



## WOOD FIRED BEEF

*All steaks are served with choice of one side.*

**\*WET AGED**

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

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

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

**\*ADD ONS FOR STEAKS  
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 (\$24)

Peachicot honey ginger glaze with roasted red potatoes and seasonal vegetables

### SPICY SHRIMP PASTA (\$18)

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.

### PARMESAN ROASTED CAULIFLOWER PASTA (\$16)

Parmesan roasted cauliflower, onions and garlic tossed in angel hair pasta with a light cream sauce.

## SIDES

### ALL SIDES (\$4)

AMERICAN FRIES  
RED SKINNED MASHED POTATOES  
SEASONAL VEGETABLES  
SWEET POTATO FRIES

MOLASSES SKILLET BEANS  
KOSHER SALTED BAKED POTATO  
SAUTÉED GARLIC MUSHROOMS

## BEVERAGES

### All Beverages (\$2)

Unlimited refills on Soda, Iced Tea and Coffee  
Coke, Diet Coke, Mr. Pibb, Mello Yello, Sprite, Minute Maid Yellow Lemonade, Fanta Orange  
Sweetened & Unsweetened Iced Tea, Hot Tea, Coffee, Milk

*\*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.\*\**