



## \*WOOD FIRED BEEF

All steaks are served with choice of one Classic side ~ Premium Side additional \$2 ~ Small Salad as side additional \$1

### \*WET AGED

12oz NY Strip (\$30)

6oz Filet Mignon (\$39)

8oz Sirloin (\$25)

#### \*ADD ONS FOR STEAKS

SHRIMP SKEWER (\$7) SHRIMP SCAMPI (\$10)

#### River Company Steak Temperature Guide

Rare = Cool Red Center (120°-125°) ~ Medium Rare = Warm Red Center (130°-135°) ~

Medium = Pink Outside with Warm Red Center (140°-145°) ~

Medium Well = Slight Pink Center with Well Done Outside (150°-155°) ~ Well Done = No Pink and Cooked Through (160° +)

\*\*\* Our steaks are cooked to the center digital cook temperatures listed above. \*\*\*

If you are unsure, please request your steak on the rarer side so, if necessary, we can cook to a more done temperature. We are *not* responsible for your incorrect ordering.

## \*SEAFOOD

### GARLIC BUTTER SHRIMP CAPELLINI POMODORO (\$22)

Angel hair pasta and fresh shrimp tossed in a garlic, butter, tomato and basil sauce

### CATCH OF THE DAY (MKT\$)

## \*CHICKEN & VEGETARIAN

### LAGER CHICKEN (\$18)

Lightly breaded chicken breast topped with a lemon and Cream Lager sauce served with mashed potatoes.

### VEGGIE PASTA (\$16)

Medley of seasonal vegetables tossed in angel hair pasta with a light cream sauce.

## SIDES

### CLASSIC SIDES (\$4) ~ PREMIUM SIDES (\$6)

#### CLASSIC SIDES (\$4)

AMERICAN FRIES  
MASHED POTATOES  
SEASONAL VEGETABLES  
SWEET POTATO FRIES

#### PREMIUM SIDES (\$6)

SAUTÉED GARLIC MUSHROOMS

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

\*\* Parties of 6 or more will have a 20% gratuity applied \*\*

\*\*\* Customized orders, if possible, may incur a surcharge and are non-refundable \*\*\*