

## -Appetizers-

### STEAKHOUSE CHEESE FRIES

Steak fries topped with melted manchego, applewood smoked bacon, chives & ranch. 13

### TIPS OF BLEU

Tips of filet sauteed to perfection in bourbon butter & finished with a house-made bleu cheese sauce. 18

### MONTE CRISTO BITES

Deep fried flour tortillas filled with house-sliced ham, roasted turkey, Swiss & American cheese. Dusted with powdered sugar & served with melba sauce. 13

### PEPPER RELISH

A sweet flavorful pepper relish served with cauliflower flatbread chips. 11

### GRILLED SHRIMP

Succulent grilled shrimp atop buttery garlic toast. 16

### BRUSCHETTA

A perfect combination of roasted tomatoes, fresh basil, pesto & cheese on toasted bread. Drizzled with a balsamic reduction. 13

### RIVER TOWN WINGS

Our traditional wings in your favorite sauce. market price

**SAUCES:** House Gochujang, House BBQ, Gold Rush, Buffalo, 3 Pepper Fire, Dry Rub

### STEAMED MUSSELS

Steamed mussels with white wine, garlic & fresh tomatoes. 15

### CORKSCREW CALAMARI

Deep fried to a golden brown and drizzled with a lemon basil sauce. 14

### SOUTHWEST SPRING ROLLS

Deep fried flour tortillas filled with shredded chicken, black beans, corn & southwestern ranch. 12

### SALMON CAKES

Flaky salmon cakes with fresh vegetables. Dredged in panko bread crumbs & fried to a golden brown. Served with creole aioli. 14

### CRAB FONDUE

Delicate crab meat blended with melted cheeses served with celery & cauliflower flat bread. 14

## -Salad & Soup-

### DRESSINGS

Tomato Poppy Seed • Ranch • Bleu Cheese • Honey Mustard • Italian • Caesar • 1000 Island • Balsamic Vinaigrette

### HOUSE SALAD

Mixed greens, monterey jack & cheddar cheese, tomato, cucumber, red onion & croutons. 6

### CAESAR SALAD

Crisp romaine topped with grated parmesan cheese, croutons & our house-made caesar dressing. 7

### GRILLED CHICKEN SALAD

Grilled chicken breast atop your choice of house or caesar salad. Topped with choice of dressing. 14

### SESAME CHOPPED SALAD

Mixed greens, red onion, cucumber, Mandarin oranges and crispy wontons topped with house-made sesame ginger dressing. 13 Add Chicken +4 • Add Steak +12 • Add Salmon +10

### ROYAL SALAD

Fresh arugula topped with apples, cranberries, candied pecans & manchego cheese. Drizzled with our house tomato poppy seed. 12 Add Chicken +4

### STEAK SALAD

Perfectly grilled sirloin atop your choice of house or caesar salad. Topped with steak fries & choice of dressing. 16 Get it Blackened +1

### STEAKHOUSE WEDGE

Iceberg lettuce topped with Bleu cheese dressing, blue cheese crumbles, tomato, red onions and bacon. Drizzled with balsamic glaze. 8 Add Chicken +4 • Add Steak +12

### BAKED POTATO SOUP

House-made rich & thick soup with russet potatoes fresh to order. Topped with applewood smoked bacon, cheese & chives. Cup 4 • Bowl 5

### FRENCH ONION SOUP

A deliciously rich beef broth full of caramelized onions & seasoned bread. Topped with perfectly melted manchego cheese. Cup 5 • Bowl 7

## -Handhelds-

### RIVER TOWN BURGER

Our wagyu brisket blend topped with pickle, lettuce, red onion & tomato on an artisan bun. 14

### STEAKHOUSE BURGER

**Our most flavorful burger!** Our wagyu brisket blend topped with our house sauce, caramelized onions, roasted tomatoes, applewood smoked bacon & manchego cheese on an artisan bun. 16

### PATTY MELT

Our wagyu brisket blend topped with caramelized onions, horseradish aioli & manchego cheese on seeded rye. 15

### FRENCH DIP

Shaved Prime Rib topped with caramelized onions, horseradish aioli & provolone cheese on a toasted artisan hoagie roll. 15

### COLOSSAL FISH SANDWICH

Guinness beer battered pollock on an artisan hoagie roll with lettuce & tomato. 15

### CHICKEN MONTEREY SANDWICH

A house favorite on an artisan bun. Marinated grilled chicken breast topped with bacon, honey mustard & manchego cheese. 13

