



SHAREABLES

CHEF'S CHARCUTERIE

An array of cured meats and artisan cheeses paired with assorted accoutrements. Ask your server for details |

CHEDDAR CHEESE CURDS

Italian breaded cheddar cheese curds served with house marinara and onion petal sauce |

PHILLY CHEESE STEAK EGG ROLLS

Chopped steak, peppers, onions, seasoned cabbage, and shredded mozzarella wrapped in a wonton wrapper, fried crisp, and served with house marinara sauce |

LOADED SEAFOOD NACHOS

Crispy wonton strips topped with shrimp, crab, avocado, jalapeno, tomato, and green onion and finished with sriracha, soy reduction, and ginger sour cream drizzles |

GOAT CHEESE BRULEE

Silky goat cheese torched golden brown and served with raspberry balsamic, chef feature jams, roasted beets, grilled flatbread points, and crackers |

CRISPY CALAMARI

Buttermilk marinated calamari tentacles, rings, and banana peppers dusted with corn flour and fried golden brown. Finished with grated parmesan cheese and served with remoulade and house marinara sauce |

SAILORS PLATE

Champagne butter poached bay scallops and tiger shrimp paired with garlic blanched broccoli |

CRAB BRULEE

Oyster mushrooms, lump crab, caramelized onions, lemon mousseline, and old bay topped with torched provolone cheese and served with charred toast points |

STEAMED SHELLS

Your choice of 1lb Jersey little neck clams, PEI mussels, or both steamed in white wine, garlic, butter, bacon, lemon, and crushed red pepper and served with toasted bread points |

CHICKEN AND WINGS

SEASONED CRISPY WINGS

5 Wings | 10 Wings | 20 Wings | 50 Wings |

BONELESS WINGS

Bowl (8) | Basket (12) |

DRY RUBS Mesquite BBQ, Lemon Pepper, Black and Bleu, Cajun, Chili Lime, Chipotle Garlic, Espresso Chili, 911 (Habanero, Aleppo, Chili), Korean BBQ

SAUCES Hot, Sissy, Raspberry Chipotle BBQ, Mango Habanero, The Melt Down, Grated Garlic Parmesan, Maple Chipotle, Sour Cherry, Coconut Teriyaki, Hot Honey BBQ, Blackberry Brandy BBQ, Whiskey BBQ, Carolina BBQ, Jammin Chicken

CHICKEN TENDER PLATTER

Breaded chicken tenders served with fresh hand cut fries, cole slaw and your choice of dipping sauce |

SOUPS

LOBSTER BISQUE

Brandy cream, seafood stock, and chopped lobster
Cup | Bowl |

FRENCH ONION

Caramelized onions, herbed beef broth, croutons and torched provolone cheese
Cup | Bowl |

SOUP OF THE DAY

Ask your server for details
Cup | Bowl |

Add Side Garden or Caesar Salad |

GREENS

GOLDEN BURRATA

Harvest greens, fresh burrata, golden beets, toasted almonds, and truffle honey served with raspberry vinaigrette |

BLEU WEDGE

Baby iceberg lettuce, grape tomatoes, sesame seeds, gorgonzola cheese, roasted red peppers, celery, crumbled bacon, and fried onion straw served with house bleu cheese |

CLASSIC CAESAR

Romaine, shaved parmesan cheese, and seasoned croutons tossed in creamy Caesar |

PITTSBURGH STEAK

Field greens, grape tomatoes, red onions, cucumbers, fresh hand cut fries, and grilled beef tenderloin smothered in mozzarella cheese and served with ranch |

RIVER HOUSE

Field greens, grape tomatoes, red onion, cucumbers, cheddar jack cheese, and roasted chickpeas served with your choice of dressing |

DRESSINGS Ranch, Bleu Cheese, 1000 Island, French, Oil & Vinegar, Caesar, Lite Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, and Parmesan Peppercorn

Add Crab Cake | Grilled or Blackened Salmon | Chicken Breast | Grilled Shrimp |

BUILD YOUR OWN PIZZA

STARTER House red sauce and mozzarella

Small | Medium | Large |

TOPPINGS Broccoli, Olive, White Onion, Tomato, Sundried Tomato, Bacon, Ground Beef, Chopped Steak, Ham, Pepperoni, Banana Pepper, Mushroom, Spinach, Jalapenos, Chorizo, Green Pepper, Italian sausage, Chicken, Extra Cheese

SPECIALTY PIZZAS

CARNIVORE Bacon, ground beef, ham, pepperoni, sausage, mozzarella, red sauce

Small | Medium | Large |

PIGGY BACK Pulled pork, ham, bacon, cheddar jack cheese, whiskey BBQ sauce

Small | Medium | Large |

GARLIC WHITE Tomato, artichokes and spinach, mozzarella, garlic oil

Small | Medium | Large |

CRAB AND SHRIMP ALFREDO Maryland crab, tiger shrimp, mozzarella, old bay alfredo

Small | Medium | Large |

BLEU MAN Chopped steak, white onion, mushroom, Boursin cheese, mozzarella, garlic butter

Small | Medium | Large |

LASAGNA Ground beef, basil, oregano, garlic ricotta cheese, mozzarella, white onion, red sauce

Small | Medium | Large |

BUFFALO CHICKEN Chicken, ranch, mozzarella, house bleu cheese, hot sauce

Small | Medium | Large |

FLATBREADS Substitute flatbread for small crust pizza

BOLIS

ITALIAN Ham pepperoni, salami, shredded mozzarella

PHILLY Chopped steak, onions, peppers, mozzarella

B.Y.O.B Choose any (3) toppings with mozzarella

Small 12" | Large 14" |



BETWEEN THE BUNS

Choice of Sirloin Burger or Grilled Chicken Breast

Served with fresh hand cut fries or substitute any other side for additional |

GREEN MEANY

8oz sirloin burger, fried green tomato, fresh spinach, shredded mozzarella, and sliced avocado served on a toasted onion brioche roll |

