



DINNER MENU

Thursday - Sunday from 4:30 pm - 8 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 11.95

LOADED POTATO SKINS

Loaded with melted cheddar cheese, crispy bacon. Served w/ cherry mustard sauce 9.95

CRAB AND ARTICHOKE DIP

A blend of crab, onions, artichokes, baked to a golden brown, served with baguette 10.95

SPICY WISCONSIN CHEESE CURDS

Breaded cheese curds deep fried, served with marinara sauce 8.95

PANKO PRAWNS

Panko crusted and deep fried, served with a cherry mustard sauce 10.25

SPICY CHICKEN WINGS

Deep fried then tossed in a hot and spicy sauce, served with blue cheese dressing 12.95

HOUSE FRIES

Idaho potatoes, seasoned and deep fried 6.95

VIDALIA ONION RINGS

Sweet onion rings, breaded and deep fried 7.95

SOUPS & SALADS

HOUSE MADE SOUP OF THE DAY

Cup 4.50 Bowl 6.50

CAESAR SALAD

Fresh spring lettuce is tossed with Caesar dressing and house made croutons 9.95

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 9.95

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
12oz 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
10oz or 12oz - Market Price*

KOREAN STYLE KALBI BEEF

Flank steak is marinated in sweet
and spicy soy blend seasoned with
garlic, fresh ginger, and sesame oil grilled over
open flame, topped w/ toasted sesame seeds
21.95

BABY BACK PORK RIBS

Slow cooked and coated with
house apple butter barbecue sauce,
finished open flame - 21.95

12 OZ GRILLED BONE IN PORK CHOP

Grilled with choice of sauce:
Apple Onion Reduction,
Kalbi Glaze, or Cherry Mustard Glaze - 23.95

CHICKEN MARSALA

Tender chicken breasts sautéed in
Marsala wine, mushrooms
and garlic sauce -18.95

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 -18.95

PAN FRIED CRAB CAKES

A blend of crab, fresh vegetables,
panko crumbs, pan fried,
served with aioli sauce - 19.95

TAGLIATELLE BOLOGNESE

A meat sauce of Italian fennel sausage, pear
tomatoes and onions, blended with house cream
sauce, topped w/ fresh Romano cheese -18.95

YAKI SOBA

Japanese buckwheat noodles pan fried
in sesame oil, garlic and ginger
with fresh vegetables -16.95
Add Chicken 3.00
Add Prawns 5.00

FETTUCINE ALFREDO

Fettuccine noodles tossed in house-made
rich garlic cream sauce, fresh Parmesan
and Romano cheese -16.95
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 13.95

RIVER MUSHROOM SWISS BURGER 15.95

RIVER CHEESEBURGER 14.95

SALMON BURGER 15.95

RIVER BACON CHEESEBURGER 15.95

VEGGIE BURGER 14.95

1049 Old Crouch Road | Crouch, Idaho
tworiversgrill.net



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