

THE RIVERSE 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

HOME MADE 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

HOME MADE DRESSINGS

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

BIG SALADS

ROTISSEUR 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)

HANDELDHS

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



WINES BY THE GLASS

AVISSI PROSECCO ITALY

11 | 42

VILLA POZZI MOSCATO ITALY

11 | 42

NOBLE VINES PINOT GRIGIO CALIFORNIA

10 | 38

ECHO BAY SAUVIGNON BLANC NEW ZEALAND

12.5 | 48

MARKSTONE CHARDONNAY CALIFORNIA

10 | 38

SEEKER RED BLEND ARGENTINA

11 | 42

SANTA JULIA MALBEC ARGENTINA

10 | 38

LINE 39 MERLOT CALIFORNIA

11 | 42

ROBERT HALL CABERNET PASO ROBLES, 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

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 DRAFFTS

BOURBON SELECTION

BUFFALO TRACE

ANGEL'S ENVY

BASIL HAYDEN

WOODFORD RESERVE

MAKER'S MARK

JIM BEAM