

# DISH + DRINKS

EXTENSION 7777

## SOUP, SALAD, STARTER

### Gazpacho Soup

Tomato gazpacho, crab meat, avocado

### Soup Of The Day

Ask your server

### Caesar

Romaine hearts, croutons, parmesan, white anchovies with caesar dressing

### Mixed Greens Salad

Spinach, pear, blue cheese, walnuts, shallot with citrus dressing

### Mediterranean Chickpea Salad

Chickpeas, cucumber, bell pepper, red onion, olives, feta season with lemon parsley vinaigrette

### Greek Salad

Fresh lettuce, tomato, onion, feta, kalamata olives with house dressing

### Caprese Salad

Tomato, fresh basil, mozzarella, balsamic reduction

### Crab Salad

Crab meat, avocado, mango, citrus dressing

### Calamari

Crispy fried with marinara sauce

### Mac & Cheese

Crispy fried calamari, marinara sauce

### Duck Confit Spring Rolls

Sweet chili sauce, mesclun salad

### Shrimp Cocktail

Jumbo shrimp, homemade cocktail sauce

### Ahi Tuna Tartar

Avocado, mesclun salad, potato chips, salmon roe

### Ceviche

Fish, shrimp, calamari, lime juice marinade

### Cheese Board

Cheddar, cave aged blue cheese, soft brie with grapes, strawberries, candied walnuts, apple butter

## LUNCH 11:30AM-2:30PM

### Cobb Salad

Grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella, spinach with mustard vinaigrette

### Avocado Toast

avocado, cherry tomatoes, mozzarella balls

### Chicken Sandwich

Roasted tomato, lettuce, bacon, cheddar, herb mayonnaise, ciabatta, frites

### Italian Club Sandwich

Lettuce, tomato, bacon, mortadella, ham, salami, mayonnaise, frites

### Tuna Sandwich

Lettuce, tomato, onion, mayonnaise, frites

### Crab Cake Sandwich

Lettuce, tomato, onion, coleslaw, tartar sauce, frites

### Fish & Chips

Coleslaw, tartar sauce, malt vinegar

### Idaho Trout

Haricot verts, almonds meunière

## LUNCH & DINNER

\$10	<b>Harvest Black Bean Quinoa Bowl</b> Black beans, seasonal veggies, roasted pepper coulis	\$16/\$19
\$10	<b>Burger</b> Lettuce, tomato, onion, cheddar, mayonnaise, frites	\$16
\$10	<b>Grilled Pork Tenderloin</b> Whipped sweet potato, broccolini, herb sauce	\$16/\$33
\$10	<b>Flat Iron Steak &amp; Frites</b> Frites, arugula salad, béarnaise sauce	\$19/\$33
\$15	<b>Chef Special</b> Ask your server	
\$15	<b>Grilled Salmon</b> Summer salad, lemon, olive oil	\$19/\$35
\$15	<b>Steamed Maine Mussels &amp; Frites</b> Shallots, tomato, white wine reduction, garlic frites	\$16/\$22
\$10	<b>Pasta</b> Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan	\$15/\$20
\$16	- with chicken	\$18/\$23
\$10	- with sausage	\$18/\$23
\$10	- with shrimp	\$20/\$25

## DINNER 5:00PM-10:00PM

\$13		
\$15	<b>Wild Mushroom Risotto</b> Seasonal wild mushrooms, shallots, garlic, reggiano, truffle oil	\$21
\$16	<b>Roasted Rosemary Chicken</b> Mashed potatoes, broccolini	\$25
\$15	<b>Lamb Chop - 10oz</b> Sweet potato confit, andouille, arugula	\$35
\$18	<b>New York Strip - 12oz</b> Strip steak, roasted potato, haricots vert, peppercorn sauce	\$37
	<b>Veal Scallopini</b> Mashed potato, mixed vegetables, lemon juice	\$37
	<b>Surf 'n' Turf</b> Flat iron steak, shrimp, roasted potato, asparagus, red wine sauce	\$37
\$16	<b>Maine Diver Scallops</b> Saffron risotto, garlic, parmesan	\$35
\$15	<b>Sesame Seed Crusted Ahi Tuna</b> Jasmine rice, baby bok choy, cherry tomato, ginger horseradish soy sauce	\$28
\$15	<b>Garlicky Lemon Mahi Mahi</b> Jasmine rice, asparagus, white wine, garlic, butter, lemon juice	\$30
\$15	<b>Shrimp &amp; Grits</b> Garlic, shallots, andouille sausage, spinach	\$28
\$15	<b>Jumbo Lump Crab Cake</b> Succotash, caper, lemon butter	\$32

## DESSERT

\$16	<b>Trio Sorbet</b>	\$11
\$16	<b>Gala Apple Beignet</b>	\$11
\$16	<b>Flourless Chocolate Cake</b>	\$11
\$16	<b>Pistachio Crème Brûlée</b>	\$11
	<b>Brownie Sundae</b>	\$11

The  
**RIVER**  
EST **INN** 1956

All room service orders come with an automatic \$2.50 delivery free and 20% gratuity added to it

