

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

STARTERS

Shrimp Cocktail (GF/DF) 6
Shrimp poached in Court Bouillion, served with house made cocktail sauce and a lemon wedge

Steamed Manila Clams and Garlic Bread (D/A) 8
Manila Clams steamed in butter, white wine, capers, garlic, lemon and parsley

Soup of the Day 3/5
Cup or Bowl

Fried Calamari and Black Garlic Aioli (DF) 6
Squid rings and tentacles tossed in seasoned flour and fried

Charcuterie & Cheese Board (D/Nuts) 14
Bresaola, Capicola, Smokey Blue Cheese (cow), Humboldt Fog (goat), Idiazabal (sheep), Marcona almonds, fresh fruit, panzanella crackers

SALADS

Caesar Salad (D) 3/5
Romaine lettuce, creamy Caesar dressing, brioche croutons, Parmesan cheese, and lemon

Garden Salad (GF/DF) 3/5
Mixed greens, cherry tomatoes, shredded carrots, cucumbers, chickpeas, and choice of dressing

Crunchy Salad (GF/DF) 3/5
Cabbage, frisée, kale, quinoa, raisins, apples, and honey vinaigrette

Mediterranean Salad (GF/DF) 3/5
Arugula, mixed greens, artichoke hearts, black olives, roasted red peppers, sliced radish, sunflower seeds, and choice of dressing

Fruit and Farro Salad (D) 4
Farro, blueberries, cucumber, Ricotta Salata, fresh mint, arugula, lemon and mint vinaigrette

Classic Wedge Salad (GF/D) 7
Iceberg wedge, blue cheese dressing, blue cheese crumbles, cherry tomatoes, smoked Cheddar, green onions, and chopped bacon

Entree Salad
Any large salad with choice of add ons

Dressing Choices:

1000 Island (GF/DF)
Balsamic Vinaigrette (GF/DF)
Blue Cheese (GF/D)
Caesar (GF/D)
Honey Mustard (GF/DF)
Honey Vinaigrette (GF/DF)
Italian (GF/DF)
Lemon Poppy Seed Vinaigrette (GF/DF)
Oil & Vinegar (GF/DF)
Ranch (GF/D)
Sherry Vinaigrette (GF/DF)
Tahini Dressing (GF/DF/OF)

Add Ons:

Chilled Poached Shrimp or Salmon 6
Chilled Chicken Breast 5
Tempeh or Tofu 4
Tuna Salad 3
Cottage Cheese 2
Hard Boiled Egg 2

BURGERS

Riverview Burger (D) 8
Grilled beef patty, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle
Sub Dr. Praeger (GF/DF/VE) or Impossible patty (GF/DF/VE)
Add Bacon : 3
Add Cheese : 1
American, Cheddar, Swiss, or Havarti

Grilled Chicken Sandwich (D) 8
Grilled chicken breast, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle
Sub Gardein Chik'n Breast (DF/VE)
Add Bacon : 3
Add Cheese : 1
American, Cheddar, Swiss, or Havarti

PASTA

Pesto Penne (D/Nuts) 7
Basil pesto tossed to order with penne, fresh mozzarella and sun-dried tomatoes
Sub GF Chickpea Penne or Vegan Pesto (GF/DF/OF/VE)

Sun-Dried Tomato and Burrata Ravioli (D) 6
with your choice of Marinara (GF/DF/OF/VE), Pesto (GF/D/Nuts), Vegan Pesto (GF/DF/OF/VE) or Garlic Butter (GF/D/VG)

Spaghetti and Marinara (D) 5
House made marinara with spaghetti, tossed to order with butter and grated Parmesan

Add Ons:

Shrimp 6
Tempeh or Tofu 4
Salmon - Grilled or Pan-Seared 6
Chicken Breast - Grilled or Pan-Seared 5

