

Rivers

Taste | See | Experience

STARTERS

AHI POKE

Prime grade Yellowfin Ahi tuna tossed with cilantro sesame dressing, shallots and scallions sided by crisp Wonton chips.
12.00

FRITTO MISTO

Crispy prawns, calamari, anchovy stuffed olives, onion petals, lemon and fennel with dill tartar.
12.00

ASIAN SHRIMP & AVOCADO LETTUCE WRAPS

Tender shrimp, avocado, mango and cashews in crisp romaine with chili and peanut sauces.
11.50

BRIE & GARLIC CROSTINI

A jar of Creamy brie cheese, roasted sweet garlic and raspberry sauce with crisp toasted baguette slices.
10.50

TEMPURA GNOCCHI

Light potato pasta, fried crisp and displayed in a pool of creamy gorgonzola spinach sauce and garnished with fried spinach leaves.
10.50

ESCARGOT

Tender French snails in a chardonnay lemon cream reduction and presented with toasted French bread.
14.00

SUSHI FOR 2

Our Japanese experience, featuring a beautiful array of the following:

PRIME AHI bathed in sesame dressing, with Sambal Oelek, shallots and scallions

CRISPY PRAWNS tossed in sweet coconut glaze and garnished with cucumber and candied walnuts

TEMPURA GODZILLA ROLL with Yukari crab, avocado, cucumber and Sushi rice with a rainbow of sauces

20.00

SEAFOOD

HIBACHI SALMON

Fresh salmon fillet rubbed with Asian spices, char-grilled to a moist-medium and glazed with hoisin. Topped with chuka salad and pickled ginger.
19.00

COCONUT & ALMOND SHRIMP

Large prawns, coated in sweet coconut and toasted almonds, fried crisp and served with mango relish and chili dipping glazes.
20.00

CHILEAN SEA BASS

Chilean sea bass smoked over applewood chips, presented on a bed of soft gorgonzola cheese polenta and garnished with a refreshing tomato caper relish.
26.00

ALASKAN HALIBUT

Halibut fillet, encrusted with crisp Idaho potatoes and macadamia nuts, garnished with roasted garlic aioli and crispy fried capers.
23.00

TEMPURA AHI TUNA

Triple-grade yellow fin tuna presented **rare** in a crisp and delicate tempura crust, drizzled with a duet of sesame, ginger, cilantro and sweet chili dressings.
26.00

RIVERS CRAB CAKES SUPREME

Sweet Pacific crab meat combined with fresh herbs, spices, lightly breaded and sautéed. Presented with a trio of specialty sauces and garnished with crispy capers.
24.00

AUSTRALIAN LOBSTER TAIL

10/12 oz. cold water tail with roasted lobster butter and tender asparagus.
\$ market price \$

CALIFORNIA RAISED ABALONE

Lightly breaded and quick seared golden brown with roasted garlic tartar sauce.
\$ market price \$

MAKE IT "SURF & TURF"

Add a tender juicy 5 oz. roasted Filet Mignon to your Seafood Entrée.
12.00

Seafood entrées include rice pilaf or mashed potatoes, vegetable garnish and your choice of house chopped salad or a cup of soup du jour

SALADS

FRESH SPINACH & PEAR

Baby spinach and pears, candied walnuts and blue cheese crumbles tossed in a sweet bacon vinaigrette. Entrée portion includes your choice of shrimp or grilled chicken & comes with a cup of soup.
18.00 as an Entrée
8.00 with your Entrée (1/2 portion)

CAESAR

Fresh crisp romaine lettuce tossed with croutons, shredded Parmigiano Reggiano, and Caesar dressing. Entrée portion includes your choice of shrimp or grilled chicken and comes with a cup of soup.
18.00 as an Entrée
8.00 with your Entrée (1/2 portion)

RIVERS WEDGE

Mesquite grilled iceberg lettuce, served with a tomato relish stuffed avocado, Danish blue cheese, crisp bacon and blue cheese dressing. Entrée portion includes your choice of shrimp or grilled chicken and comes with a cup of soup.
18.00 as an Entrée
8.00 with your Entrée (1/2 portion)

SOUP

SOUP DU JOUR

Our soups are new creations made daily with seasonal ingredients. Please ask your server about today's soup.
4.00 Cup
6.00 Bowl

Enjoy Chef Cal's special homemade **Boston Clam Chowder**, every Friday.

18% **gratuity** added to parties of 8 or more.

