

SEPTEMBER 7, 2026
THROUGH
OCTOBER 3, 2026

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

DAILY SPECIALS

MONDAY

Carving Board Special:

Jerk-Seasoned Pork Loin (GF/DF) ♦ 6

Whole pork loin rubbed with a zesty blend of Jamaican herbs and spices and roasted in the rotisserie. Sliced to order.

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:

Seven Spice Rubbed Chicken (GF/DF) ♦ 6

Whole chicken, lightly brined and rubbed with a traditional Lebanese blend of seven spices (coriander, cumin, cinnamon, clove, allspice, black and white pepper). Served in quarters, choice of 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:

Maple Glazed Spiral-Cut Ham (GF/DF) ♦ 6

Pendelton's Hill Meat spiral-cut ham, baked with a maple and whole grain mustard glaze.



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/D/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

Soup of the Day 3/5

Cup or Bowl

Calamari Fritti (DF) 6

Squid lightly breaded with semolina flour and seasoned with salt and pepper, served with lemon aioli

Charcuterie & Cheese Board (D/Nuts) 8

Wild Boar Salami, Maytag Blue Cheese, Garrotxa Goat Cheese, Marcona almonds, quince, 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

Panzanella (D) 5

Heirloom tomato, cucumber, bell pepper, red onion, and arugula, tossed with Italian dressing and focaccia croutons, topped with Ricotta Salata

Bay Shrimp Louie (GF/DF) 7

Iceberg lettuce, Oregon bay shrimp, sliced egg, cherry tomatoes, avocado, 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

Bucatini all'Amatriciana (D/A) 7

Tomato sauce with guanciale, pepper, and Pecorino Romano tossed with bucatini

Sub GF Corn Spaghetti

Buffalo Milk Ricotta & Spinach Ravioli (D/VG) 6

with your choice of Marinara (GF/DF/OF/VE), Pesto (GF/D/VG/Nuts), Vegan Pesto (GF/DF/OF/VE), 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) / Vegan Available

Add Ons:

Shrimp 6

Tofu 4

Salmon - Grilled or Pan-Seared 6

Chicken Breast - Grilled or Pan-Seared 5

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ENTREES

8oz Top Sirloin (GF/DF) ♦ 7

Grilled or Pan-Seared
Choice of Tarragon Chimichurri
(GF/DF/VE) or
Sauce Diane (D/A)

Salmon Fillet (GF/DF) ♦ 6

Grilled or Pan-Seared
Choice of Castelvetro Olive Tapenade
(GF/DF/VE),
Meyer Lemon Cream (GF/D/VG),
Pesto (GF/D/VG/Nuts),
or Vegan Pesto (GF/DF/OF/VE)

Pork Hangar Steak (GF/DF) ♦ 8

6oz Iberico Pork Hangar Steak, simply
seasoned with salt and pepper, grilled
to medium and sliced to order.

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 Top Sirloin Steak 6

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

Hoisin-Braised Short Ribs (DF) ♦ 8

Short rib braised in beer, garlic, ginger
and hoisin, sliced and served with a
rich pan gravy

Seafood Cioppino (D/A) 10

Fresh Manila clams, shrimp and cod
cooked in a savory broth of tomato,
garlic, onions, herbs, and white wine,
served with garlic bread

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

French Onion Mashed Potatoes (GF/D/VG) 1

Yukon Gold potatoes mashed with
caramelized onions and roasted garlic

Wild Rice Pilaf (GF/DF/VE) ▼↓ 1

Classic rice pilaf with wild rice,
basmati, mirepoix, fresh herbs and
garlic

Mixed Greens Callaloo (GF/D/VG) ▼ 1

Kale, Collard and Mustard greens
sauteed in butter, onion and garlic
and braised in coconut

Carrots Vichy (GF/D/VG) ♦▼ 1

Steamed carrots glazed with butter, sugar,
white pepper and Italian parsley

Summer Squash Succotash (GF/DF/VE) ↓ 1

Patty Pan squash, tomatoes, corn and lima
beans sauteed with onion, garlic and thyme

Sauteed Green Beans (GF/DF/VE) ♦▼↓ 1

Fresh green beans sauteed with onion,
garlic and olive 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

Peach Cobbler (D) 5

Butterscotch Creme Brûlée (GF/D) 5

Carrot Cake (D) 5

NY Cheesecake (D) 5

with Raspberry Coulis

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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