

THE SAPPHIRE ROOM

(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

DINNER MENU

SOUP & SALAD

CHICKEN TORTILLA	<i>cup / bowl</i> 4 / 6	GARDEN SALAD (GF) (VG)	<i>sm / lg</i> 5 / 7
		Mixed greens, bell peppers, cucumbers, tomatoes, and carrots. Served with your choice of dressing.	
SOUP OF THE DAY	<i>cup / bowl</i> 4 / 6	CAESAR SALAD (GF) (V)	<i>sm / lg</i> 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
Quinoa Bowl (GF) (V)	15	+Steak bites (GF) 7	+Fried Cauliflower 5
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 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, Whiskey 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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ENTRÉES

<p>R BACON WRAPPED MEATLOAF 20</p> <p>Double R Ranch ground beef wrapped in Falls Brand bacon. Served with mashed potatoes, seasonal vegetables, demi-glace, and topped with crispy potato haystacks.</p>	<p>CAPRESE MAC AND CHEESE 18</p> <p>Cavatappi noodles tossed with a basil cream sauce, blistered heirloom cherry tomatoes, mozzarella cheese and fried basil. <i>GF for =\$2</i></p>
<p>BURBON-ALMOND SALMON (GF) 25</p> <p>Almond crusted salmon with honey bourbon glaze served over basil basmati rice and cherry ponzu sauce aside seasonal vegetables.</p>	<p>CHICKEN n' WAFFLE 18</p> <p>Liege waffle with fried chicken, bourbon maple butter, avocado, bacon, Havarti cheese and hot honey sauce. Add Egg...\$2</p>
<p>BUTTERNUT FILET (GF)(V) 20</p> <p>Pan seared butternut squash finished with herbs and butter served with a tomato sponge, basil oil, micro caprese salad, mashed potatoes and seasonal vegetables.</p>	<p>R FILET MIGNON* (GF) 35</p> <p>6 oz herb and butter pan seared filet finished with a herbs, shallots and garlic. Served with mashed potatoes, micro caprese salad, tomato squash sponge, Bellini demi-glace, basil oil and seasonal vegetables.</p>
<p>Burger presented with choice of side: House-cut Idaho potato fries, sweet potato fries, fruit, house soup, or side salad - garden or Caesar <i>+substitute any burger patty with a vegan gf 'Beyond Burger' patty 2.5</i></p>	
<p>BOISE RIVER BURGER* (GF) 15</p> <p>1/3 pound Double R Ranch smoke house blend beef, brioche bun. Presented with mayonnaise, butter leaf lettuce, red onion, and tomato.</p> <p>-Add cheese <i>Choice of American, Bleu, Pepper Jack, Yellow Cheddar local 'Ballard' White Cheddar, or Provolone</i></p> <p>+ bacon, candied bacon, or a fried egg + caramelized onion, crispy onions, or mushrooms + arugula, spring mix, or Whiskey River sauce</p>	<p>NEW YORK STRIP* (GF) 34</p> <p>12 oz New York strip grilled to your liking. Served with mushroom powder, potato hay, herbed butter, mashed potatoes and seasonal vegetables. + mushroom 3 + onion 1</p>
<p>PORK TENDERLOIN (GF) 25</p> <p>Honey-mango marinated pork tenderloin wrapped in bacon. Roasted and served on sweet corn puree, basil basmati rice, and seasonal vegetables. Garnished with a tangy banana-chili sauce and chili oil.</p>	<p>SMOKED SALMON SALAD SANDWICH 16</p> <p>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.</p>

DESSERTS

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

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.*