



THE RIVER ROOM

CAFÉ & PRIVATE DINING

*** House Cured and Smoked Salmon,**
Two Potato Latkes, Crème Fraîche,
Fried Capers, Caviar
15

Charcuterie & Cheese Board,
Horseradish & Lime Marmalade
18

**Warm Goat Cheese
& Caramelized Onion Tart**
15

Duck Confit,
Duck Fat, Crostini
15

**Feature Soup
& Seasonal Garnishes**
9

Spice Roasted Cauliflower Salad, Chick Peas,
Grilled Zucchini Ribbons, Greens,
Lemon Tahini Dressing
14

Kale and Brussel Sprout Salad, Crispy Pork Belly,
Hand Torn Croutons, Candied Pecans, Bella Vitano,
Roasted Shallot Aged Balsamic Emulsion
15

Grilled Chicken, add 6

*** Cobb Salad, Chicken, Bacon, Bleu Cheese, Egg, Tomato, Cucumber,**
Sleger Organic Greens, Lemon Dill Emulsion
15

Substitute avocado and black beans for chicken & bacon

*** Feature Fish Tacos,**
Guacamole, Pico de Gallo, Burnt Cilantro Crema, Poblano and Mint Coleslaw
18

Pumpkin Ravioli,
Sage Cream, Toasted Chestnuts, Brown Butter, Fried Sage
17

Ricotta Gnudi,
Crispy Prosciutto, Pomodoro Sauce, Baby Arugula, Shaved Pecorino
16

All items below served with your choice of Fries or Soup
With Greens, add 3

Sliced Prime Rib Sandwich, melted pepperjack,
arugula, garlic aioli, baguette
17

*** River Room Angus Burger,**
Tomato Jam, Horseradish Aioli, Truffle Cheddar,
Brioche Sesame Bun
18

*** Pastrami Reuben, Sauerkraut, Swiss Cheese,**
Marble Rye, Russian Dressing, Kosher Dill
15

**Wild Mushroom, Asparagus
& Chicken Crêpe,**
Velouté, Crispy Shiitakes, Scallions
16

*** Vegan Crab Cakes, Chipotle Aioli,**
Slegers Greens
15

*** Lobster Roll, East Coast Lobster, Celery,**
Scallion, Mayo, Topsider Bun
21



* 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

\$25

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

* **Grilled 6oz Angus Sirloin Burger** with Old Cheddar, Bacon and Sautéed Onions on a House-made Brioche Sesame Seed Bun served with Roasted Potatoes and Greens

* **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
Florentine with Spinach
or
In-house Smoked Salmon
(combinations not permitted)

* **Feature Fish Tacos**, Guacamole, Corn Salsa, Poblano, Mint & Jalapeno Slaw

* **Asparagus Omelette**,
Asiago, Sundried Tomato

* **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

* **Beet Burger**, Toasted Pumpkin Seeds, Cilantro Dressing, Onion Sprouts, Baby Arugula, House-made Brioche

* **Braised Beef Hash** with Peppers, Onions, Potatoes & Short Rib, served with two Eggs any style and Greens

* **House Cured and Smoked Salmon**, two Poached Eggs, two Potato Latkes, Crème Fraîche, Fried Capers, Caviar

Eggs River Room with Pan Fried Mini Maryland Crab Cakes and Poached Eggs on Toasted Brioche with Hollandaise Sauce, served with Roasted Potatoes and Greens

Brioche French Toast of the Day



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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).....	\$7.50
Tank House (341ml).....	\$5.50
Waterloo Dark (341ml).....	\$5.50
Creemore Springs Lager (341ml).....	\$5.50
Mill Street Organic (341ml).....	\$5.50
Wellington Feature Pale Ale (341ml).....	\$5.50
Steam Whistle Pilsner (341ml).....	\$5.50
Feature Cider.....	\$6.00

Import

Stella Artois (341ml).....	\$6
Heineken (341ml).....	\$6

Domestic

Blue (341ml).....	\$5
Coors Light (341ml).....	\$5
Bud/Bud Light (341ml).....	\$5
Keith's (341ml).....	\$5

Non Alcoholic Beverages

Bottled Water (Fiji, San Pellegrino).....	\$5.50
Freshly Squeezed Orange Juice	\$4
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

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Coffee \$2.50

Premium Tea \$4

Espresso \$4

Cappuccino \$5

Latte \$5