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## - Steaks -

### RIVER TOWN RIBEYE

Juicy marbling, perfectly seasoned & char-grilled.  
This ribeye has flavor so good it's a house favorite!  
14 oz. 36 • 22 oz. Bone-In 48

### SIRLOIN

Top USDA choice sirloin generously seasoned  
& grilled to perfection. 6 oz. 14 • 8 oz. 17 • 12 oz. 25

### FILET SKEWER

Marinated filet tips with sweet red peppers,  
red onions and mushrooms. 19

### STRIP

One of our most popular cuts. This cut has great  
marbling for juiciness & flavor. 14 oz. 32

We proudly serve the freshest angus meats and seafood. We have sourced the finest products from our suppliers from boutiques around the world and deliver them at their peak of freshness and aged to perfection.

**TOPPERS** CARAMELIZED ONIONS 3 • PORTABELLA MUSHROOM 3 •  
BOURBON BUTTER 3 • BERNAISE 2 • BLEU CHEESE SAUCE 4 • OSCAR 10

### FILET

Our most tender center-cut. Lean yet mouthwatering,  
hand-seasoned for subtle flavor & cooked to perfection.  
6 oz. 29 • 8 oz. 39

### CHOPPED STEAK

Our 10 oz. wagyu brisket blend chopped steak smothered  
in caramelized onions and portabella mushrooms. 16

### PRIME RIB Only available Thurs-Sun

Herb-crusted, slow roasted & carved to order.  
10 oz. • 12 oz. • 16 oz. (all market price)

Add Lobster Tail +market price

Add Grilled Shrimp +9

## - Seafood & More -

### LAND & SEA PASTA

Cavatappi with marinated grilled chicken, jumbo shrimp  
& fresh vegetables tossed in a rich Cajun alfredo sauce.  
Served with brioche garlic bread. 19

### BLACK & BLEU SNAPPER

Delicate red snapper broiled with bleu cheese & roasted  
red peppers. 19

### SALMON CAKES

Flaky salmon cakes with fresh vegetables dredged in  
panko bread crumbs & fried to a golden brown.  
Served with a creole aioli. 22

### PUB STYLE FISH & CHIPS

Guinness beer battered pollock perfectly fried &  
served with a generous portion of steak fries. 18

### SIMPLY GRILLED

Seasoned and perfectly grilled Chicken or Salmon  
Chicken 15 • Salmon 19

### STEAMED LOBSTER TAILS

Mouthwatering Maine Lobster with a rich drawn butter  
2 tails market price • 3 tails market price

### RIBS

Our succulent baby back ribs smothered in our house  
barbeque sauce. Full Rack 23 • Half Rack 14

### CHICKEN MONTEREY

Mouthwatering marinated grilled chicken breast with  
honey mustard, bacon & manchego cheese topped  
with fresh chives. 18

### PORTABELLA PESTO PASTA

Cavatappi with marinated portabella mushrooms, roasted  
red peppers & tomatoes tossed in a light pesto lemon wine  
sauce. 15 Add Chicken +4 • Shrimp +6 • Mussels +6

### PORTERHOUSE PORK CHOP

Porterhouse pork chop grilled to perfection & topped with  
a maple bourbon butter. 16

## - Kids - 12 & under. Served with fries.

### CHICKEN TENDERS

Hand-breaded chicken tenders. 8

### MAC & CHEESE

Cavatappi with our cheese blend. 8

### SIRLOIN

6 oz. 14

### RIBS

House BBQ ribs. 8

### GRILLED CHEESE

American cheese on brioche bread. 6

### BRISKET BLEND BURGER

Cooked well done. 9

## - Sides -

### MANCHEGO MAC & CHEESE

### BAKED POTATO

### STEAK FRIES

### ONION RINGS

### FOUR CHEESE AU GRATIN

### STEAMED VEGETABLES

### JALAPENO CREAM CHEESE SPINACH

### ASPARAGUS

### SEASONED RICE

## - Desserts -

### CHEESECAKE

Classic NY style cheesecake with choice of  
chocolate, raspberry melba or caramel sauce. 9

### CARROT CAKE

Moist carrot cake with a rich cream cheese icing. 9

### MILE HIGH CHOCOLATE CAKE

Rich & decadent multi-layered chocolate cake. 10

### MOSCATO BERRY TIRAMISU

Perfectly paired sweet raspberries & blueberries with  
creamy mascarpone, layered with genoise soaked in  
moscato wine essence. 10

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