



DINNER MENU

Dinner served Monday, Thursday & Sunday from 4:30 pm - 8 pm Friday & Saturday from 4:30 pm - 9 pm
Call ahead and make Reservations or Order To Go 208.462.3770

APPETIZERS

BABY BACK PORK RIBS

Slow cooked and coated with house apple butter barbeque sauce 10.95

LOADED POTATO SKINS

Loaded with melted cheddar cheese, crispy bacon. Served with cherry mustard sauce 7.95

CRAB AND ARTICHOKE DIP

A blend of crab, onions, artichokes, baked to a golden brown, served with baguette 8.95

SPICY WISCONSIN CHEESE CURDS

Breaded cheese curds deep fried, served with marinara sauce 7.95

VIDALIA ONION RINGS

Sweet onion rings, breaded and deep fried 6.95

PANKO PRAWNS

Panko crusted and deep fried, served with a cherry mustard sauce 9.25

PAN FRIED CRAB CAKE

A blend of crab, fresh vegetables, panko crumbs, pan fried, served with aioli sauce 8.95

SPICY CHICKEN WINGS

Deep fried then tossed in a hot and spicy sauce, served with blue cheese dressing 11.95

HOUSE FRIES

Idaho potatoes, seasoned and deep fried 5.95

SOUPS & SALADS

HOUSE MADE SOUP OF THE DAY

Cup 3.50 Bowl 5.50

CAESAR SALAD

Fresh Romaine and Spinach tossed with Caesar dressing and house made croutons 7.95
Add Chicken 3.00
Add Prawns 5.00

SPINACH BACON AVOCADO SALAD

Tender spinach, fresh bacon, roma tomatoes, avocado slices, toasted almonds, served with raspberry vinaigrette dressing 8.95
Add Chicken 3.00
Add Prawns 5.00

Menu and prices subject to change.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

All dinners are served with a daily starch and fresh vegetables, choice of soup or salad.
Pasta dishes not served with starch and vegetables.

RIB EYE STEAK

A twelve oz aged rib eye grilled,
seasoned with tarragon butter

Market Price

ROCK SALT ROASTED PRIME RIB

Aged rib roasts are seasoned with garlic, onion
and spice rubbed, buried in rock salt, served
with au jus and fresh grated horseradish

Choose 10 oz or 12 oz

Market Price

KOREAN STYLE KALBI BEEF

Flank steak is marinated in sweet
and spicy soy blend seasoned with
garlic and fresh ginger, and sesame oil
grilled over open flame, topped with
toasted sesame seeds

Market Price

BABY BACK PORK RIBS

Slow cooked and coated with
house apple butter barbeque sauce,
finished open flame 20.95

12 OZ GRILLED BONE IN PORK CHOP

Grilled with choice of sauce:
Apple Onion Reduction,
Kalbi Glaze, or Cherry Mustard Glaze 21.95

CHICKEN MARSALA

Tender chicken breasts sautéed in
Marsala wine, mushrooms
and garlic sauce 15.95

FRESH FISH OF THE DAY

All fish is grilled and served with your
choice of butter: hazelnut, tarragon,
garlic basil or ginger lime
Alaskan Halibut
Seared Ahi Tuna
Wild Caught Sockeye Salmon
market price

PANKO PRAWNS

Panko crusted and deep fried, served
with a cherry mustard sauce 17.95

PAN FRIED CRAB CAKES

A blend of crab, fresh vegetables,
panko crumbs, pan fried,
served with aioli sauce 17.95

TAGLIATELLE BOLOGNESE

A meat sauce of Italian fennel sausage, pear
tomatoes and onions, blended with house cream
sauce, topped with fresh Romano cheese 15.95

YAKI SOBA

Japanese buckwheat noodles pan fried
in sesame oil, garlic and ginger
with fresh vegetables 12.95
Add Chicken 3.00
Add Prawns 5.00

FETTUCCINE ALFREDO

Fettuccine noodles tossed in house-made
rich garlic cream sauce, fresh Parmesan
and Romano cheese 12.95
Add Vegetables 2.00
Add Chicken 3.00
Add Prawns 5.00

BURGERS

1/2 lb American Kobe Blend, char-grilled and served with lettuce, tomato, pickles, onions, and House fries.
All burgers are available Gluten Free for an additional 2.00

RIVER BURGER 9.95

RIVER MUSHROOM SWISS BURGER 11.95

RIVER CHEESEBURGER 10.95

SALMON BURGER 10.95

RIVER BACON CHEESEBURGER 11.95

VEGGIE BURGER 10.95

1049 Old Crouch Road | Crouch, Idaho
tworiversgrill.net



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