

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 ENTRÉES 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	Harvest Black Bean Quinoa Bowl Black beans, seasonal veggies, roasted pepper coulis	\$16/\$19
\$10	Burger Lettuce, tomato, onion, cheddar, mayonnaise, frites	\$16
\$10	Grilled Pork Tenderloin Whipped sweet potato, broccolini, herb sauce	\$16/\$33
\$10	Flat Iron Steak & Frites Frites, arugula salad, béarnaise sauce	\$19/\$33
\$15	Chef Special Ask your server	
\$15	Grilled Salmon Summer salad, lemon, olive oil	\$19/\$35
\$15	Steamed Maine Mussels & Frites Shallots, tomato, white wine reduction, garlic frites	\$16/\$22
\$10	Pasta 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 ENTRÉES 5PM-10PM

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

DESSERT

\$16	Trio Sorbet	\$11
\$16	Tiramisu	\$11
\$16	Gala Apple Beignet	\$11
\$16	Flourless Chocolate Cake	\$11
	Pistachio Crème Brûlée	\$11
	Brownie Sundae	\$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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BEER

Hopnosh IPA Salt Lake City Utah	\$9		
Shlafly, Oatmeal Stout Saint Louis, MO	\$9	Barbera d'Alba, Ruvei Barolo, Italy 2015	\$13/48
Shlafly, Seasonal Lager Saint Louis, MO		Carmenere Laura Hartwig Cochagua Valey, Chile 2015	\$75
Weienstephaner, HeffeWeissbier Germany	\$7	Cabernet Sauvignon, The Chief Columbia Vally Washington 2014	\$95
Scrimshaw Pilsner Fort Bragg California	\$9	Enamore Mendoza 2015	
Old Stock Ale California		EA! Tempranilo Spain, Anada 2014	\$13/48
Delirium Tremens Belgium	\$7	Garnacha, Tres Picos Borja, Spain 2015	\$14/56
Delirium Nocturnum Belgium	\$7	GSM Blend Champs Pentus, Fugeres France, 2014	
Sonoma Hard Apple Cider "The Hatchet" California	\$8	La Cartuja Priorat, Spain 2015	\$14/50
Sonoma Hard Apple Cider "The Pitchfork" California	\$8	Lirac, Lou Comine Rhône Valley France 2015	\$13/48
SPECIALTY COCKTAILS	\$6	Malbec, Don David Calchaqui Valley, Argentina 2015	
After Thought Belle Isle Ruby Red Grapefruit; Fresh Squeezed Grapefruit; Pamplemousse		Monastrell, Trima Hill Spain 2014	\$14/50
Silver Tequila Negroni Silver Tequila; Campari; Yzaguirre Sweet Vermouth	\$13	Norton, Horton Orange County, Virginia 2015	\$65
Cosmo Delux Vangogh Acai Berry Vodka, Clementine Vodka, Fresh squeezed lemon juice, pomegranate juice, crème de cassis	\$13	Pinot Noir, Poppy Monterey County, California 2015	
Cru-Driver Cruzan Rum, Tripple Zec Fresh Squeezed Orange Juice and Lemon juice	\$13	Pinot Noir Russian River Valley 2014	\$13/48
Dish Old Fashion Old Scout Smooth Apple bourbon, orange bitters, raw cane sugar; etc.	\$13	Petitie Sirah, McNab Mendocino County, 2012	\$14/50
Dish Gin and Tonic Leopold's Ginn; St. Germain Elderflower Liquor; Tonic	\$12	Rioja, Dina Otano Grab Reserba, 2010	\$14/50
Dish Perfect Rye Manhattan High West Double Rye Whiskey Sweet and Dry Yzaguirre Vermouth, Orange bitters. Garnished with an orange peel		Samur Champigny, Terres Chaude Loire Valley, France 2014	\$13/48
District Blossom Crème De Violette; Fresh Squeezed Lemon Juice; Jensons Old Tom Dry Gin		Shiraz, Jim Barry Clare Valley, Australia 2013	\$13/48
Dish Cucumber Gin Martini Leopold's Summer Batch Gin; maserated cucumbers; cucumbers bitters		Merlot Blend, The Vincent Racer Woodinville, Washington 2015	\$13/48

MONDAY -

FRIDAY

7AM-10AM

SATURDAY

SUNDAY

8AM-11AM

LUNCH

MONDAY -

FRIDAY

11:30AM-2:

30PM

DINNER

MONDAY-

SATURDAY

5PM-10PM

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