

REOPENING MENU

APPETIZERS

Sticky Pork Belly Bites (SOY) 12 braised & pressed pork-flash fried and served with honey, soy, & sesame seeds

Rustic Meatballs (D,E) 12

Two large, tender beef & pork meatballs simmered in a house-made pomodoro sauce served with ricotta, basil and fresh shaved Parmigiana Reggiano

Fries (V,GF,D) **5**

add truffle, parmesan or Old Bay for \$2

Rustic Jumbo Wings (Soy,P) 12

our signature wings with house-made buffalo or garlic & soy sauce or traditional dry

Caesar Salad (D,E) 12

chopped romaine, house-made dressing, fresh shaved Parmigiano Reggiano cheese & house toasted croutons

Fried Brussels Sprouts (V,D) **6**

drizzled with balsamic & parmesan cheese,

Crab Bisque (D,E,S) 15

wild caught lump crabmeat, tomato & roasted red pepper, cream, sherry & basil oil dressing
- ADD OUR SIGNATURE GRILLED CHEESE (GRUYERE, MOZZARELLA & BACON JAM) FOR \$7 •

BURGERS & SANDWICHES

Riverview Burger (D,E) 18

½ lb aged Black Angus, Gruyere, lettuce, tomato, Applewood-smoked bacon, black garlic aioli & caramelized onions. Served on brioche with fries

Classic American Cheese Burger (D,E) 14

8 Oz black angus served with coopers sharp American cheese on a dairy-free potato roll with fries.

• ADD THICK APPLEWOOD SMOKED BACON \$2.50 •

ENTRÉES

Seared Faroe Island Salmon (S,D) 28

our signature 8 Oz salmon from pristine Norwegian Fjords served on a bed of seafood infused cous cous. Israeli spiced yoghurt & oven-roasted baby carrots

10 Oz Aged Grass-Fed Rib Eye (D,E,GF)

30

Aged certifed Black Angus Rib-Eye, trimmed & seared and served with truffle-mashed potatoes & carrots

Signature Pork Chop, (D,GF) 30

16 Oz reserve pork chop from Philadelphia's
Esposito Meats, red harissa puree served with
a pickled radish, shaved fennel & green apple
salad & pork jus

Braised Irish Short rib (GF,D) 32

8 Oz certifed Irish Aged Angus, slow braised & served on creamy butter parmesan cream polenta with balsamic glazed cippolini onions

DESSERTS

Rustic Cannoli (D,E,V) 5

one of our house cannoli illed with chocolate, or candied pistachio ricotta cheese illing

Chocolate Temptation (D,E,V,P) 9

Chocolate cake with chocolate & hazelnut cream and crunch mished with whipped cream

Steakhouse Cheese Cake (D,E) 9 creamy rich cheesecake topped with seasonal berry compote

ALLERGEN GUIDE: V-VEGETARIAN, D-DAIRY, E-EGG, SOY-SOY, P-NUT, GF-GLUTEN FREE, S-SHELLFISH, R-RAW