

RIVERSIDE SIDE CAFE

Seasonally Inspired Soup of The Day | \$8

SALADS

Add protein: Chicken | \$8 Shrimp | \$10 Steak | \$12

Hearts of Romaine Caesar Salad Blistered Tomato, Sliced Egg, Shaved Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing | \$19

Italian Rustic Salad Country Olives, Salami, Roasted Cherry Tomatoes, Fresh Mozzarella, Pepperoncini Tossed in Sherry Vinaigrette, V*, GF* | \$21

Artisan Leaves and Shaved Brussels Salad Roasted Butternut Squash, Popped Quinoa, Shaved Rye Croutons, Cucumber Curls, Pomegranate Seeds and Goat Cheese Dressing | \$22

Chili Lime Salmon Salad Baby Spinach, Cherry Tomato, Sliced Avocado, Candied Walnut, Red Wine Vinaigrette, GF* | \$29

HANDHELDS

Oven Roasted Turkey Club Applewood Smoked Bacon, Leaf Lettuce, Vine Ripe Tomato and Herb Aioli on Multigrain Bread | \$24

Cider Brined Chicken Breast Sandwich Bourbon Fennel Jam, Brie Cheese and Crispy Onions on Sourdough Bun | \$26

Riverside Brisket Burger Leaf Lettuce, Heirloom Tomato, Aged Cheddar, Maple Mustard and Housemade Chunky Ketchup on a Buttered Brioche Bun | \$26

Braised Short Rib Sandwich Roasted Mushroom, Provolone Cheese, Horseradish Sauce, Citrus Gremolata on a Ciabatta Bun | \$28

Fried Perch Sandwich Shredded Lettuce, Tomato Caper Relish, Celery Remoulade on a Toasted Hoagie Roll | \$26

ENTREES

Pan Roasted Bone-In Chicken Toasted Potato Gnocchi, Cippolini Onions, Rainbow Carrots, Herbed Chicken Jus | \$40

BBQ Glazed Salmon Coriander Rice, Blistered Beans, Pineapple Relish, GF* | \$42

Charred Cauliflower and Kale Bucatini Pasta Garlic Cream and Italian Sausage Breadcrumbs | \$40

V* - Vegan upon request
GF* - Gluten Free

DESSERT

Apple Pie Bar Salted Caramel and Housemade Ice Cream | \$9

Goopy Chocolate Cake Chocolate Ganache and Strawberries | \$9

Pumpkin Cheesecake Salted Caramel and Vanilla Chantilly | \$9

Freshly Baked Chocolate Chip Cookies | \$5

BEVERAGES

Soft Drinks | \$5

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Brewed Iced Tea

Coffee and Tea | \$5

Wine by the Glass

J Lohr Estates Chardonnay, CA | \$14

Kim Crawford Sauvignon Blanc, NZ | \$16

Meiomi Pinot Noir, CA | \$19

Josh Cellars Cabernet Sauvignon, CA | \$14

Beer & Beyond

Domestic Beer | \$8

Import Beer | \$9

Chicago Craft Selection | \$10

Daisy Cutter Pale Ale, Revolution Anti-Hero IPA,

Goose Island 312 Wheat Ale

Truly Wild Berry | \$9

White Claw Hard Seltzer | \$9

Lime, Black Cherry, Grapefruit, or Mango

Cutwater Margarita | \$15

Cutwater Moscow Mule | \$15