PIT BBQ BLEU

8oz sirloin burger, ham, fontina cheese, bleu cheese, whiskey BBQ sauce, and mixed greens served on a toasted brioche roll |

RIVER MONSTER

8oz sirloin burger “capped” with a marinated mushroom, topped with provolone cheese, baby arugula, red wine braised onions, and truffle aioli and served on a Romano focaccia roll |

GREAT AMERICAN

8oz sirloin burger, lettuce, tomato, onion, pickles, and American cheese served on a toasted brioche roll |

FALAFEL (V)

Falafel cake, tzatziki sauce, red onion, baby arugula, pickle chips, and Swiss cheese served on a toasted onion brioche roll |

Add Bacon, Sautéed Mushrooms, or Sautéed Onions |

Substitute House Lump Crab Cake | Chuck Short Rib Burger |

MINI TRIOS

Served with fresh hand cut fries and pickle chips

HOUSE FRIED CHICKEN SLIDERS

Fried Cajun ranch chicken breast, dill pickle chips, and honey sriracha aioli served on mini brioche rolls |

SMOKED GOUDA SLIDERS

Miniature sirloin burgers, smoked gouda cheese, sundried tomato aioli, mixed greens, and caramelized onions served on mini brioche rolls |

SALMON BLT SLIDERS

Fresh Atlantic salmon filets, bacon, lettuce, tomato, and remoulade sauce served on soft ciabatta sliders |

OFF THE BOARD

FEATURED QUESADILLA

Ask your server for our current quesadilla selection served with salsa and sour cream |

CHEESE STEAK

Your choice of chopped chicken or steak either California style with American cheese, lettuce, tomato, and mayonnaise or Philly style with provolone cheese, grilled onions, and marinara served on a fresh baked sub roll with sweet Maui onion chips |

SHRIMP TACOS

(2) Blackened shrimp tacos with cheddar cheese, mango salsa, chipotle ranch, and shredded lettuce on flour tortilla with a side of Cajun rice |

SAUSAGE AND PEPPERS

Sautéed smoked sausage, caramelized onions, red bell peppers served over a toasted open-faced garlic sub roll |

THE GODFATHER

Salami, prosciutto, ham, pepperoni, and provolone cheese toasted on our fresh baked sub roll and topped with lettuce, tomato, onion, banana peppers, pesto vinaigrette, and shaved parmesan. Served with sweet Maui onion chips |

FISH AND CHIPS

Yuengling Lager battered Pacific cod fried golden brown and served with dill tartar sauce, cole slaw and fresh hand cut fries |

COWBOY ROPER

8oz sirloin burger, lettuce, tomato, onion straws, whiskey BBQ, and cheddar cheese wrapped in a chipotle flour tortilla and served with sweet Maui onion chips |

PULLED PORK

Slow roasted pork butt, Carolina BBQ sauce, and cole slaw served on a Romano focaccia roll with sweet Maui onion chips |

B.Y.O RIVER ROCK

13oz baked potato loaded with your choice of toppings |

TOPPINGS Butter, Sour Cream, Cheddar Cheese, Bacon, Alfredo, Broccoli, Tomato, Asparagus, Sautéed Onions, and Mushrooms

Chicken | Shrimp | Steak | Crab | Pulled Pork |

PASTAS

BAKED RAVIOLI

Sundried tomato stuffed ravioli baked in creamy garlic mushroom and spinach parmesan sauce and topped with tiger shrimp, scallops, and prince island mussels |

CLAMS LINGUINI

Steamed littleneck clams, pancetta, and asparagus tips served over linguini with your choice of creamy sundried tomato pesto or marinara |

PENNE ALFREDO

Your choice of crab and shrimp or grilled chicken breasts tossed with broccoli and sundried tomatoes in creamy parmesan alfredo sauce

Crab and Shrimp | One Breast | Two Breast |

SIGNATURE ENTREES

HOUSE CRAB CAKES

Two broiled premium lump crab cakes seasoned to perfection and served with creamy parmesan risotto and sautéed haricot verts

One | Two |

CHICKEN RICOTTA

Grilled marinated chicken breast stuffed with ricotta cheese and served over spinach fettuccini and roma tomatoes in creamy alfredo sauce |

PETITIE PEPPERCORN FILET

8oz grilled beef filet topped with honey pepper bacon and served with au gratin potato muffin and steamed buttered broccoli |

CRISPY BUTTERMILK CHICKEN

Fried hand battered chicken finished with buttermilk chili slaw and served over cheddar mashed potatoes |

BABY BACK RIBS

House rubbed and slow roasted ribs brushed with whiskey BBQ sauce served with creamy mac & cheese and buttered broccoli

Half | Full |

BRAISED SHORT RIBS

Slow roasted beef short ribs finished with a merlot demi-glace and served with horseradish mashed potatoes and roasted brussel sprouts |

KING SALMON

Your choice of blackened or citrus glazed 8oz fresh Atlantic salmon chargrilled, topped with lump crab, capers, tomatoes in white wine butter and served over seven-grain rice and sautéed asparagus |

NY STRIP STEAK

USDA Choice New York strip steak grilled to your liking served with cheddar mashed potatoes and sautéed asparagus |

Add sautéed onions and mushrooms |

Add scampi shrimp |

SIDES

Fresh Hand Cut Fries, Sweet Potato Fries, Cheddar Mashed Potatoes, Sweet Maui Chips, Buttered Broccoli, Sautéed Asparagus, Roasted Brussel Sprouts, Cole Slaw, Baked Potato, Battered Pickle Spears, Mac & Cheese, Side Salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.