

starters

steak & potato soup

cup 4.50 bowl 5.50
hearty vegetables and tender beef

martini shrimp & crab cocktail

a combination of jumbo shrimp and jumbo lump crab
drizzled with a delicate lemon sauce, served with
spicy cocktail sauce 12.95

spicy rock shrimp

lightly breaded and flash fried with a buffalo
style hot sauce, bleu cheese 10.75

crab cakes

sweet lump crabmeat, pattied into light and airy cakes,
served with a red pepper chili mayonnaise 10.95

soup of the day

cup 4.50 bowl 5.50
each day our chef prepares a specialty soup



thai inspired seared ahi

with papaya salad and sweet lime sauce
(low-fat/low cholesterol/carb conscious) 12.95

grilled chicken & white cheddar quesadilla

guacamole, roasted tomato salsa and sour cream 9.95

four cheese & tomato tarte

a blend of provolone, mozzarella, parmesan and ricotta
cheeses, baked in a savory pie crust, topped with sliced
tomatoes, finished with a red pepper marinara 8.95

stuffed hot peppers

banana peppers stuffed with hot italian sausage and cheese, topped with a rich tomato sauce,
finished with shredded mozzarella and provolone cheeses 8.95

salads & sandwiches

sandwiches include your selection of french fries or kettle chips

caesar salad

crisp romaine lettuce, creamy caesar dressing,
shredded romano and seasoned croutons 10.25

with sirloin 13.25

with gulf shrimp 14.25

with grilled chicken 12.25

(blackened upon request)

citrus chicken salad

iceberg lettuce tossed with orange raspberry vinaigrette,
diced tomato, red onion, raspberries and cashews,
topped with sage and black pepper
crusted chicken breast 13.50

steak and bleu cheese salad

romaine lettuce, creamy caesar dressing,
blackened sirloin, bacon, crumbled bleu cheese,
egg and roma tomatoes 13.50

with blackened grilled chicken 12.75

blackened salmon salad

atlantic salmon with cajun seasoning, pan seared,
served over baby greens with a dijon vinaigrette 12.95

black angus® burger

a juicy angus beef patty with lettuce,
tomato and onion on a kaiser roll 9.95

with cheese and/or bacon 10.95

tuscan chicken

chargrilled chicken breast with pesto mayonnaise,
tomato, red onion, mixed field greens and
balsamic vinaigrette on herb focaccia 10.95

classic club

a combination sandwich with ham, turkey,
cheddar cheese, bacon, tomato, lettuce and
plenty of mayonnaise 10.50

pulled barbecued pork sandwich

slow roasted bbq pork topped with cheddar cheese and
sweet cole slaw, served on a toasted pretzel roll 9.95

southwestern steak salad

crisp romaine topped with a tender sliced sirloin steak,
accompanied by tomatoes, black olives, corn and black bean
salsa, onions, cheddar cheese, finished with shredded fried
tortilla and a chili ranch dressing 12.95

make it a pittsburgh salad by adding fries 2.25

sides

today's mashed potatoes 4.50

today's vegetable 4.50

steamed asparagus 4.50

steamed broccoli 4.50


baked potato 4.50


sautéed mushrooms 4.50

sautéed onions 4.50

rice pilaf 4.50

 Fit For You™ Items have been selected to meet the diverse dietary needs of our guests. We will be happy to answer any questions you may have.

 we proudly offer Michelob Ultra® and Pepsi Edge® as carb conscious alternative beverages.

 these items may be prepared in smaller portions for half price for children 12 and under.
for the convenience of all our guests, please refrain from cigar and pipe smoking.

SPECIAL REQUESTS!

we'll do our best to accommodate your request.

the *River City* feature— priced daily

main plates

all entrees served with our fresh bread, choice of baked or mashed potatoes, french fries or rice pilaf and fresh seasonal vegetables.
*add a house salad or side caesar salad to any entree for an additional 2.95

beef

our n. y. strip and filet are dusted with special seasonings and high heat broiled til crusted and finished with black olive and garlic olive oil!

n. y. strip steak

14 oz. usda choice center cut, seasoned and grilled to your liking 30.95

filet mignon

9 oz. usda choice, superbly tender, seasoned and grilled to your request 33.95

house sirloin

our most popular steak...a generous cut grilled sirloin drizzled with maytag bleu cheese butter and topped with frizzled onions 25.50

accompaniments for your steaks:

maytag bleu butter 2.00 • roasted garlic butter 1.95
sautéed mushrooms & onions 4.50

seafood

fresh catch: simply grilled

today's offering served with your choice market price
lemon butter sauce • lime tomato garlic sauce
warm citrus salsa

sesame crusted salmon

salmon cutlets dusted with a sesame breading, topped with sauteed shrimp and a zesty soy and ginger sauce, served with crisp julienne vegetables 24.95

potato crusted sea bass

potato and fresh herb crusted sea bass served on a bed of sauteed italian greens, topped with a robust lemon dijon sauce 27.95

chicken

pomegranate glazed chicken

grilled chicken breast glazed with a sweet pomegranate molasses roasted to a golden brown, served sliced on a bed of asian pear chutney 19.95

stuffed chicken boursin

sauteed escalopes of chicken breast dusted in seasoned breadcrumbs, stuffed with a delicate blend of boursin cheese, sun-dried tomatoes and italian herbs, finished with a fresh basil cream sauce 20.95

pasta

seafood & pasta

sauteed shrimp, sea scallops, crab and mussels tossed with a cream sauce, accented with swiss cheese, diced tomatoes and scallions, served over extra wide pasta noodles 23.95

potato gnocchi & veal

potato gnocchi tossed in a creamy cheese sauce of parmesan, mozzarella, provolone and smoked gouda, accented with a hint of garlic, topped with a breaded and sliced veal cutlet and garnished with fresh diced tomatoes 20.95

mediterranean penne

imported penne tossed with lots of garlic and olive oil, artichoke hearts, roasted red pepper, kalamata olives and crumbled feta cheese 18.95

add grilled chicken breast 20.95

add grilled sirloin 21.95

add rock shrimp 22.95
(blackened upon request)

specialties

miso grilled flatiron steak

served sliced on a bed of sauteed shiitake mushrooms and sweet sugar snap peas, topped with a savory soy and mustard sauce [carb conscious] 28.95

pan seared halibut

served on a bed of brown rice and sweet peas topped with asparagus, crabmeat and a lemon tarragon sauce [low cholesterol] 27.95

filet & crab napoleon

crabmeat and baby spinach stuffed filet mignon topped with a creamy monterey jack cheese sauce 32.95

Ask your server for today's chef's features.

desserts

chef's dessert selection

your server will be happy to describe today's selection priced daily

ben & jerry's ice cream 5.50

traditional crème brûlée 6.25

n.y. cheesecake

with raspberry sauce 5.50

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."

To: GARY BRITTON / Gregory Barchetti

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