

## STARTERS

### 5-Spice Chicken Skewers

Breast of chicken grilled with 5-spice, drizzled with Dan Dan sauce and served on cool cucumber relish. **8.29**

### Mediterranean Sampler

Baba Gannoujh, hummus, tapenade, marinated feta, artichokes and tomato with warm Greek pita. **8.59**

### Calamari Strips

Calamari steak, quick fried and served with roasted garlic aioli. **7.99**

### Clams and Mussels

Penn Cove mussels and Manila clams simmered with ginger, garlic, Thai sweet chili sauce, sherry and butter, or simply with garlic, basil, butter and white wine.

**Small 7.29 Large 10.29**

**Clams only.....add 1.00**

### Quesadillas

Grilled chicken, chorizo and cheese and blackened shrimp, spicy beans and cotija cheese. Served with guacamole, sour cream and fresh salsa. **8.69**

**Chicken only add \$1.00**

### Shrimp Martini

Baby Tiger shrimp with tomato-lime cocktail sauce, avocado and chips. **8.99**

### Fried Ravioli

Cheese filled ravioli quick fried in an herb studded panko crust. Served atop marinara sauce and tangy gorgonzola cream. **8.59**

### Chimichurri Beef Skewers\*

Tender Beef grilled en brochette with peppers, onions and Argentinean style Chimichurri sauce. **8.99**

## SALADS

### Smoked Chicken Salad

House smoked chicken atop crisp greens tossed with sour cherry vinaigrette. Garnished with goat cheese, red onion, candied walnuts and spicy homemade cornbread croutons.

**Starter 7.29 Entrée 10.29**

### Classic Caesar Salad

Crisp romaine lettuce with garlic croutons, parmesan cheese and our classic Caesar dressing. With grilled chicken or bay shrimp add \$2.99

**Starter 3.99 Entrée 7.99**

### Sesame Chicken Salad

Warm sesame crusted chicken strips on a bed of mixed greens tossed with sesame-ginger vinaigrette. Garnished with red onion, tomato, mandarin oranges, carrots and rice noodles.

**Starter 7.29 Entrée 10.29**

### Cedar River Cobb

Grilled chicken, tomato, egg, bacon, avocado and crumbled bleu cheese on a bed of fresh greens.

**Starter 7.99 Entrée 10.59**

### Mediterranean Shrimp Salad

Baby Tiger shrimp marinated in pesto, grilled and presented atop a bed of crisp greens tossed with sherry vinaigrette. Garnished with feta, calamata olives, tomatoes and red onion.

**Starter 7.29 Entrée 10.29**

### Bronzed Tilapia Spinach Salad

Flaky Tilapia fillet bronzed in our iron skillet and presented atop a bed of tender baby spinach. Garnished with mandarin oranges, candied walnuts, Gorgonzola, red onion and citrus vinaigrette.

**Starter 8.99 Entrée 10.99**

### Bronzed Salmon Caesar

Our classic Caesar topped with skillet bronzed salmon.

**10.29**

## CAFÉ MEALS

Served with french fries. Substitute dinner salad, small Caesar salad, cup of soup or chowder for \$1.25

### The RiverRock Reuben

Lean pastrami, Gruyere swiss cheese, sauerkraut and homemade Thousand Island dressing on marbled rye.

**8.99**

### Famous Maplewood Club

Smoked turkey, bacon, lettuce, tomato, red onion and avocado on toasted old-fashioned white bread.

**8.99**

### Beer Battered Fish and Chips

Cod fillet dipped in RiverRock Ale batter, panko breaded and served with our tartar and cocktail sauces.

**10.99**

### RiverRock Burger

A half-pound of choice ground chuck topped with crispy fried onions and Tillamook cheddar.

**Add bacon, avocado or sautéed mushrooms for \$1.19 each.**

**8.99\***

### Guajillo Chicken Sandwich

Marinated in lime spiked Guajillo adobo sauce, grilled and topped with roasted peppers and spicy jack cheese. Served on a toasted foccacia roll with chipotle mayonnaise and sweet potato fries.

**8.99**

### Bronzed Salmon

Skillet bronzed salmon with charred red onions and cucumber-basil aioli served on grilled sourdough.

**10.29**

## PASTA

Your choice of soup, chowder, dinner salad or Caesar salad included.

