

THANKSGIVING 2023



HAPPY THANKSGIVING FROM ALL OF US AT RIVER: A WATERFRONT RESTAURANT & BAR!
PLEASE NOTE THAT THE NORMAL LUNCH & DINNER MENUS WILL BE UNAVAILABLE.



APPETIZERS

BUTTERNUT SQUASH BISQUE \$10
maple whipped cream

TRADITIONAL CALAMARI \$14
housemade marinara / hot cherry peppers /
lemon / parsley

AUTUMN HARVEST SALAD \$14
arugula / goat cheese / toasted hazelnut /
celery hearts / dried cranberries / julienned
red onion & carrots / golden raisins / hazelnut
vinaigrette

LOBSTER BISQUE \$12
housemade lobster bisque / scallions

SOUTHERN NEW ENGLAND CLAM \$12
CHOWDER
River's take on traditional clam chowder with a
kick

TRADITIONAL CAESAR SALAD \$13
chopped romaine / lemon herb croutons /
shaved parmesan / shredded asiago /
housemade caesar dressing / parmesan crisp

ENTRÉES

APPLE HERB-BRINED TURKEY BREAST \$28
traditional sausage stuffing / garlic & scallion mashed potatoes / roasted shallot gravy / chef's vegetables
of the day / cranberry compote

STUFFED EGGPLANT TOWER \$22
fried eggplant / grilled tomato & red onion / herb ricotta / rosemary / garlic & oil tossed linguini

SHORT RIB RAVIOLI \$25
braised short rib / fresh wild mushroom ravioli / mire poix / parmesan beef broth

8 OZ. BISTRO STEAK \$38
center-cut ny strip / garlic & scallion mashed potatoes / chef's vegetables of the day / wild mushroom
demi-glace

12 OZ. PRIME NEW YORK STRIP \$46
usda prime ny strip / garlic & scallion mashed potatoes / chef's vegetables of the day

ASIAGO SALMON \$30
asiago-encrusted Atlantic salmon / pesto risotto / chef's vegetables of the day

SEA SCALLOP RISOTTO \$38
seared day boat scallops / rock shrimp / lemon risotto / citrus greens

DESSERTS

FULL DESSERT LIST COMING SOON!