

All handhelds served with chips and a pickle, or upgrade with one of our sides

## Big River Burger \*

Half pound certified Angus ground beef with lettuce, tomato, & onion served on a toasted Brioche bun, with your choice of cheese (American, cheddar, Gouda, Goat, or Swiss) - 19  
Add bacon - 3

## Veggie Life Vegan Burger

Jaime's homemade vegan burger with organic red quinoa & garden veggies served with lettuce, tomato, & onion on a gluten-free bun - 19 <sup>(V)</sup>

## Joe's Choice \*

Classic shaved steak & American cheese sub with mushrooms, onions, & peppers on a toasted sub roll - 18  
Make it chicken if you prefer.

## BBQ Pulled Pork \*

Smoked pork roast in sweet smokey BBQ sauce, shredded to perfection, topped with coleslaw on a brioche bun - 18

## Chicken Parmesan Sub \*

Classic Italian breaded chicken coated in hot marinara, mozzarella, and Parmesan cheeses on a sub roll - 19

## Meatball Sub \*

Classic Italian meatballs tossed in marinara, topped with mozzarella and parmesan cheese on a sub roll - 18

## Turkey Gouda BLT \*

Smoked turkey and gouda cheese with lettuce, tomato, bacon, & our special pesto mayo on rustic panini bread - 19

Note, all menu items can be made gluten free with either a gf bun or gf pasta except the chicken parmesan

## - Sides -

Mac & Cheese | Fingerling Potatoes | Coleslaw | Side Salad - 6

Garlic Mashed Potatoes | Wild Rice - 6

Broccoli | Brussel Sprouts | Roasted Squash - 6

## - Mains -

Available after 4 pm

## Maple Bourbon Salmon \*

Maple Bourbon glazed salmon served over wild rice with roasted brussel sprouts. - 34

## Ribeye Steak \*

12 oz ribeye steak cut in-house, seasoned and cast iron seared to choice temperature topped with garlic parsley compound butter served with fingerling potatoes and roasted brussel sprouts - 38

## Garlic Teriyaki Steak Tips \*

10 oz beef tenderloin steak tips marinated in homemade garlic teriyaki sauce served with mashed and broccoli. - 34

## Short Rib \*

Mouthwatering juicy short ribs served with a bone broth demi-glace, butternut squash puree and broccoli - 38

## - Pasta Mains -

Gluten free pasta available - 3

## Classic Chicken Parmesan \*

House-breaded chicken breast (or eggplant) baked with marinara, mozzarella, & Parmesan cheese over a bed of fresh linguine - 30

## Shrimp & Broccoli Alfredo \*

Seared Shrimp and Broccoli with house made alfredo sauce over a bed of linguini served with garlic bread. - 34

## Linguini and Meatballs \*

Italian Meatballs baked with marinara, mozzarella, & Parmesan cheese over a bed of fresh linguine served with garlic bread - 29

## Lobster Ravioli

Lobster ravioli tossed in a pesto butter sauce, drizzled with balsamic reduction. Served with garlic bread. - 38

## - Shared Plates -

### Buffalo Chicken Dip

Braised chicken in a creamy buffalo sauce, topped with cheddar-jack cheese and served with tortilla chips. - 16

### Grilled Cheese Bites

Mini grilled cheese bites filled with Swiss, Cheddar, Gouda and American cheeses, crisped to perfection, served with marinara sauce for dipping! - 14

### Marinara Meatballs

Meatballs sauteed with marinara sauce, topped with mozzarella and parmesan cheese served with garlic bread- 14

### Fried Brussel Sprouts

Brussel sprouts fried with onions and bacon, topped with balsamic reduction- 14

### Riverside Nachos

Tri-colored tortilla chips under onion, green pepper, tomato, and jalapeno, topped with cheddar jack cheese, salsa, & sour cream - 16  
Add chili, grilled chicken, pulled pork or shaved steak - 8. \* Add guacamole - 4

### Shrimp Cocktail \*

5 Jumbo shrimp poached until tender, served with lemon & house cocktail sauce - 16

## (v) - Fork -

### House Garden

Mixed greens with fresh garden veggies tossed in a honey white balsamic vinaigrette - 10/14

### Butternut Squash Salad

Spring Mix, roasted squash, red onion, carrots, topped with candied walnuts and goat cheese. Tossed in maple blueberry balsamic dressing. 14/18

Add grilled chicken - 6 | shrimp, salmon or steak tips - 12

### Kim's Capresar

(Caprese & Caesar) Our own twist on two classics! A bed of fresh chopped romaine lettuce tossed in our homemade creamy Caesar dressing and house pesto, topped with tomatoes, fresh mozzarella, & drizzled with a balsamic reduction - 14/18

### Classic Caesar

Chopped romaine, shaved Parmesan, baked croutons & homemade creamy Caesar dressing - 10/14

## - Spoon -

### Princess Point Seafood Chowder\*

Homemade from the Christopher family recipe! Delicious cream base with shrimp, scallop, clams, & haddock - 12/16

### Brisket Chili

Brisket chili simmered with peppers, beans, jalapeños, garlic & crushed tomatoes - 10/14



### Veggie Life Vegan Chili

Medium-spicy, protein & fiber packed hearty chili, slow-simmered with beans, tomatoes, jackfruit, red quinoa, & corn - 11/15 (v)

### Soup du jour

Fresh homemade soup made from seasonal ingredients, herbs and spices. Ask your server about today's offering. 10/14

## - Inn-Dulgent Mac N Cheese -

Served with our Parmesan garlic bread

### The Classic Mac

A house made velvety smooth blend of creamy cheeses tossed with Cavatappi pasta - 22  
Add Chicken - 6 Pulled Pork- 10 Salmon or Shrimp- 12

### Candied Bacon & Gouda Mac

A rich mac and cheese made with gouda cheese and topped with candied bacon bits. - 29

### Steak Tip Mac & Cheese

A Spinoff of our classic mac and cheese, topped with tender, marinated garlic teriyaki Steak Tips - 34

### Joe's Choice Mac

Our classic mac and cheese with shaved steak, onions, mushrooms and green peppers topped with montreal steak seasoning - 30

Gluten free pasta available - 3

\*Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses

