

THE RIVERS EDGE

RESTAURANT & BAR

LIMITED TIME LUNCH MENU | AVAILABLE 11AM - 3:30PM

SIGNATURE STARTERS

FIRECRACKER SHRIMP 12

Fried Shrimp, Firecracker Sauce, Sesame Seeds, Scallion

FRIED ZUCCHINI 10

Parmesan, Marinara, Horseradish

POT ROAST NACHOS 14

Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

BRISKET QUESADILLA 14

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

HANDHELDS

Choice of Side | Make It An Impossible Burger! +2 | Gluten-Free Bun +1

AWARD-WINNING CHEDDAR BURGER* 13 MGF

Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Brioche

BRUSCHETTA CHICKEN 13 MGF

Mozzarella, Balsamic, Lettuce, Tomato, Ciabatta

GRILLED MAHI 15 MGF

Simply Grilled or Cajun-Style, Chipotle Sauce, Lettuce, Tomato, Red Onion, Ciabatta

ALL NATURAL BEEF BRISKET 15 MGF

House BBQ, Lettuce, Tomato, Horseradish Sauce, Brioche

CLASSIC REUBEN 13 MGF

Hand-Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

OPEN FACE POT ROAST 14

Hand-Pulled Bourbon Maple Glazed Pot Roast, Texas Toast

ENTREES

With Chicken 14 | With Grilled Sirloin 15 | With Simply Grilled Salmon 15

ROSEMARY GRAIN BOWL

Rosemary Grains, Roasted Broccoli + Cauliflower

HOUSE SALAD MGF

Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton

CHOPPED SALAD GF

Mixed Greens, Fresh Vegetables, Bleu Cheese, Garlic Vinaigrette

LINGUINE

Lemon Butter Caper Sauce

PENNE

Vodka or Marinara Sauce

SIDES

SIDE SALAD 4

CUP OF SOUP 5

BOWL OF SOUP 7

FRESH CUT FRIES 4

ROASTED BROCCOLI + CAULIFLOWER (GF) 4

COLESLAW (GF) 4

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

GF ITEMS COME NATURALLY FREE OF GLUTEN MGF ITEMS MAY BE PREPARED GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FEATURED MARTINI

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

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

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

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 12.5 | 48
NEW ZEALAND

ROBERT HALL CABERNET 10 | 38
PASO ROBLES, CALIFORNIA

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