

OCTOBER 5, 2026
THROUGH
OCTOBER 29, 2026

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

DAILY SPECIALS

MONDAY

Carving Board Special:

Italian Herb Pork Loin (GF/DF/Nuts) ♦ 6

Whole pork loin rubbed with a blend of Italian herbs and roasted in the rotisserie. Sliced to order and served with Romesco sauce.

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 and optional cranberry sauce.

WEDNESDAY

Carving Board Special:

Prime Rib (GF/D) ♦ 12

Whole prime rib rubbed with rosemary, garlic, salt and pepper and roasted to perfection. Served with au jus and horseradish cream.

THURSDAY

Carving Board Special:

Peruvian Roasted Chicken (GF/D) ♦ 6

Whole chicken, marinated in Aji Amarillo, soy, garlic, lime, herbs and spices and roasted in the rotisserie. Served with Aji Amarillo dipping sauce.

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

Pendleton'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

Chicken Satay w/ Peanut Sauce (GF/DF/Nuts) 6

Indonesian marinated skewered chicken breast pieces. Served with house made peanut sauce and sweet-pickled cucumbers

Soup of the Day 3/5

Cup or Bowl

Smoked Salmon Mousse (D/Nuts) 6

Smoked salmon, cream cheese, and herbs whipped into a mousse. Rolled in toasted almonds and served with cracked pepper 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

Herbed Beets & Greek Yogurt (GF/D/Nuts) 5

Roasted beets, Ellenos Greek yogurt spread, walnuts, Castelvetrano olives, fresh mint and dill, and extra virgin olive oil

Cold Soba Noodle Salad (GF/DF) 6

Buckwheat soba noodles, cilantro, edamame, red cabbage, carrots, green onion, and miso sesame dressing

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)

Mediterranean Salad (GF/DF) 3/5

Arugula, mixed greens, artichoke hearts, black olives, roasted red peppers, sliced radish, sunflower seeds, and choice of dressing

Entree Salad

Any large salad with choice of add ons

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

Ragu Bolognese w/ Pappardelle (D/A) 8

Traditional Bolognese with beef and pork, simmered in tomato and milk, tossed with pappardelle pasta and topped with grate parmesan

Sub GF Penne Pasta

Four Cheese Tortelloni (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

Denver Steak (GF/DF) ♦ 6

Grilled or Pan-Seared
Choice of Forest Mushroom & Bacon
Medley (GF/D) or
Bearnaise Sauce (D/VG)

Salmon Fillet (GF/DF) ♦ 6

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

Grilled Pork Chop w/ Apple Butter (GF/DF) 6

Bone-in pork chop, lightly brined and seasoned. Grilled to medium and served with house apple butter

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

Grilled Mahi Mahi w/ Mango Salsa (GF/DF) ♦ 7

4oz Mahi Mahi filet, grilled to perfection and topped with fresh mango salsa

Sides Plate

Choose any 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

Yakisoba Noodles (DF)

Choice of
Shrimp (DF) 9, Chicken (DF) 7,
or Tofu (DF/VE) 5
Yakisoba noodles stir-fried with cabbage, carrots, onion, bean sprouts, and green onions, in a sweet and savory sauce

Tandoori Curry

Choice of
Tandoori Chicken (GF/D) 7
or Tofu (GF/DF/OF/VE) 5
A rich tomato-based Indian curry made with garlic, ginger, bell pepper, coconut milk, and Indian spices

SIDES

Twice Baked Potato with Bacon (GF/D) 1

Twice baked potato skin filled with potato, sour cream, cheddar, bacon, and green onion

Coriander & Cardamom Spiced Rice (GF/DF/VE) ▼ ↓ 1

Basmati rice cooked with onion, garlic, coriander, and cumin

Maque Choux (GF/D/VG) 1

Corn, onion, garlic, and bell pepper, cream, butter, and Cajun spices

Broccoli Amandine (GF/D/VE/Nuts) ♦▼ 1

Steamed broccoli tossed with butter, almonds, and lemon

Sauteed Miso Garlic Cauliflower (GF/DF/VE) 1

Cauliflower sauteed with miso and garlic

Green Beans w/ Fondued Tomatoes (GF/DF/VE) ♦▼ 1

Green beans sauteed with onion, garlic, basil, and fondued cherry tomatoes

French Fries (DF/VG) 1

Sweet Potato Fries (DF/VG) 1

Mashed Potatoes (GF/D/VG) 1

DESSERTS

Apple Crisp (D) 5

Chai Creme Brûlée (GF/D) 5

Chocolate Hazelnut Layer Cake (D/Nuts) 5

NY Cheesecake (D) 5

with Ruby Peach 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

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

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