Sauza Blanco Tequila, House-Made Sours, Orange Liqueur, Salt Rim

WHITE SANGRIA 10
Pinot Grigio Infused with Peach and Strawberry

HOUSE SPICED RED SANGRIA 10
Red Wine Infused with Captain Morgan Spiced Rum, Pear, Apple, Cinnamon, Clove

MOSCOW MULE 10
Vodka, Fresh Lime, Ginger Beer

OLD FASHIONED
Choice of Bourbon, Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel



BOTTLES & CANS

- BUD LIGHT 5
- BUDWEISER 5
- COORS LIGHT 5
- CORONA 7
- CORONA LIGHT 7
- HEINEKEN 7
- MILLER LITE 5
- SOUTHERN TIER 2XIPA 7
- STELLA ARTOIS 5
- IC LIGHT MANGO 5
- WHITE CLAW 7
- Black Cherry, Mango, Lime and Seasonal

DRAFT BEER | \$5

INQUIRE ABOUT OUR ROTATING DRAFTS

BOURBON SELECTION

- BUFFALO TRACE
- ANGEL’S ENVY
- BASIL HAYDEN
- WOODFORD RESERVE
- MAKER’S MARK
- JIM BEAM

WINES BY THE GLASS

AVISSI PROSECCO ITALY	11 42	SEEKER RED BLEND ARGENTINA	11 42
VILLA POZZI MOSCATO ITALY	11 42	SANTA JULIA MALBEC ARGENTINA	10 38
NOBLE VINES PINOT GRIGIO CALIFORNIA	10 38	LINE 39 MERLOT CALIFORNIA	11 42
ECHO BAY SAUVIGNON BLANC NEW ZEALAND	12.5 48	ROBERT HALL CABERNET PASO ROBLES, CALIFORNIA	10 38
MARKSTONE CHARDONNAY CALIFORNIA	10 38		

WINES BY THE BOTTLE

SANTA MARGHERITA PINOT GRIGIO ITALY	55	BELLE GLOS PINOT NOIR MONTEREY, CALIFORNIA	75
SONOMA-CUTRER CHARDONNAY RUSSIAN RIVER, CALIFORNIA	55	THREADCOUNT BY QUILT RED BLEND CALIFORNIA	55
		THE CRITIC CABERNET NAPA VALLEY, CALIFORNIA	60