

APPETIZERS, SOUPS, & SALADS

SOUP DEL GIORNO MP

Ask your server what delicious concoction chef has prepared today

LOBSTER BISQUE 9

Housemade lobster bisque, sherry cream, scallions

THICK-CUT MAPLE GLAZED BACON 8 GF

Thick-cut smoked applewood bacon, finished with black pepper maple glaze

TRADITIONAL FRIED CALAMARI 12

Marinara, limes, parsley, hot cherry peppers

FRESH FRIED MOZZARELLA 10 V

Panko-encrusted Buffalo mozzarella, seared in olive oil, marinara, fresh basil pesto drizzle

S. NEW ENGLAND CLAM CHOWDER 9 GF

River's take on classic New England clam chowder with a kick

SHRIMP COCKTAIL 14 GF

Glass onions, parsley & paprika pesto, cocktail sauce

STEAK SKEWERS 11

Balsamic marinated USDA Prime steak, fresh rosemary, garlic, sourdough, balsamic glaze

HARVEST SALAD 10 GF

Roasted butternut Squash, bacon lardons, candied pecans, toasted almonds, julienned green apples, balsamic vinaigrette, arugula

CAESAR SALAD 9 ✓

Housemade croutons, parmesan crisp

ANTIPASTO SALAD 14 ✓

Mixed greens, marinated mushrooms & eggplant, prosciutto, red onion, grape tomatoes, fresh mozzarella, garlic butter & asiago croutons, artichoke hearts, balsamic vinaigrette

PRIME STEAKS & MEATS

River proudly serves USDA Prime Beef from Pat LaFrieda Meats, the finest meat purveyor in the United States. Only 2% of beef qualifies as Prime, offering superior marbling, quality, and taste.

8 OZ. FILET MIGNON 32 GF

BRAISED SHORT RIB 25
Sautéed spinach, roasted butternut squash, roasted garlic scallion mashed potatoes, rosemary demi glaze

12 OZ. NEW YORK STRIP 32 GF

RIVER'S ROASTED CHICKEN ✓

24
Roasted chicken, served on house-baked rustic bread, basted with lemon crème fraîche, served with roast garlic & scallion mashed potatoes

| Please allow 25 mins. to prepare |

16 OZ. RIB STEAK 39 GF

RIVER'S PAT LAFRIEDA ✓

BURGER 17
8 oz. Pat LaFrieda's River Blend, lettuce, tomato, onion ring, river sauce, served with housemade french fries

| Add Cheese \$1 |

HAND-CAUGHT SEAFOOD

ASIAGO SALMON 28 ✓

Served with chef's daily vegetables, pesto risotto

HOT MAINE LOBSTER ROLL 22 ✓

Handpicked, Steamed Maine Lobster, gently warmed with butter, served on a toasted brioche New England roll, served with our housemade french fries

FISH & CHIPS 18

Beer battered North Atlantic cod, tartar sauce, served with our housemade fries

GRILLED SWORDFISH 32 GF

Spinach Basil Puree, Truffle Lobster Mashed Potatoes, Double Tomato Artichoke Relish

FRESH PASTAS

SEAFOOD LINGUINI 26 ✓

Seared sea scallops, jumbo shrimp, calamari, North Atlantic cod, littleneck clams, garlic basil sauce

| Choice of white, red, or "fra diavolo" for extra spice |

GRILLED VEGETABLE RAVIOLI 19 V

Sautéed Mushrooms, Julienned Carrots, Grape Tomatoes, Spinach, Zucchini, Yellow Squash, Vegetable & Cheese Ravioli

ROSEMARY STEAK TIP MAFALDE 25 ✓

USDA Prime steak tips, port wine demi glaze, garlic, mushrooms, served over mafalde

RIGATONI BOLOGNESE 19 ✓

Classic blend of seared beef, pork, mire-poix, slow-cooked for three hours, finished with ricotta cheese & fresh basil

POLLO CON FUNGHI 24 ✓

Sautéed sliced Organic Free-Range Chicken Breast, Wild Mushrooms, Pancetta, Frizzled Onions, Brandy Demi Cream Sauce, Served over Mafalde

EGGPLANT PARMESAN 19 V

Rosemary, marinara, garlic & oil, served over linguini

SIDES

HOUSEMADE HAND-CUT FRENCH FRIES 5 V

BACON FRIED BRUSSELS SPROUTS 5

PESTO RISOTTO 6 GF V

WILD MUSHROOM RISOTTO 8 GF V

ROASTED GARLIC & SCALLION MASHED POTATOES 6 GF V

CREAMED SPINACH 5 GF V

CHEF'S VERDURA DEL GIORNO 5 GF

PARMESAN RISOTTO 6 GF V

LOBSTER RISOTTO 12 GF

DESSERT

TRADITIONAL TIRAMISU 9

NY-STYLE CHEESECAKE DEL GIORNO 9

Please ask your server for today's Cheesecake flavor

FLOURLESS CHOCOLATE CAKE 9 GF

CRÈME BRÛLÉE 8

Please ask your server for today's Crème Brûlée

GLUTEN FREE | GF

CAN BE GLUTEN-FREE | ✓

VEGETARIAN | V

All of our fryers use peanut oil. Please inform your server of any allergies, and we will do our best to accommodate you.