

R I V E R V I E W  
**RUSTIC**  
 K I T C H E N

**APPETIZERS**

Flash-Fried Brussel Sprouts (D) **8**  
 drizzled with balsamic & parmesan

Rustic Wings (D,Soy) **12**  
 brined, baked & flash fried with choice of  
 garlic parm, buffalo or General Tsao sauces

Signature Caesar Salad (V,D,E) **13**  
 a large portion of romaine, house-made  
 Caesar dressing, shaved parmesan

Spinach & Artichoke Dip (D,E,V) **12**  
 organic artichoke & spinach in an  
 all-natural cheese sauce with crostini

Truffle Fries (D,V) **5**

Pork Spring Rolls (D,E,Soy) **12**  
 braised heritage kurobuta pork, braised in Asian fusion spices served with apricot-ginger  
 dipping sauce

**ENTRÉES**

Wild Mushroom Lasagne (D,E,V) **19**  
 Tall with layers of freshly cooked pasta,  
 wild mushroom ragout, cheesy béchamel  
 sauce, served with side salad

Riverview Wagyu Burger (D,E,Soy) **22**  
 ½ lb certified Wagyu patty, Gruyere, lettuce,  
 house-made pork-belly bacon, tomato jam,  
 truffle aioli. On brioche with fries

Bone-In Pork Tomahawk Chop (D,GF) **28**  
 Heritage Frenched Berkshire 20 oz chop, miso/tamarind marinade, carrots & asparagus  
 served with sweet potato

Filet Mignon (D) **34**  
 8 oz pasture-raised certified Angus filet,  
 potato, asparagus & baby carrots served  
 with a demi glace and truffle butter

4 Chop Rack Of Lamb (D,GF) **30**  
 Pasture-raised, rosemary-Dijon crust,  
 raspberry pomegranate reduction with  
 creamy mash, carrots and asparagus

Steak Frites (D,Soy) **25**  
 12 oz Certified Black Angus "Steak Frites", baby carrots, demi glace & truffle fries

Faroe Island Fjord Salmon (D,GF) **28**  
 8 oz pan-seared & served with seasonal vegetables

**SIDES \$5**

Sautéed Asparagus (V,GF,D)  
 Crispy Fries (V,GF)  
 • ADD TRUFFLE OR PARMESAN FOR \$2 •

Creamy Mashed Potatoes (D,V)  
 Flash-Fried Brussel sprouts  
 a side serve of our flash fried favorites with  
 balsamic & parmesan