### Grilled Vegetable Ravioli

Spinach and tomato pastas filled with grilled vegetables, Romano and ricotta on a bed of roasted red pepper-tomato sauce with provolone cheese.

**16.29**

### Grilled Chicken Penne

Penne rigate tossed with grilled chicken, oven dried tomatoes and sweet onions in roasted garlic cream sauce. Garnished with aged parmesan.

**16.29**

### Smoked Chicken Linguini

House smoked chicken, Andouille sausage and portobella mushrooms in smoked tomato cream. Garnished with provolone cheese.

**16.29**

### Seafood Fettuccini

Sautéed prawns, clams, mussels and salmon tossed with your choice of garlic cream sauce or Cajun style with New Orleans barbecue butter sauce.

**18.59**

## MEAT AND POULTRY

The following entrées are served with fresh seasonal vegetables and RiverRock mashed potatoes, unless otherwise indicated.  
Your choice of soup, chowder, dinner salad or Caesar salad included.

<b>Italian Stuffed Chicken</b>	<b>16.99</b>
Whole breast of chicken stuffed with portobellas and mozzarella, lightly breaded and napped with sun dried tomato cream.	
<b>Cinnamon Scented Pork Tenderloin</b>	<b>16.99*</b>
Premium pork tenderloin rubbed with cinnamon seasoning, roasted and glazed with sour cherry-port demi.	
<b>Iron Skillet Roasted Pork Chop</b>	<b>18.29*</b>
Frenched bone-in pork chop seared in our iron skillet and topped with Dijon demi-glace pan sauce.	
<b>Braised Lamb Shank</b>	<b>17.99</b>
Imported lamb shank slow roasted in spicy tomato-guajillo sauce until 'fall off the bone' tender.	
<b>BBQ Baby Back Ribs</b>	<b>Half Slab 15.99 Full Slab 21.49</b>
Slow cooked St. Louis style baby back ribs smothered in our house BBQ sauce.	
<b>Stuffed Flank Steak</b>	<b>19.29*</b>
Wild mushroom and Gorgonzola stuffed flank steak grilled and topped with green peppercorn demi-glace.	

## RiverRock Prime Rib

Par (8oz).....18.59\*                      Birdie (12oz).....20.79\*  
Eagle (16oz) .....25.79\*

### COMBINATIONS\*

Pair a 6oz. Prime Rib with Tilapia, Tiger prawns, Grilled salmon or Cedar Planked Salmon for  
**22.99**

## SEAFOOD

The following entrées are served with fresh seasonal vegetables and RiverRock house rice, unless otherwise indicated.  
Your choice of soup, chowder, dinner salad or Caesar salad included.

<b>Balsamic Tilapia</b>	<b>16.99</b>
Flaky seared Tilapia presented on crisp potato cakes and frisee salad with balsamic butter sauce.	
<b>Lemon Garlic Prawns</b>	<b>17.99</b>
Tiger prawns pan seared, finished in a lemon garlic butter sauce and accompanied by warm crostinis.	
<b>Coconut Red Curry Prawns</b>	<b>17.99</b>
Black Tiger prawns, pineapple and mango finished in spicy lime laced red curry sauce and tossed with soba noodles.	
<b>Cedar Planked Salmon</b>	<b>18.29</b>
Fresh salmon fillet oven roasted on our seasoned cedar plank and topped with roasted tomato-garlic butter.	
<b>Northwest Grilled Salmon</b>	<b>18.29</b>
Fresh salmon simply seasoned, grilled and topped with lemon herb butter.	
<b>Northwest Cioppino</b>	<b>22.99</b>
A coastal specialty featuring white fish, mussels, clams, scallops, Pacific crab and Tiger prawns. Simmered in a classic tomato-saffron broth with corn cobbette and new potatoes.	

### Porcini Filet Mignon\*

Porcini dusted, seared, and presented with balsamic mushroom sauce.

**29.99\***

### Peppered New York\*

Rubbed with 3-pepper seasoning, seared, and topped with steak butter.

**25.99\***

## RIVERROCK SIGNATURE STEAKS

### Grilled New York\*

Served with a hearty Cognac-tomato sauce.

**24.29\***

### Grilled Top Sirloin\*

Smothered with bourbon-braised mushrooms, shallots and garlic.

**19.29\***

**\*We cook food to order.  
Note Undercooked foods may pose a higher risk of food-borne illness.**