



THE RIVER ROOM

CAFÉ & PRIVATE DINING

*** House Cured and Smoked Salmon,**
Crispy Sourdough, Dill, Potato Blini,
Radish, Crème Fraîche, Fried Capers

17

Beef Tenderloin Carpaccio,
Seasonal Garnishes, Toasted Brioche
Truffle Vinaigrette

18

Charcuterie & Cheese Board,
Seasonal Garnishes

18

Warm Goat Cheese
& Caramelized Onion Tart

Greens

16

Feature Soup
& Seasonal Garnishes

7 / 9

Summer Salad, Radish, Snap Peas, Golden Honey Sultanas,
Sunflower Seeds, Slegers Organic Greens,
Goat Cheese, Tahini Citrus Vinaigrette

12

Grilled Chicken, add 5

*** Cobb Salad,** Chicken, Bacon, Bleu Cheese, Egg, Tomato, Cucumber,
Slegers Organic Greens, Lemon Dill Emulsion

16

Substitute avocado and black beans for chicken & bacon

*** Feature Fish Tacos,**

Guacamole, Pico de Gallo, Poblano Mint Coleslaw,
Burnt Cilantro Crema

18

House Made Papardelle,

Sundried Tomato Pesto, Balsamic Roasted Cherry Tomatoes, Asparagus,
Spicy Walnut, Housemade Ricotta

17

Grilled Chicken, add 5

Vegan Buddah Bowl,

Rice Noodles, Thai Peanut Sauce, Pickled Vegetables, Sesame,
Cucumbers, Avocado

16

Grilled Chicken, add 5

*All items below served with your choice of Fries or Soup
With Greens, add 4*

*** River Room Angus Burger,**

Bacon Apricot Jam, Stout Aioli, Applewood
Smoked Cheddar, Brioche Sesame Bun

18

Wild Mushroom, Asparagus
& Chicken Crêpe,

Velouté, Crispy Shiitakes, Scallions

16

*** Pastrami Reuben,** Sauerkraut, Swiss Cheese,
Marble Rye, Russian Dressing, Kosher Dill

15

*** Lobster Roll,** East Coast Lobster, Celery,
Scallions, Mayo, Topsider Bun

22



* Available gluten free

20% gratuity will be charged on groups of 8 or more.
Please inform your server of any dietary or allergy related restrictions.

All River Room bread
made with flour from





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Brunch Menu

\$27

Served with Mini Muffins & Scones, Coffee & Tea and your choice of House Red or White Wine, Mimosa, Bottle of Domestic Beer, Screwdriver, Rum Punch, Sangria, Caesar, Soda or Juice

* **Cobb Salad** with Grilled Chicken, Bacon, Bleu Cheese, Egg, Tomato and Cucumber tossed with a Lemon Dill Vinaigrette

Substitute Avocado and Black Beans
for Chicken & Bacon

* **Eggs Benedict** served on a Toasted English Muffin with our classic Hollandaise Sauce, Roasted Potatoes and Greens. Your choice of:

Traditional with Peameal Bacon

- or -

In-house Smoked Salmon

(combinations not permitted)

* **River Room Angus Burger**,
Bacon Apricot Jam, Stout Aioli, Applewood
Smoked Cheddar, Brioche Sesame Bun

* **Individual Frittata** with House Made Ricotta,
Mushrooms, Asparagus, Garlic

* **Huevos Rancheros** with two Fried Eggs on top
of Crispy Corn Tortillas, Monterey Jack Cheese,
Black Beans, Pico de Gallo, Guacamole
and Sour Cream

Wild Mushroom, Asparagus & Chicken Crêpe,
Velouté, Crispy Shiitakes, Scallions

* **Lobster Tostada** with Guacamole, Pico de
Gallo, Coleslaw, Pickled Onions, Cilantro Crema

Breakfast Sandwich with Peameal Bacon,
Fried Eggs, Arugula, Garlic Aioli,
Sundried Tomato Pesto,
Goat Cheese on Marble Rye

* **House Cured and Smoked Salmon**,
Crispy Sourdough, Dill, Potato Blini,
Radish, Crème Fraîche, Fried Capers

* **Feature Fish Tacos**, Guacamole,
Pico de Gallo, Burnt Cilantro Crema,
Poblano and Mint Coleslaw

Ricotta Pancakes with Strawberry Compote
and Crème Fraîche

* **Feature Skillet**

* **Feature Vegan Quiche**



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White

6oz / 9oz / Bottle

Pinot Grigio, Serenissima, Veneto	\$10 / \$14 / \$38
Atlantic View Sauvignon Blanc, Durbanville Hills, South Africa.....	\$10 / \$14 / \$38
Cedar Rock Winery Chardonnay, California.....	\$12 / \$17 / \$46
Sud Abolu Blanc, Rhone Valley, France.....	\$11 / \$16 / \$42
Sauvignon Blanc, Crowded House, Marlborough, New Zealand.....	\$13 / \$19 / \$50

Red

Primitivo, Ca'del Doge, Puglia.....	\$10 / \$14 / \$38
Chianti, Ca' del Doge, Tuscany	\$11 / \$16 / \$42
Cabernet, Cedar Rock Winery, California.....	\$12 / \$17 / \$46
Cabernet , Hanging Vine, California.....	\$13 / \$19 / \$50
Pinot Noir, Block Nine 'Caiden's Vineyard', California.....	\$15 / \$21 / \$60
Zinfandel, Grayson Cellars, California.....	\$13 / \$19 / \$50
Côtes du Rhône, Sud Absolu, Rhône Valley, France.....	\$13 / \$19 / \$50
Malbec/Merlot/Cab, Norton Privada, Mendoza.....	\$12 / \$17 / \$48

Rosé

Sud Absolu, Rhone Valley, France.....	\$11 / \$16 / \$42
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Bubbles

5oz / Bottle

Serenissima Prosecco, Italy.....	\$10 / \$40
Veuve Clicquot Ponsardin Brut Champagne, France	/ \$110
Moet & Chandon Brut Imperial, France.....	/ \$105

Beer & Cider

Micro Brewery

Forked River Capital Blonde Ale (473ml)....	\$8.00
Tank House (341ml)	\$6.00
Waterloo Dark (341ml).....	\$6.00
Creemore Springs Lager (341ml).....	\$6.00
Mill Street Organic (341ml).....	\$6.00
Wellington Feature Pale Ale (341ml)	\$6.00
Steam Whistle Pilsner (341ml).....	\$6.00
Feature Cider.....	\$7.50

Import

Stella Artois (341ml).....	\$6.50
Heineken (341ml).....	\$6.50

Domestic

Blue (341ml).....	\$5.50
Coors Light (341ml).....	\$5.50
Bud/Bud Light (341ml).....	\$5.50
Keith's (341ml).....	\$5.50

Non Alcoholic Beverages

Bottled Water (Fiji, San Pellegrino).....	\$5.50
Freshly Squeezed Orange Juice	\$5
Soda (Pepsi, Diet Pepsi, Gingerale, Tonic, 7up, Seltzer).....	\$2.50
Freshly Brewed Iced Tea.....	\$2.50
Coffee	\$2.50
Premium Tea	\$4
Espresso.....	\$4
Cappucino/Latte	\$5





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Desserts

\$9

River Room's Signature Vanilla Bean Crème Brûlée

Feature Dessert

*Decadent Chocolate Cake with
Fudge Frosting*

Lemon Curd Tart with Shortbread Crust

Carrot Cake with Cream Cheese Icing

Gelato or Sorbetto of the Day

.....

Coffee \$2.50

Premium Tea \$4

Espresso \$4

Cappuccino \$5

Latte \$5