For the convenience of our customers, **cell phone use** is not permitted inside the premises.

Rivers

Taste | See | Experience

KOBE BURGERS

Made with ½ lb. select American Angus Kobe beef, char-grilled and cooked to medium-rare to medium (unless otherwise specified) on a soft whole grain roll. All burgers come with Rivers pepper relish, romaine lettuce, tomato and homemade pickles.
12.50 each

RIVERS BURGER

with caramelized onions and sharp cheddar cheese.

BBQ Blue Burger

with BBQ sauce, gorgonzola cheese and onion ring

Mushroom Swiss Burger

with sautéed mushrooms and Swiss cheese

Bacon Avocado Burger

with three strips of applewood smoked bacon and avocado

RIVERS TEX MEX SPECIAL

MEXICAN PLATTER

Smoked Prime Rib and sharp cheddar enchiladas and pepperjack, rice and vegetable chile relleno on chipotle Ancho cream, sided by black beans with roasted corn, avocado, chips and fire roasted salsa

21.00

SPECIALTY SIDES

CHEESY CORN RISOTTO

Risotto, sweet corn, Asaigo and parmesan cheeses
8.00

LOADED SCALLOPED POTATOES

Yukon potatoes, sharp cheddar, bacon, green onions
8.00

ASPARAGUS CASSEROLE

In mushroom cream with crispy onion straws
8.00

PASTA

SEAFOOD RISOTTO

Shrimp, crab and scallops sautéed with mushrooms, green onions and garlic in a lobster sherry cream, tossed with tender Italian Arborio rice.
24.00

ANGELHAIR CARBONARA

Large prawns sautéed with applewood smoked bacon and green onions in a zesty Parmigiano Reggiano sauce with just a hint of spice.
22.50

BUTTERNUT SQUASH RAVIOLI

Tender pasta stuffed with delicious butternut squash, ricotta cheese and spices, sautéed with fresh garlic and shallots, bathed in walnut pesto cream sauce.
20.00

VEAL & PENNE BOLOGNESE

Tender milk fed veal sautéed with garlic, shallot, fresh sage, Parmigiano Reggiano and jalapeño bacon, with rigatoni pasta in sauce Bolognese.
23.50

ROSEMARY CHICKEN RISOTTO

Smoked chicken with asparagus and fresh rosemary in a pine nut cream sauce, garnished with balsamic portabella mushrooms.
19.00

CAPELLINI & MEATBALL

Al dente Capellini, sautéed in olive oil and garlic, topped with marinara sauce and presented with Rivers signature ½ pound mozzarella stuffed meatball.
17.50

*Pasta entrées include vegetable garnish and your choice of house chopped salad or a cup of soup du jour. Note: many of our pasta specialties can be altered to accommodate **vegetarian** preferences.*

LAMB

ROASTED NEW ZEALAND RACK OF LAMB

Marinated with Dijon, garlic, shallots and rosemary and char-grilled, presented with mint jelly, balsamic syrup and Dijon sauce.
26.00

Lamb entrée includes rice pilaf or mashed potatoes, vegetable garnish and your choice of house chopped salad or a cup of soup du jour.

Rivers Doneness Guide for Prime Rib, Steaks & Lamb

Rare: red cool center
Medium Rare: red warm center
Medium: red to pink center
Medium Well: slightly pink center
Well: no pink

PRIME RIB

Choice prime rib of beef, specially aged and house-smoked with applewood chips.

PETITE CUT 10 oz
19.50

GENTLEMAN'S CUT 12 oz
23.50

RIVERS CUT 1 lb
28.00

STEAKS

Aged 28 days, hand-cut, roasted at 1800 degrees and finished with Rivers steak butter.

FILET MIGNON 10 oz
Presented "sizzling" tableside.
32.00

RIB EYE 1 lb
Served with buttermilk onion straws.
34.00

SURF'S UP

Add any of the following seafood to your prime rib or steak entrée.

TEMPURA PRAWNS (3)
8.00

COCONUT PRAWNS (3)
8.00

RIVERS CRAB CAKE (1)
8.00

GOLDEN ABALONE (2)
30.00

OVER THE TOP

SAUTÉED MUSHROOMS
ROASTED GARLIC
GORGONZOLA BLUE CHEESE
Add any of the above toppings to your prime rib or steak entrée.
3.00 each

Meat entrées include rice pilaf or mashed potatoes, vegetable garnish and choice of house salad or cup of soup du jour