



*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 (\$20)

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

CRAB CAKE DINNER (\$38)

Two crab cakes served with risotto, seasonal vegetables and house remoulade sauce

*CHICKEN & VEGETARIAN

CHICKEN PARMESAN (\$26)

Lightly breaded chicken breast topped with a tomato pomodoro sauce and mozzarella cheese served with risotto

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 ***