

riverside grill

(GF) Indicates an item that can be prepared gluten free on request

(V) Indicates an item that is prepared vegetarian

(VG) Indicates an item that is prepared vegan

R Indicates a Riverside specialty

Please inform your server of any dietary restrictions or allergies

20% gratuity added to parties of 8 or more

LUNCH MENU

SOUP & SALAD

CHICKEN TORTILLA	cup / bowl 4 / 6	GARDEN SALAD (GF) (VG)	sm / lg 5 / 7
		Mixed greens, bell peppers, cucumbers, tomatoes, and carrots. Served with your choice of dressing.	
SOUP OF THE DAY	cup / bowl 4 / 6	CAESAR SALAD (GF) (V)	sm / lg 5 / 7
Prepared in house daily		Romaine, parmesan, Caesar dressing, croutons	

ENTREE SALADS

R PEAR BEET (GF) (V)	12	R THE RIVERSIDE SUMMER SALAD (GF) (V)	13
Baby arugula dressed with balsamic vinaigrette and tossed with red and gold beets, bleu cheese crumbles, and pepitas. Topped with fresh pear wedges.		Spring green mix, mixed berries, mint, toasted almonds, mango, and red onions tossed in a strawberry basil vinaigrette	
GENOA SALAD	15	ADD A PROTEIN TO ANY SALAD:	
Spring greens dressed with white balsamic-oregano vinaigrette and tossed with red onion, toasted almond, and parmesan. Served with savory steak bites.		+Salmon (GF) 7	+Chicken (GF) 6
		+Steak bites (GF) 7	+Fried Cauliflower 5
Quinoa Bowl (GF) (V)	15		
Quinoa, crispy chickpeas, roasted peach, cucumber, avocado, blistered heirloom cherry tomatoes, roasted sweet corn, and mango topped with a basil vinaigrette			

SMALL PLATES

R BLACKENED SALMON STREET TACOS (GF by Request)	12	MOSAIC SALMON	16
Seared strips of salmon rolled in house-made blackening seasoning and served on corn tortillas with jalapeño slaw, cotija cheese and avocado crème.		Marinated Atlantic salmon rolled sushi style and slow cooked. Topped with micro caprese salad and garnished with basil emulsion, basil infused oil, and an heirloom tomato crisp	
BRAISED BEEF EMPANADA	12	TACO CARNITAS (GF by Request)	12
Hand rolled pastry shells stuffed with chipotle-coffee braised shredded beef, roasted potato, and yellow onion		Slow roasted pulled pork with Spanish seasonings served street taco style on corn tortillas with avocado crème, cotija cheese, and cilantro. Presented with limes and Pico de Gallo.	
CAULIFLOWER WINGS (V)	11	RIVERSIDE SLIDERS (Order of 2)	15
Breaded and deep-fried cauliflower. Choice of Whiskey River sauce, traditional hot buffalo or mango BBQ. Served with crudité and ranch or bleu cheese dressing.		Double R Ranch smoke house blend ground beef, avocado slices, blue cheese, tart cherry jam, caramelized onions, and arugula.	
CHICKEN FINGERS n' FRIES	15	R WHISKY RIVER CHICKEN FLATBREAD	12
Chicken Strips tossed in your choice of, BBQ, Whisky River, Spicy Honey, or Buffalo sauce served with fries.		Flatbread crust slathered in our signature Whiskey River sauce and topped with smoked gouda, fresh pear, signature Whiskey River pulled chicken, and smoked salt. Garnished with lightly dressed baby arugula	
MARGARITA FLATBREAD (V)	10	<i>GF for =\$2</i>	
Flatbread crust brushed with seasoned olive oil and topped with a shredded firm mozzarella, heirloom cherry tomato, and soft buffalo mozzarella. Finished with a drizzle of balsamic reduction and fresh basil			

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SANDWICHES

Sandwiches presented with choice of side:

House-cut Idaho potato fries, sweet potato fries, fruit, house soup, or side salad
- garden or Caesar

+substitute any burger patty with a vegan gf

'Beyond Burger' patty 2.5

BACON WRAPPED MEATLOAF SANDWICH	15	BOISE RIVER BURGER* (GF)	15
Riverside bacon wrapped meatloaf with butterleaf lettuce, mayo, signature Whisky River sauce, tomato, and caramelized onion.		1/3 pound Double R Ranch smoke house blend beef, brioche bun, presented with mayonnaise, butter leaf lettuce, red onion, and tomato.	
FRENCH DIP	14	-Add cheese	2
Poached roast beef on local acme band demi baguette. Served with au-ju.		Choice of American, Bleu, Pepper Jack, local 'Ballard' White Cheddar, Yellow Cheddar or Provolone	
+ Melted Provolone	1	+ bacon, candied bacon, or an egg	2
SMOKED SALMON SALAD SANDWICH	16	+ caramelized onion, crispy onions, or mushrooms	1
House smoked salmon folded into cream cheese with fresh dill, capers, celery, and lemon zest. Served on a croissant bun with butterleaf lettuce red onion, and shaved radish. Comes with choice of side.		+ arugula, spring mix, or Whisky River sauce	.50

ENTRÉES

BEAR ISLAND IPA FISH AND CHIPS	15	CHICKEN n' WAFFLE	18
Wild caught Atlantic flounder coated in a local IPA tempura batter and fried golden. Served with hand-cut fries, jalapeños slaw, tartar sauce and a lemon wedge.		Liege waffle with fried chicken, bourbon maple butter, avocado, bacon, Havarti cheese and hot honey sauce.	
CAPRESE MAC AND CHEESE	18	Add Egg....\$2	
Cavatappi noodles tossed with a basil cream sauce, blistered heirloom cherry tomatoes, mozzarella cheese and fried basil			
<i>GF for \$2</i>			

DESSERTS

CARROT CAKE	6	SNICKER WAFFLE	7
Our signature house recipe with carrot, coconut, and crushed pineapple.		Belgian pearl sugar waffle topped with caramel, chocolate, roasted peanuts, whip cream and crushed snickers. Served with ice cream.	
R CRÈME BRÛLÉE CHEESECAKE	7	STICKY TOFFEE PUDDING	8
A rich cheesecake topped with caramelized sugar crust.		Traditional European dessert served warm with hot toffee sauce and a scoop of vanilla ice cream	
KAHLUA CHOCOLATE TORTE (GF)	8		
Flourless chocolate torte made with rich dark chocolate, coffee, and coffee liquor topped with toffee crisp.			

WE ARE HAPPY TO SPLIT ANY PLATE. PLEASE NOTE THE \$2 SPLIT PLATE CHARGE

**Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.*