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## RED WINE

<b>Ruvei   Barbera d'Alba</b> Barolo   Italy 2015	\$14/\$49
<b>Luigi Pira   Dolcetto d'Alba</b> Piedmont   Italy 2018	\$14/\$49
<b>Laura Hartwig   Cochagua</b> Carmenere Valey   Chile 2015	\$14/\$49
<b>The Chief   Cabernet Sauvignon</b> Columbia Vally   Washington 2014	\$15/\$51
<b>Ferrari Carano   Cabernet Sauvignon</b> Sonoma County   California 2016	\$14/\$49
<b>EA!   Tempranilo</b> Anada   Spain, 2014	\$14/\$49
<b>Marques de Riscal   Tempranillo</b> Rioja   Spain 2012	\$15/\$51
<b>Tres Picos   Garnacha</b> Borja   Spain 2015	\$14/\$49
<b>Don David   Malbec</b> Calchaqui Valley   Argentina 2017	\$15/\$51
<b>Trima Hill   Mourvedre</b> Monastrell   Spain 2014	\$15/\$51
<b>Poppy   Pinot Noir</b> Monterey County   California 2015	\$15/\$51
<b>Emeritus Hallberg Ranch   Pinot Noir</b> Russian River Valley   California 2014	\$15/\$51
<b>Ancient Peaks   Zinfandel</b> Santa Margarita   California 2014	\$15/\$51
<b>Solanera   Blend</b> Murcia   Spain 2015	\$15/\$51
<b>La Cartuja   Blend</b> Priorat   Spain 2015	\$15/\$51
<b>Murrieta's Well The Spur   Blend</b> Livermore Valley   California	\$15/\$51
<b>Amarone Della   Blend</b> Sant Urbano   Italy 2012	\$100
<b>Ca' La Bionda   Blend</b> Veneto   Italy 2016	\$15/\$51
<b>Speri La Roverina   Blend</b> Veneto Italy 2016	\$15/\$51

## CORDIALS/PORTS

<b>Kelt V.S.O.P Cognac</b>	17
<b>Germain-Robin Alambic Brandy XO</b>	32
<b>8Ufcb 7Uj UXcgLC</b>	22
<b>7\UHU '8i '6i gW5fa U bUW</b>	18
<b>7Yg8Y8i WJY' 5fa U bUW</b>	18
<b>@UYggbl 'YLC 5fa U bUW fUbX FYgMj Y</b>	18
<b>J b 8ci l 'Gla cg'Gk YhiA i gWhi&amp;S%</b>	16
<b>6Ubn 'gA "'7\ Udc i hYf '8S%</b>	16
<b>5\WrbY8YggMhK  bY</b>	16
<b>Ga  h K ccX' ci gYDcfh&amp;S%</b>	22
<b>; fU Ua Dg% MfgHk bnDcfh</b>	15
<b>; fU Ua Dg'S MfgHk bm</b>	17

## WHITE WINE

<b>La Caña   Albariño</b> Rías Baixas   Spain 2015	\$13/48
<b>Anne Amie   Müller-Thurgau</b> Carlton   Oregon 2015	\$14/49
<b>Jean-Marc   Chablis</b> Brocard   France 2015	\$65
<b>Chamisal   Chardonnay</b> Carneros   California 2015	\$14/49
<b>Terredora Dipaolo   Falanghina</b> Montefusco   Italy 2015	\$15/\$51
<b>La Ciboise   Luberon</b> Rhone, France 2014	\$15/\$51
<b>Ca'Montini   Pinot Grigio</b> Trentino   Italy 2016	\$14/50
<b>Mader   Pinot Gris</b> Alsace   France 2016	\$14/50
<b>Christian Lauverjat   Sancerre</b> Loire   France 2016	\$62
<b>Bayten   Sauvignon Blanc</b> Constantia Valley   South Africa 2017	\$14/50
<b>Mudhouse   Sauvignon Blanc</b> New Zealand 2016	\$14/50
<b>Wesex Hundred   Viognier</b> Williamsburg Virginia 2016	\$14/50
<b>Prinz Salm Two Princes</b> Riesling   Nahe   Germany 2017	\$14/50

## SPARKLING WINE

<b>Charles Bove Brut</b> Méthode Traditionnelle   France	\$14/50
<b>Charles Bove   Touraine Rose</b> Méthode Traditionnelle   France	\$14/50
<b>Flare   Moscato</b> Spain	\$14/50

## BEER

<b>Hopnosh IPA</b> Salt Lake City   Utah	\$9
<b>Shlaly, Oatmeal Stout</b> Saint Louis   MO	\$9
<b>Shlaly, Seasonal Lager</b> Saint Louis   MO	\$9
<b>Weienstephaner, HeffeWeissbier</b> Germany	\$9
<b>Scrimshaw Pilsner</b> Fort Bragg   California	\$9
<b>Old Stock Ale</b> California	\$9
<b>Tennent's Original Export Lager</b> Glasgow   Scotland	\$9
<b>Scaldis Amber</b> Belgium	\$9
<b>Scaldis Triple Blonde</b> Belgium	\$9
<b>Original Sin Hard Cider</b> New York	\$9

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