LUNCH AND DINNER MENU
NOVEMBER 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 Genoa (D) * 7 / 14
Pepperoni, salami, Italian sausage, black olives, and roasted garlic.

The Bangkok (D/Nuts) * 7 / 14
Peanut sauce base, cheese blend, chicken breast, red onion, cilantro, roasted peanuts, and Mae Ploy sweet chili sauce.

DESSERTS

Chocolate Lava Cake (D) 6

Rustic Berry 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

SIDES

Soup of the Day 3 / 5

French Fries (DF/VG) 1

Sweet Potato Fries (DF/VG) 1

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SALADS & STARTERS

Greek Spinach Salad (GF/D/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.

Thai Chicken Salad (GF/DF/Nuts) 8
Shredded cabbage, chicken breast, red onion, cilantro, green bell pepper, roasted peanuts, and ginger lime dressing.

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/VG) 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/VE) 7
New potatoes, parsnip, Brussels sprouts, delicata squash, and red onion roasted with olive oil and herbs. Served with red Chermoula and garlic toum.

Bruschetta (DF/VE) 6
Two pieces of rustic country sourdough brushed with garlic oil and toasted, topped with white bean spread and fresh tomato and basil relish.

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
Sokol Blosser Evolution Red Blend $5 / $15
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