



## WOOD FIRED BEEF

*All steaks are served with choice of one Classic Side ~ Premium Side additional \$2*

### **\*WET AGED**

**\*12oz NY Strip (\$26)**

**\*6oz Filet Mignon (\$28)**

**\*8oz Sirloin (\$20)**

**\*ADD ONS FOR STEAKS  
GRILLED SHRIMP SKEWER (\$7)**

### 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°+)**

## SEAFOOD

### **GLAZED GRILLED SALMON (\$27)**

Peachicot honey ginger glaze with mashed potatoes and seasonal vegetables

### **SPICY SHRIMP PASTA (\$20)**

Angel hair pasta, fresh shrimp, white wine garlic butter sauce with red pepper flakes, topped with garden-fresh tomatoes and scallions

**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)**

MOLASSES SKILLET BEANS  
SAUTÉED GARLIC MUSHROOMS

## BEVERAGES

### **Beverages (\$3)**

Coke, Diet Coke, Mr. Pibb, Mello Yello, Sprite, Minute Maid Yellow Lemonade, Fanta Orange  
Sweetened & Unsweetened Iced Tea, Hot Tea, Coffee  
Club Soda (\$2)

*\*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.\*\**