NOVEMBER 2, 2026
THROUGH
DECEMBER 5, 2026

RIVERVIEW

Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Rolls and Butter
available on request

DAILY SPECIALS

MONDAY
Carving Board Special:
Orange Honey Glazed Ham (GF/DF) ♦ 6
Pendleton's Hill Meat ham, baked with an orange and honey glaze.

TUESDAY
Carving Board Special:
Beef Tri-Tip (GF/DF) ♦ 8
Whole tri-tip, lightly brined and seasoned and cooked in the rotisserie, sliced to order. Served with Beef Au Jus.

WEDNESDAY
Carving Board Special:
BBQ Chicken
w/ Alabama White Sauce (GF/DF) ♦ 6
Bone-in chicken breast, lightly brined and roasted with a BBQ spice rub. Served with Alabama White Sauce.

THURSDAY
Carving Board Special:
Roasted Pork Tenderloin
w/ Pear & Cranberry Chutney (GF/DF) ♦ 6
Pork tenderloin medallions served with Pear & Cranberry Chutney.

FRIDAY
Carving Board Special:
Herb Roasted Game Hen (GF/D) ♦ 6
Lightly brined and roasted with poultry herbs. Served with an Herbed Chicken Demi.

SATURDAY
Carving Board Special:
Meatloaf w/ Beef Gravy (DF) ♦ 6
Our classic meatloaf recipe, made with beef and pork. Served with beef gravy.

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

Soup of the Day 3/5
Cup or Bowl

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

Five Spice Popcorn Chicken (GF/DF) 6
Taiwanese-inspired preparation of Five Spice marinated chicken dredged in tapioca flour and fried with crispy fried Thai basil

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, craisins, 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

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

Tuna Nicoise (GF/DF/A) 7
Romaine, tuna, sliced egg, cherry tomato, green beans, Nicoise olives, marbled potatoes, Champagne Vinaigrette.

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

Bay Scallop Capellini w/ White Wine Butter Sauce (D/A) 9
Tiny bay scallops sauteed in a white wine, butter and garlic sauce, tossed with angel hair pasta and parsley
Sub GF Corn Spaghetti

Butternut Squash 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
Vegan Available on Request

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 Roasted Tomato Chimichurri (GF/DF/VE) or Blue Cheese Crumbles (GF/D/VG)

Salmon Fillet (GF/DF) ♦ 6
Grilled or Pan-Seared
Choice of Blackberry BBQ Sauce (GF/DF/VE), Balsamic Glazed Peppers & Onions (GF/DF/VE), 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 Teres Major Steak 5
4oz Salmon 5
5oz Chicken Breast ↓ 5
4oz Marinated Tofu ↓ 4

Trout Amandine (GF/D/Nuts) 7
Skin-on Trout fillet, lightly dredged in seasoned rice flour and pan-fried, topped with an Almond Brown Butter sauce with lemon and parsley

Sides Plate
Choose any sides listed below

Beef Machaca (GF/D) 8
or Jackfruit Machaca (GF/D/VG) 6
Beef or Jackfruit marinated in Worcestershire and spices and stewed with onions, tomatoes, and chilies. Served with two Arepas Con Queso and fresh shredded cabbage

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, and choice of protein

Mexican Caldo
Choice of Chicken Tinga (GF/DF) 7
or Soy Curl Asado (GF/DF/OF/VE) 5
A rich tomato-based Mexican stew with garlic, onion, bell pepper, potato and cactus

SIDES

Salt & Vinegar Fingerling Potatoes (GF/DF/VE) 1
Fingerling potatoes boiled and then fried and tossed with a special seasoning

Cranberry Pecan Wild Rice Pilaf (GF/DF/OF/VE/Nuts) 1
Traditional wild and basmati rice pilaf with dried cranberries and toasted pecans

Calabacitas (GF/D/VG) ↓ 1
Squash stewed with onion, garlic, peppers, tomatoes and corn. Topped with cotija cheese and cilantro

Kale Gratin (D/VG) ♦▼ 1
Traditional gratin with kale in a rich bechamel with Parmesan breadcrumbs on top

Asparagus w/ Toasted Hazelnuts & Lemon Zest (GF/DF/VE/Nuts) ♦▼ 1
Asparagus sauteed with a Hazelnut Vinaigrette and tossed with toasted hazelnuts and fresh lemon zest

Honey Ginger Roasted Parsnips (GF/D/VG) ▼ 1
Parsnips roasted with a honey ginger glaze

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**

French Fries (DF/VG) 1
Sweet Potato Fries (DF/VG) 1
Mashed Potatoes (GF/D/VG) 1

DESSERTS

Sour Cherry Crisp (D) 5
Maple Spice Creme Brûlée (GF/D) 5
Apple Cake with Cream Cheese Icing (D) 5
NY Cheesecake (D) 5
with Mango 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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