



starters

soup of the day

cup 3.75 bowl 4.75
each day our chef prepares a specialty soup

coconut fried shrimp

jumbo golden fried shrimp with coconut, served with an orange horseradish marmalade 11.25

crab cakes

sweet lump crabmeat, pattied into light and airy cakes, served with a red pepper chili mayonnaise 10.50

chicken noodle soup

cup 3.75 bowl 4.75
hearty noodles, fresh vegetables and plenty of chicken

chicken quesadilla

flour tortilla, caramelized onions, green chilis, pico de gallo, monterey jack cheese, topped with guacamole and sour cream 8.25

spinach & artichoke dip

spinach, artichoke hearts and three cheeses baked to perfection, served with tortilla chips 7.25

martini shrimp cocktail

five jumbo shrimp with spicy cocktail sauce 10.75

salads & sandwiches

all sandwiches served with kettle chips or battered fries

caesar salad

crisp romaine lettuce, creamy caesar dressing, shredded romano and seasoned croutons 10.50

with grilled chicken 12.50
(blackened upon request)

citrus chicken salad

sage marinated chicken breast on field greens with mandarin oranges, grapefruit sections, red onions, diced tomatoes and a citrus vinaigrette 12.50

steak and bleu cheese salad

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 12.50

with blackened grilled chicken 11.95

blackened salmon salad

atlantic salmon with cajun seasoning, pan seared, served over baby greens with a balsamic vinaigrette 13.50

black angus burger®

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 9.50

with cheese and/or bacon 10.50

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 on toasted wheat with ham, turkey, cheddar cheese, bacon, tomato, lettuce and plenty of mayonnaise 10.50

philly cheesesteak

grilled, shaved beef with peppers, onions and provolone cheese on a hoagie roll 10.95

sides


today's mashed potatoes 3.50

stir-fry spinach 3.95

baked potato 3.50

baby vegetable medley 3.95

baked sweet potato 3.95
with brown sugar, butter and cinnamon

 *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.

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



the *River City* feature — priced daily

main plates

all entrees served with our bottomless house salad and fresh bread

beef

our steaks are dusted with special seasonings and high heat broiled til crusted!

n. y. strip steak

14 oz. usda choice center cut, seasoned and grilled to your liking, served with fresh seasonal vegetables and baked potato 30.95

filet mignon

10 oz. usda choice, superbly tender, seasoned and grilled to your request, served with fresh seasonal vegetables and baked potato 31.95

mixed grill

tender filet mignon with your choice of chicken, swordfish, salmon or shrimp, served with fresh seasonal vegetables and baked potato 29.95

accompaniments for your steaks:

- maytag bleu butter 1.95
- roasted garlic butter 1.75
- sautéed mushrooms & onions 2.95

signatures

house bone-in ribeye

our most popular steak...a generous cut, grilled, drizzled with maytag bleu cheese butter and topped with frizzled onions, served with fresh seasonal vegetables and garlic mashed potatoes 28.95

mustard crusted pork tenderloin

apple, haricot vert 20.95

grilled seabass

fillet served on a bed of angel hair pasta, mixed with kalamata olives, artichokes, sun-dried tomatoes, basil and a light butter sauce 23.95

seafood

fresh grilled swordfish romesco

served with stir-fried spinach and saffron rice 23.95

fresh grilled salmon

served with fresh vegetables and wild rice 22.95

grilled mahi mahi

with saffron rice, asparagus, red peppers and macadamia nuts 23.95

pasta

santa fe gulf shrimp penne

gulf shrimp, diced tomatoes, chipotle peppers, caramelized onions, cilantro, olive oil and feta cheese 21.95

chicken portobello fusilli

sautéed chicken breast, sun-dried tomatoes, artichoke hearts, portobello mushrooms, pesto, served over fusilli pasta 19.95

chicken

teriyaki chicken

grilled teriyaki marinated chicken breast with broccoli, cashews, roasted red peppers and wild rice pilaf 19.95

grilled chicken

marinated grilled chicken breast served with fresh seasonal vegetables and garlic mashed potatoes 19.95

pecan crusted chicken

sautéed chicken breast with a dijon sauce, served with a baked sweet potato and stir-fried spinach 20.95

these items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have.



porcini crusted new york strip steak with bleu cheese and spinach au gratin and charred vandalia arugula salad (carb conscious) 32.95

miso glazed salmon seared with lemon grass broth, baby bok choy and white rice (low fat/low cholesterol) 23.95

grilled shrimp salad niçoise style with mustard vinaigrette (carb conscious) 14.95

your server will be happy to offer a vegetable crudite in place of bread service upon request

CARB-CONSCIOUS ALTERNATIVE BEVERAGES

Michelob Ultra® Captain Morgan and Diet Coke with Lime

desserts

premium ice cream 5.25

chef's selection of desserts 6.25