

RIVER'S BISTRO

SPRING 2019

ME
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SALAD & SOUP

PANZANELLA SALAD 8

Roasted beets, creamy chevre, hearty greens & warm filoni bread tossed w/ honey thyme vinaigrette & chipotle apple cider ranch.

SPRING SPINACH SALAD 8

Spinach, strawberries, candied bacon and pistachios tossed in a warm balsamic vinaigrette w/ Parmesan chips.

FRENCH ONION SOUP 6

The classic! Bubbling emmental over a rich beef broth with caramelized onions.

SOUP OF THE DAY 5

Please ask about our fresh sheet.

HANDHELDS

SMOKED DUCK FLATBREAD 11

Smoked duck breast, home baked grilled flatbread, caramelized onion & fig jam & chevre. Topped with dressed arugula and balsamic reduction.

SALMON ON FILONI 10

Seared salmon fillet on warm filoni bread with a sesame ginger coleslaw and a pickled ginger tartar sauce. Served with rosemary fries.

GREEK QUINOA WRAP 7

Greek salad wrap w/ fresh oregano & crumbled feta cheese. Served with rosemary fries.

Add Chicken 3

Add Prawns 3

MAINS

ROAST GAME HEN 14

1/2 roast game hen, thyme jus, buttered broccolini & chive whipped potatoes.

SCALLOPS & RAVIOLI 13

Roast garlic, yam & ricotta ravioli, seared scallops, thyme jus, chili oil.

RABBIT STEW 14

Rabbit, apricot, parsnips & pearl onions stewed together w/ a raspberry leek risotto & a light arugula salad.

STEAK & PRAWNS 15

Butter basted steak and garlic prawns served on a caprice salad w/ basil oil.

DESSERT

TIRAMISU 5

Individual homemade tiramisu, ricotta mousse, espresso soaked lady fingers.

COOKIES & CREAM 5

House made vanilla bean ice cream with thyme sugar cookies.

SIDES

ROSEMARY FRIES 5

Thin fries, chopped fresh rosemary, parmesan cheese & truffle oil

SIDE SALAD 3

Greens, veggies & a light vinaigrette.