



LUNCH AND DINNER MENU

SEPTEMBER 2026

ELK ROCK

REMINDER: Please silence your cell phones when in the dining room. Urgent calls should be taken outside of the dining room.
—Food & Dining Services Committee

Lunch: Monday - Saturday: 11 am - 2 pm
Dinner: Wednesday - Sunday: 4 pm - 7 pm

PIZZA

Pizzas are served on a Pinsa style crust. Pinsa crust is a unique, airy pizza crust, with a crispy exterior and a soft fluffy interior.

All pizzas come with a tomato sauce base, unless specified, and three cheese blend of mozzarella, provolone, and parmesan. Vegan cheese available on request.

* Gluten-Free option available on request.

Pizzas listed below available in half or whole sizes.

Three Cheese (D/VG) * 4 / 8

Pepperoni (D) * or Sausage (D) * 5 / 10

The Garden (D/VG) * 6 / 12

Artichoke hearts, Kalamata olives, red onions, cherry tomatoes, and pesto sauce.

The Chicago (D) * 6 / 12

Italian sausage, mushrooms, and black olives.

The Big Island (D) * 6 / 12

Canadian bacon, chopped bacon, and pineapple.

The Northern Italian (D) * 6 / 12

Garlic butter, speck, mushrooms, roasted garlic, and red onions.

The Grinder (D) * 6 / 12

Meatballs, bell pepper, red onion, roasted garlic, and basil.

The Genoa (D) * 7 / 14

Pepperoni, salami, Italian sausage, black olives, and roasted garlic.

DESSERTS

Chocolate Lava Cake (D) 6

Rustic Apple Tart (D) 4

Ice Cream

Vanilla or Chocolate (D) 2

House Made (D) or Sorbet (DF) 3

Mixed Fruit 2

PIZZA

Build Your Own Whole Pizza 8

Choose a Crust:

Pinsa Crust
Gluten-Free Crust

Choose Cheese:

Three Cheese Blend
Vegan Mozzarella
Cheddar Cheese **1 Credit**
Extra Cheese **1 Credit**

Meats: 2 Credits Each

Canadian Bacon
Chopped Bacon
Grilled Chicken
Italian Sausage
Pepperoni
Salami

Choose Sauce:

Pizza Sauce
Pesto Sauce
BBQ Sauce

Veggies: 1 Credits Each

Artichoke Hearts
Basil
Black Olives
Cherry Tomatoes
Green Peppers
Kalamata Olives
Mushrooms
Pineapple
Red Onions
Roasted Garlic
Spinach
Sun-Dried Tomatoes

SANDWICHES

Riverview Burger (D) 8

Grilled beef patty, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle.

Sub Dr. Praeger or Impossible patty

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

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

Hot Meatball & Focaccia Sandwich (D) 6

Meatballs, pizza sauce, and mozzarella cheese, on toasted focaccia bread.

SIDES

Soup of the Day 3 / 5

French Fries (DF/VG) 1

Sweet Potato Fries (DF/VG) 1



ELK ROCK

(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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SALADS & STARTERS

Greek Spinach Salad (GF/DF/VG) 4

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

Caesar Salad (D/VG) * 3 / 5

Romaine, Caesar dressing, croutons, and Parmesan cheese. Available in half or whole sizes.

California Chicken BLT Salad (D) * 8

Romaine, Ranch dressing, grilled chicken breast, chopped bacon, cherry tomatoes, avocado, and croutons.

Italian Salad (GF/D) 7

Romaine, Italian vinaigrette, chopped pepperoni and salami, black olives, cherry tomato, red onion, and Parmesan cheese.

Caprese Salad (GF/D) 7

Heirloom tomato, basil, Mozzarella cheese, balsamic, and olive oil.

Hummus Platter (DF/VE) * 7

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

Hearth Roasted Vegetables (GF/DF/VG/Nuts) 7

New potatoes, zucchini, cauliflower, broccoli, and red onion, roasted with olive oil and herbs. Served with Romesco sauce and garlic aioli.

Cheesy Bread (D/VG) 6

Garlic butter spread over Pinsa crust, four cheeses, and herb seasoning. Cut into strips and served with pizza sauce for dipping.

DRINKS

WINE

Available by the glass or bottle

WHITE WINE

Pike Road Chardonnay \$6 / \$18
Terra Alpina Pinot Bianco \$6.50 / \$19
Peyrassol La Croix Rosé \$6.75 / \$20
Jeio Prosecco \$6 / \$18
Non Alcoholic Oddbird Rosé \$6 / \$18

RED WINE

Disruption Red Blend \$6 / \$18
Into the Woods Cabernet \$7 / \$21
Elk Cove Pinot Noir \$10 / \$30

BEER

ON TAP - Rotating Selection

BOTTLES & CANS

Coors Light \$2
Blue Moon Belgian Ale \$3
Guinness Stout \$3
Non Alcoholic Athletic IPA \$3

COCKTAILS

List of spirits available on request

Mr Burns Martini \$6

Tanqueray Gin, vermouth, olive brine, shaken, on the rocks

Margarita \$6

Tequila, lime, agave, sea salt, on the rocks

NW Old Fashioned \$9

Bourbon, Alpine bitters, honey simple syrup, on the rocks with orange and cherry

Coffee

Regular or Decaf

Hot Tea 1

Iced Tea 1

Lemonade 2

Arnold Palmer 2

Pink Lady 2

Juice 2

Orange, Cranberry, Apple, V8, Low Sodium V8

Milk 2

Whole, 2%, Skim, Lactose Free, Oat, Soy, Almond



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