

THE RIVERVIEW ROOM

ENTREES:

ALL ENTREES ARE SERVED WITH CAESAR OR BLT SALAD AND YOUR CHOICE OF A SIDE DISH

STEAKS AND RIB:

FILET MIGNON "CAREW" 9 OZ. CENTER CUT WITH YOUR SELECTION OF BEARNAISE SAUCE, MAITRE D' BUTTER OR BLEU CRUMBLES - SERVED OVER CROSTINI 32

PRIME NEW YORK STRIP "UNION TERMINAL" 14 OZ. CENTER CUT, AGED AND MARBLED TO PERFECTION 33

PORTERHOUSE "PAUL BROWN" EVERYBODY'S ORIGINAL FAVORITE, PREPARED WITH OUR SECRET SPICE RUB 29

PRIME RIB "RIVERVIEW" SLOW TURN ROASTED, SERVED WITH HORSERADISH SAUCE - 12 OZ 28

CHICKEN:

"MAKERS MARK"® CHICKEN BREAST KENTUCKY BOURBON GLAZE WITH GORGONZOLA CREAM SAUCE 22

"GREAT AMERICAN" CHICKEN BREAST CHAR GRILLED WITH ROASTED GARLIC CREAM SAUCE 20

FISH:

SALMON "BASILICA" ELEGANTLY PRESENTED WITH WHITE GRAPE LACED BUERRE BLANC 24

"CUT IN THE HILL" MAHI FIRE ROASTED AND SERVED OVER BLACK CHERRY SAUCE 23

SEA BASS "WATERFRONT" GRILLED & BEDDED ON A TARRAGON-REGGIANO PARMESAN REDUCTION 27

PASTA:

"MUTTER GOTTES" LINGUINE SHRIMP OR CHICKEN IN BROTH WITH TOMATO, GARLIC & MUSHROOMS 17

SIDES:

SAUTEED SPINACH • FRESH ASPARAGUS WITH DILL LEAF • SAUTEED MUSHROOMS

CHEF'S SEASONAL VEGETABLE • BAKED POTATO • ROASTED RED SKIN POTATO

WE ENJOY ACCOMMODATING YOUR PRIVATE PARTY OR BANQUET NEEDS

PARTIES OF 6 OR MORE WILL HAVE A 20% GRATUITY ADDED, THANK YOU