

River's Edge Café

Our chef, **June Butler**, is famous for her hearty soups and we recommend them as appetizers.

Beverages

- ICE TEA, LEMONADE, PEPSI OR DIET PEPSI** \$2
- GINGER ALE** \$2
- STEWARTS ROOT BEER** \$2.50
- PENNSYLVANIA DUTCH BIRCH BEER** \$2.50
- COFFEE, HOT TEA, HOT CHOCOLATE** \$2
- HERBAL TEAS** Lemon Ginger, Mint, Red Raspberry, Chamomile and Green Tea \$2.25
- SANPELLEGRINO** Sparkling natural mineral water \$3
- SANPELLEGRINO ARANCIATA** Italian sparkling orange beverage \$2.25
- FIJI WATER** Natural Artesian Water \$2.25
- JUICES** Cranberry, Orange, Grapefruit, V-8 or Pineapple \$2
- WHOLE MILK** \$2

Salads

- RIVER'S EDGE ESPECIAL** Field greens topped with walnuts, apples, strawberries and gorgonzola served with a raspberry walnut dressing small \$8 large \$10
- SALMON SALAD** Grilled salmon on a bed of field greens, tomatoes, red onions, and cucumbers \$11
- CHOPPED BEET SALAD** Mixed greens tossed with beets, caramelized walnuts, raisins and gorgonzola cheese served with a side of Old Italian vinaigrette \$10
- THE YOUGH SALAD** Mixed greens, sunflower seeds, tomatoes, cucumbers and goat cheese, topped with plump cranberries and recommended with our champagne dressing small \$8 large \$10
- CHOPPED GRILLED CHICKEN** Chilled shreds of chicken, mixed in a salad of field greens, gorgonzola, spicy walnuts and tossed in a Italian dressing \$11
- GREEK SALAD** Crisp romaine, feta cheese, Kalamata olives and tomatoes small \$7 large \$9
- CAESAR SALAD** Romaine, parmesan, anchovies topped with herbed croutons small \$6 large \$8
- HOUSE SALAD** With your choice of dressing \$4
- THREE IN ONE PLATTER** Our chicken salad, tuna salad and cottage cheese served with assorted crackers \$9

Appetizers

- SOUP DU JOUR** Ask your server for today's features Cup \$4 Bowl \$5
- OUR CHEF'S CRAB DIP** Our special creamy seasoned crab dip served with grilled flat bread \$11
- SHRIMP COCKTAIL** Five jumbo shrimp served with a French style remoulade sauce \$11
- STEAMED MUSSELS** Served in a wine, butter and garlic sauce \$9
- SMOKED GOUDA DIP** Hints of sun-dried tomato and spices, served with a variety of gourmet crackers \$10
- MARINATED OLIVES** A mixture of olives in a blend of French herbs \$7
- A SLICE OF GOAT CHEESE** Topped with a spicy red raspberry walnut sauce, and served with a variety of gourmet crackers \$10
- RIVER'S EDGE HUMMUS** Our special blended hummus served with grilled flat bread \$7
- FRIED GREEN BEANS** Battered green beans deep-fried and served with chipotle sauce \$8
- HUMMUS AND COUS COUS PLATTER** Along with artichokes, olives, tomatoes, cucumbers and feta cheese served with grilled flat bread \$12
- GRILLED MUSHROOMS** A blend of mushrooms, capers and artichokes sautéed in a ginger, soy, garlic and butter sauce, topped with crumbled goat cheese \$10

Side Orders

- Sweet Potato Fries** \$5
- French Fries** \$3
- Sautéed Spinach** \$3
- Sautéed Mushrooms** \$4
- Cous Cous** \$3
- Coleslaw** \$3
- Cottage Cheese** \$3

Add Chicken or Portobello to any salad for \$3.50 Salmon for \$6.00 Blue Cheese Crumbles \$.75

(cooked to order) Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2015 River's Edge Café (814) 395-5059

LUNCH

Served from 11:00 to 5:00

From the Grill served on a brioche bun

- ***BLACK AND BLUE ANGUS** Half pound burger topped with gorgonzola and bacon \$10.50
- ***ANGUS BURGER** Half pound and char-grilled \$9
- ***LAMB BURGER** Half pound and stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$13
- TURKEY BURGER** Grilled and topped with artichokes, roasted red peppers, provolone, lettuce and red onion \$9
- THE EDGE** Grilled chicken, roasted red peppers and spinach topped with smoked gouda \$9
- CONFLUENCE CHICKEN** Grilled and topped with avocado, coleslaw, lettuce and tomato \$9
- SALMON BLT** Grilled salmon topped with crisp bacon, lettuce and tomato \$11
- BLACKENED CATFISH** Topped with tomatoes and our homemade coleslaw \$9
- GRILLED TURKEY AVOCADO** Smoked turkey, avocado, tomato topped with provolone cheese \$9

