

soups

we offer complimentary crisp vegetable crudite with dip, in place of our fresh bread service

rustic lentil and pinenut

cup 4.50 bowl 5.50

soup du jour - our chef's daily creation

cup 4.50 bowl 5.50

small plates

sweet chili calamari

cornmeal dusted, fried golden brown, tossed in sweet chili sauce and served with cilantro aioli 10.25

crab cakes

maryland style, served with cilantro aioli, onion straws and mixed lettuce 11.25

steamed mussels

prince edward island mussels steamed in white wine and saffron 10.50

martini shrimp cocktail

five jumbo shrimp with spicy cocktail sauce 11.50

thai inspired ahi tuna [carb conscious]

served with papaya salad and sweet lime sauce 12.50

heirloom tomato & avocado salad

layered heirloom tomato, avocado, hand rolled mozzarella and shaved bermuda onion drizzled with cilantro vinaigrette 9.95

greens

you may substitute or add chicken, salmon, sirloin or shrimp to any greens selection

caesar salad

classic romaine with croutons and romano 10.75

add grilled chicken 12.75

add grilled salmon 13.75

add grilled shrimp 14.75
(blackened upon request)

grilled shrimp cobb [carb conscious]

grilled jumbo shrimp, egg, avocado, tomato, bacon and bleu cheese over a bed of mixed greens. served with green goddess dressing 14.95

asparagus salad [low cholesterol]

blanched asparagus, shaved fennel and grape tomatoes, tossed with bibb lettuce and lemon-basil vinaigrette 11.25

black and bleu salad

crisp romaine lettuce tossed with our creamy caesar dressing, topped with sliced blackened sirloin, bacon, crumbled bleu cheese, hard cooked egg and fresh roma tomatoes 14.50

blackened salmon salad

cajun seared atlantic salmon served over baby greens with dijon vinaigrette 13.75

hand helds

all sandwiches include french fries, kettle chips, cole slaw or fruit cup

chicken cordon bleu

grilled chicken breast covered with melted swiss cheese, sliced ham and sauteed mushrooms, served on a toasted kaiser with dijonaise 11.25

rcg burger

our standard half pound black angus patty grilled to your liking with lettuce, tomato and onion 10.25


additional toppings 11.25

the club

ham, turkey, bacon, lettuce, swiss and american cheeses, tomato and mayonnaise 9.95

the whiskey burger

we hand pattied this half pound bbq whiskey burger, grill it to your liking, top it with maple-pepper bacon, sharp cheddar cheese and serve it with bbq mayo on the side 11.25

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

for the convenience of all our guests, we are a smoke-free hotel.

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

all entrees are served with our fresh bread and rosemary infused extra-virgin olive oil
you may add our house salad or caesar salad for 2.95

mains

all of our usda choice steaks and chops are served with your selection of vegetable and potato

n. y. strip steak

center cut, served with maitre d'butter 31.50

filet mignon

from the heart of the tenderloin and grilled with our unique blend of seasonings 33.95

bone-in ribeye

also known as the "cowboy steak" 30.50

grilled atlantic salmon

served with cilantro aioli and your choice of potato and vegetable 23.95

lemon and rosemary chicken breast

grilled with our maitre d'butter, served with your choice of starch and fresh vegetable 20.95

features

penne puttanesca

kalamata olives, capers, vidalia onion, diced tomatoes and anchovies, tossed with roasted garlic and penne rigate 20.95

herb seared sea bass

chilean sea bass seared in herbs de province with wild rice pilaf, fresh vegetables and browned butter 28.95

vodka rigatoni

rigatoni tossed with sauteed shrimp, sun-dried tomatoes, asparagus tips and rose vodka cream 22.95

angel hair provençal [low fat]

fresh basil and roma tomatoes tossed with angel hair pasta and served with asiago cheese 18.95

add grilled chicken 20.95

add sauteed shrimp 22.95

chicken bruschetta

marinated chicken with classic bruschetta tomatoes, served with italian style green beans and wild rice pilaf 21.95

signatures

porcini strip steak [organic, low carb]

organic raised n. y. strip served with bleu cheese-spinach au gratin and baby arugula vidalia salad 31.95

sesame ginger salmon [low fat]

served with baby bok choy and steamed rice 24.95

coriander rack of new zealand lamb

served with grilled asparagus, caramelized shallot mashed potatoes and port wine reduction 29.95

hazelnut crusted halibut

served with fingerling potatoes, warm french green bean salad and tomato-golden raisin chutney 26.95

chicken newburg

seared chicken breast topped with jumbo shrimp and fontina cheese, accompanied by a crisp crab cake and grilled vegetable skewer 25.95

adds

all adds are 4.50

today's mashed potato

today's fresh vegetable

baked potato

french green beans

wild rice pilaf

grilled asparagus

sauteed mushrooms and onions