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy

(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free •

(♣) Low Carb • (♥) Low Sodium • (♣) Low Fat

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

ENTREES

Teres Major Steak (GF/DF) ◆ 6

Grilled or Pan-Seared
Choice of Beurre Rouge (GF/D/A)
or Black Garlic Compound Butter
(GF/D)

Salmon Fillet (GF/DF) ◆ 6

Grilled or Pan-Seared
Choice of Basil Pesto (GF/D/Nuts),
Vegan Pesto (GF/DF/OF/VE) or
Lemon Caper Sauce (GF/D)

Grilled Cowboy Ribeye (GF/DF) ◆ 16

8oz Rib-Eye rubbed with an
intense blend of coffee, chile
powder, black cocoa, brown sugar
and spices and grilled to order

Pork Tenderloin Chile Verde (GF/DF) ◆ 6

Tender diced pork stewed in a rich
and tangy sauce of poblano and
jalapeno peppers, tomatillos,
onion and herbs and spices

Wellness Entrees (GF/DF) ◆▼

Served in smaller portions
Seasoned with salt and pepper
Choice of Grilled or Pan-Seared

4oz Teres Major Steak 5

4oz Salmon 5

5oz Chicken Breast ↓ 5

4oz Tempeh ↓ 4

4oz Marinated Tofu ↓ 4

Greek Marinated Chicken Breast (GF/D) 6

Chicken breast marinated in
lemon, garlic, yogurt herbs and
spices and grilled to order

Moroccan Vegetable Tagine (GF/DF/OF/VE) ↓ 5

Cauliflower, sweet potato, okra,
chickpeas, lentils, tomato, onion,
ginger and garlic stewed together
with traditional spices

Thai Curry with Shrimp (GF/DF/OF) 7 with Roasted Squash & Tofu (GF/DF/OF/VE) 5

Yellow Thai curry base with
coconut milk, onion, bell pepper,
carrot and potato,
with Forbidden rice

From the Carving Board

Rotating Selection on Daily
Specials

SIDES

Boursin Mashed Potatoes (GF/D/VG) 1

Mashed potatoes with herbed
goat cheese

Prairie Pinto Beans (GF/DF) 1
Pinto beans stewed with bacon,
peppers, tomatoes and spices

Quinoa Pilaf (GF/DF/OF/VE) ◆▼↓ 1

Quinoa as a traditional pilaf with
onion, garlic, red bell pepper and
herbs

Greek Stewed Green Beans (GF/DF/VE) ◆▼ 1

Green beans stewed with onion,
tomato, and potato

Tomato Braised Cauliflower (GF/DF/VE) ◆↓ 1

Cauliflower braised in a rich
blend of tomato, fresh herbs,
onion and garlic

Miso Roasted Brussels Sprouts (GF/D/VG) ◆▼ 1

Brussels sprouts tossed in miso,
honey and butter and roasted to
perfection

French Fries (DF/VG) 1 Sweet Potato Fries (DF/VG) 1 Mashed Potatoes (GF/D/VG) 1

Wellness Sides (GF/DF/OF/VE) ▼↓

Baked Potato 1

Sweet Potato 1

Brown Rice 1

Legume of the Day 1

Vegan Four Bean Chili 1

Seasonal Vegetable* 1

Carrots* 1

Spinach* 1

*Available Steamed or
Sautéed with oil, garlic, salt and
pepper

DESSERTS

Marionberry Cobbler (D) 5

Crème Brûlée (GF/D) 5

Chocolate Layer Cake (D) 5

NY Cheesecake (D) 5

with Blueberry Compote

No Sugar Added Cheesecake (D) 4

Ice Cream

Vanilla (GF/D) or Chocolate (GF/D) 2

House-Made (D) 3

Pronto Gelato Sorbet (GF/DF) 3

Gluten Free Chocolate Torte (GF/D) 4

Mixed Fruit 2

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy

(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free •

(◆) Low Carb • (▼) Low Sodium • (↓) Low Fat