

AUGUST 3, 2026
THROUGH
SEPTEMBER 5, 2026

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

DAILY SPECIALS

MONDAY

Carving Board Special:

Sweet Curry Pork Loin (GF/D) 6

Whole pork loin rubbed with a sweet curry blend cooked on rotisserie. Sliced to order and served with a savory onion gravy

TUESDAY

Carving Board Special:

Turkey Breast w/ Turkey Gravy (D) ♦ 6

Turkey Breast brined in poultry herbs and lemon, roasted to perfection. Sliced to order and served with turkey gravy

WEDNESDAY

Carving Board Special:

Beef Tenderloin w/ Demi Glace (GF/DF) ♦ 10

Rotisserie beef tenderloin seasoned with garlic, salt and pepper. Sliced to order, served medium to medium rare

THURSDAY

Carving Board Special:

Savory Herb Rubbed Chicken (GF/DF) ♦ 6

Whole chicken, lightly brined and rubbed with a savory blend of herbs and spices. Served in quarters, light or dark meat

FRIDAY

Carving Board Special:

Meatloaf w/ Beef Gravy (DF) ♦ 6

Our classic meatloaf recipe, made with beef and pork. Served with beef gravy

SATURDAY

Carving Board Special:

Chermoula Roasted Leg of Lamb (GF/DF) ♦ 8

Roasted leg of lamb, rubbed with zesty Moroccan Chermoula. Sliced to order and served with Chermoula



ELK ROCK

FROM THE HEARTH

Available Wednesday - Saturday

Menu items ordered from the hearth will be delivered ala carte & may not arrive with dishes from the Riverview kitchen

*May be gluten-free on request

PIZZAS

Available in half or whole sizes

Three Cheese (D/VG) * 4 / 8

Pepperoni (D) * 5 / 10

Sausage (D) * 4 / 10

SHARED PLATES

Greek Spinach Salad (GF/DF/VG) 4

Spinach, Greek vinaigrette, Kalamata olives, cherry tomatoes, red onions, and Feta cheese

Hummus Platter (DF/VE) * 7

Hummus, pita bread, Kalamata olives, carrots, cucumbers, cherry tomatoes, and asparagus

(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

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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

Salt & Pepper Calamari (DF) 6

Lightly battered squid, tossed in salt & Sichuan peppercorn seasoning, served with spicy mayo & sweet chili garlic sauce

Soup of the Day 3/5

Cup or Bowl

Charcuterie & Cheese Board (D/Nuts) 8

Speck, Camembert, Aged White Cheddar, Marcona almonds, sliced Honeycrisp apple, and 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

Stone Fruit & Chicory (D/Nuts) 4

Peach, nectarine, curly Frisee, Belgian Endive, crumbled goat cheese, almonds, and white balsamic vinaigrette

Bay Shrimp Louie (GF/DF) 7

Iceberg lettuce, Oregon bay shrimp, sliced egg, cherry tomatoes, asparagus, green onion, and Louie dressing

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
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

Fettuccine Alfredo (D/VG/A) 5

House made Parmesan garlic cream sauce, tossed to order with fettuccine and parsley

Wild Mushroom Ravioli (D/VG) 6

with your choice of Marinara (GF/DF/OF/VE), Pesto (GF/D/VG/Nuts), Vegan Pesto (GF/DF/OF/VE), Alfredo (D/VG/A), or Garlic Butter (GF/D/VG)

Spaghetti and Marinara (D/VG) 5

House made marinara with spaghetti, tossed to order with butter and grated Parmesan

Sub GF Corn Spaghetti (GF)

Add Ons:

Shrimp 6

Tofu 4

Salmon - Grilled or Pan-Seared 6

Chicken Breast - Grilled or Pan-Seared 5

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ENTREES

Teres Major Steak (GF/DF) ♦ 6
Grilled or Pan-Seared
Choice of Green Peppercorn Au Poivre
(GF/D/VG/A) or
Balsamic Sauteed Mushrooms (GF/DF/VE)

Salmon Fillet (GF/DF) ♦ 6
Grilled or Pan-Seared
Choice of Romesco (GF/DF/VE/Nuts),
Sauce Vera Cruz (GF/DF/VE),
Pesto (GF/D/VG/Nuts),
or Vegan Pesto (GF/DF/OF/VE)

**Pepper Crusted NY Strip
(GF/DF) ♦ 12**
Grilled to order 8oz hand-cut NY Strip
Steak rubbed with a classic Montreal
seasoning of fresh cracked black pepper,
garlic, coriander, and salt

From the Carving Board
Rotating Selection on Daily Specials

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 Marinated Tofu ↓ 4

**Sesame Crusted Ahi Tuna
(GF/DF) ♦ 6**

6oz Ahi tuna steak crusted with white
and black sesame seeds, and seared to
medium-rare. Thinly sliced and served
with a sesame-soy glaze

Sides Plate

Choose any four sides
listed below

Vietnamese Grilled Pork (GF/DF) ♦ 7
6oz Iberico pork flank steak, marinated
in lemongrass, garlic, soy, and fish
sauce and grilled to medium

Peruvian Quinoa Stew
Choice of
Shredded Chicken (GF/DF) 7
Tofu (GF/DF/OF/VE) 5
Quinoa, potato, corn, bell pepper, and
onion stewed with Aji Amarillo and
traditional herbs and spices

West African Peanut Stew
Choice of
Dukka Beef (GF/DF/Nuts) 7
Chickpeas & Tofu (GF/DF/OF/VE/Nuts) 5
Lightly spiced peanut and tomato
stew, with onion, garlic, ginger,
jalapeno, sweet potatoes, and spinach.
Garnished with cilantro and peanuts

SIDES

**Roasted Marble Potatoes
(GF/DF/VE) 1**
Medly of Yukon, red, and purple
potatoes roasted with olive oil, salt and
pepper

Ginger Garlic Green Beans (GF/DF/VE) ♦ 1
Green beans sauteed with garlic, ginger,
soy, and sesame

Turmeric Rice Pilaf (GF/DF/VE) ↓ 1
Jasmine rice pilaf with onion, garlic,
turmeric, and saffron

Grilled Asparagus (GF/DF/VE) ♦ 1
Asparagus seasoned with oil, salt and
pepper, and grilled to order

**Orange & Tahini Glazed Carrots
(GF/DF/OF/VE) ▼ 1**
Carrots tossed in a sweet and savory
glaze of orange, tahini, and coconut
milk

**Sauteed Napa Cabbage
(GF/DF/VE) ♦▼↓ 1**
Napa cabbage sauteed with onion, garlic,
and sesame oil

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
Sauteed with oil, garlic, salt and
pepper**

DESSERTS

Strawberry Rhubarb Cobbler (D) 5
Hazelnut Creme Brûlée (GF/D/Nuts) 5
Blueberry Velvet Cake with Lemon Curd (D) 5
NY Cheesecake (D) 5
with Cherry 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

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