

# River Run Restaurant

## Appetizers:

### Bruschetta

Served on garlic herb Italian bread  
\$7.00

### Shrimp Cocktail

Served with a horseradish cocktail sauce  
\$11.00

### Baked Almond Encrusted Brie

With fresh fruit and ginger snaps  
\$8.00

### Baked Stuffed Beef Steak Tomato

Italian style or Greek style  
\$10.00

### Honey Horseradish Shrimp or Lobster

3 shrimp or a 4 oz lobster tail chargrilled topped with a honey glaze  
\$10.00 shrimp      or      \$13.00 lobster

### Jumbo Lump Crab Cocktail

4oz chilled Blue Lump Crab served with cocktail sauce  
\$11.00

### Twin Stuffed Portobello Mushrooms Mediterranean

2 marinated Portobello mushrooms chargrilled & stuffed with Feta, spinach, tomato & Mozzarella drizzled with olive oil & balsamic glaze  
\$9.00

### Sesame Encrusted Tuna or Sea Scallops

Pan fried sesame encrusted Tuna *or* Sea Scallops served with wasabi soy sauce  
\$10.00

### Greek Stuffed Shrimp Wrapped in Bacon

3 bacon wrapped shrimp stuffed with spinach & feta cheese  
\$12.00

## Soups & Salads:

### Classic Baked French Onion

Sautéed onions deglazed with sherry and topped with Parmesan encrusted soup croutons  
\$4.00

### Mixed Field Greens

Topped with cherry tomatoes, cucumbers and red onions  
\$5.00

### Baby Spinach

Fresh Baby spinach, bacon, eggs & mushrooms topped with a hot Dijon Vinaigrette  
\$7.00  
Complimentary with dinner

### Classic Iceberg

Wedge cut iceberg drizzled with Italian dressing topped with crumbly blue cheese set on a beefsteak tomato  
\$7.00 with meal \$3.00

### Roasted Vegetable Platter

Chargrilled Eggplant, zucchini, yellow squash, Portobello mushroom and sliced tomato finished with a olive oil balsamic glaze  
\$10.00   with buffalo mozzarella      \$13.00

### Beefsteak Salad

Sliced roasted red peppers & marinated fresh mozzarella balls set on sliced beefsteak tomatoes drizzled with balsamic vinaigrette  
\$12.00   with meal      \$5.00

### Caesar Salad

Fresh Romaine lettuce, croutons, Parmesan cheese & sliced mushrooms in a homemade Caesar dressing  
\$7.00  
Complimentary with dinner

# Our Features

## Blackened Tuna

10oz tuna steak rubbed in Creole spice then pan blackened with lemon & butter with a side of mango salsa  
\$21.00

## Grilled Chicken Oscar

8oz char grilled chicken breast topped with asparagus & lump crab meat topped in a be'rnaise sauce  
\$24.00

## Cranberry & Walnut Encrusted Salmon

Salmon Filet set on Stella blue cheese sauce  
\$24.00

## Filet Portobello Napoleon

6oz char grilled filet mignon set on a chargrilled Portobello mushroom topped with spinach, sliced tomatoes gorgonzola cheese then drizzled with a demiglaze sauce  
26.00

## Chicken Miguel

8oz. Chicken breast, two shrimp & two scallops sautéed with rosemary & shallots topped with prosciutto ham, fontina cheese then baked and finished in a velvety marsala wine sauce  
\$26.00

## Rack of Lamb

14oz Frenched New Zealand rack of lamb rubbed in garlic & rosemary served with whole roasted mushroom caps, roasted parmesan encrusted tomato & finished in a garlic & rosemary demiglaze  
\$26.00

## Blue Cheese & Crab Encrusted Filet Mignon

6oz pan seared filet mignon topped with lump crabmeat & crumbly blue cheese then finished in a port wine reduction  
\$29.00

## Lobster Beurre Blanc

12 oz lobster tail sautéed in butter & white wine with fresh vegetables then finished in a lemon Chablis sauce  
\$28.00

## Roadhouse Filet & Tail

Bacon wrapped 6oz chargrilled filet mignon topped with a honey horseradish stuffed 4oz lobster tail finished a honey bourbon glaze  
\$32.00

## Tenderloin Tips Athena

Filet mignon tips sautéed with garlic, oregano, lemon, olive oil, spinach & sun dried tomatoes topped with feta cheese and set on a bed of wild rice or linguini  
\$19.00

## Seafood Alfredo

Sautéed lobster, shrimp & scallops with lump crab meat served over penne pasta with a creamy rich cheese sauce  
\$29.00

# Steaks & Chops

### Filet Mignon

8oz \$23.00  
10oz \$27.00

### NY Strip Steak

12oz \$20.00  
16oz \$24.00  
Chef cut \$32.00

### Delmanico

12oz \$19.00  
16oz \$23.00  
Chef cut \$29.00

### Boneless Pork Loin Chop

20oz \$16.00

### Veal Porterhouse

20oz \$24.00

### McCoy Cut

20oz prime bone-in filet mignon \$38.00

## Add to any steak

Millinaise	garlic, olive oil and herbs	\$3.00
Blackened	with butter & lemon	\$3.00
Greek Style	lemon, butter, garlic & oregano	\$3.00
Stuffed Greek	stuffed with fresh spinach & Feta cheese	\$5.00
Tuscan	Fresh mozzarella, bruschetta with a balsamic glaze	\$5.00
Teriyaki	with red peppers	\$3.00
Oscar	Asparagus, lump crab & béarnaise	\$7.00
Béarnaise		\$3.00
Mushroom Demi Glaze		\$3.00
Blue Cheese Encrusted	with a port reduction	\$5.00