Sandwiches

- THE TRAIL** Grilled ham, bacon and pepperoni topped with melted provolone cheese served on flat bread with a side of our fresh tomato sauce \$9
- BBQ PORK** Finished with our Jack Daniel's sauce, gorgonzola, caramelized onions and bacon bits served on a brioche bun \$9
- TURKEY RUEBEN** Smoked turkey, Swiss, sauerkraut and our special dressing on grilled marbled rye bread \$8
- BLT** Bacon, lettuce, and tomato and served on your choice of bread \$7
- THE BRUNCH** A fried egg with grilled ham, bacon and melted cheddar cheese, topped with lettuce and tomato and served on your choice of bread \$8
- GOURMET CHICKEN SALAD** Loaded with apples, raisins and walnuts on your choice of bread \$8
- OLD FASHIONED TUNA SALAD** Freshly made albacore tuna salad on your choice of bread \$7

Desserts

- Gourmet Desserts \$5.25**
- French Vanilla Ice Crème \$3.25**

Vegetarian Sandwiches

- GRILLED VEGETABLE** Roasted red peppers, tomatoes, onions, zucchini, sautéed in basil pesto and topped with provolone cheese served on brioche bun \$9
- VEGGIE BEAN BURGER** Our homemade blend of beans and vegetables topped with melted smoked gouda, lettuce and tomato served on a brioche bun \$9
- GRILLED GREEK** Spinach, olives, feta cheese, onions topped with tomato and romaine on a brioche bun \$9
- PORTOBELLO** Grilled and topped with spinach, caramelized onions, goat cheese, lettuce and tomato served on a brioche bun \$9
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar and gouda cheese, spinach and tomatoes and grilled to perfection on marbled rye bread \$9

Hoagies

- BEER BATTERED COD** Beer battered cod fillet served with our homemade tartar sauce \$9
- HOT ITALIAN** Grilled ham, pepperoni, and banana peppers smothered with melted provolone cheese topped with lettuce, tomato and onion and served with Italian dressing on the side \$8
- CHICKEN BST** Grilled chicken, bacon, spinach, tomatoes, purple onions and goat cheese \$10
- BIKERS RUN** Fresh ground turkey, grilled and topped with sautéed peppers, onions, mushrooms, cheddar cheese and served with a creamy horseradish sauce \$9
- CUBAN PULLED PORK** Grilled and topped with ham and pickles and served with a side of chipotle sauce \$9

Wraps

- THE RIVER BANK** Thin sliced ham, smoked turkey, spinach, goat cheese, lettuce and tomato \$9
- HUMMUS** Filled with tomatoes, onions, feta cheese, roasted red peppers and cucumbers \$8
- BBQ CHICKEN** Grilled, or chicken tenders, olives, capers, sunflower seeds, cheddar, lettuce-tomato \$9
- SPINACH MELT** Sautéed spinach smothered in feta cheese, bacon and garlic topped with tomatoes \$9
- SWEET POTATO WRAP** Stuffed with wilted spinach, cheddar cheese and topped with our chipotle sauce \$9

*(cooked to order) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2015 River's Edge Café (814) 395-5059

DINNER

Served after 5:00

Entrée

*Served with a garden salad, vegetable
and choice of starch*

- *NEW YORK STRIP** 10 oz. grilled and topped with a creamy garlic and parmesan sauce \$23
- *BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with gorgonzola \$24
- *DELMONICO** 12 oz. and grilled to your liking \$23
- *SURF-N-TURF** 6 oz. Filet Mignon and crowned with seasoned crabmeat \$26
- *PETITE FILET MIGNON** 6 oz. Grilled and topped with a wine and mushroom cream sauce \$24
- RIVER'S EDGE CHICKEN** Grilled chicken breast topped with sautéed roasted red peppers, artichokes, Kalamata olives and feta cheese \$18
- WALNUT POULET** Grilled chicken breast, that is finished with a gorgonzola walnut sauce \$19
- FRENCH CUT PORK CHOP** 14oz. grilled chop and finished with a sundried tomato butter \$19
- SMOKED BARBECUED PORK CHOPS** Glazed with our Jack Daniel's sauce and crispy onions \$18

Pasta Dinners

Served with a garden salad

- PASTA FLORENTINE** Linguine tossed in a creamy garlic sauce with fresh spinach, pine nuts, mushrooms and diced tomatoes \$18
- SEAFOOD PASTA** Shrimp, crab and scallops tossed in a creamy garlic, bacon, spinach sauce over Fusilli \$25
- SPICED LAMB MEATBALLS** Served in a spicy tomato sauce, with flavors of cumin and cinnamon over a bed of Linguine and topped with feta cheese and mint \$22
- PUTTANESCA** Kalamata olives, anchovies, tomatoes and capers tossed in a olive oil garlic- onion sauce and served over fusilli pasta \$18
- WILD MUSHROOM RAVIOLI** Roasted mushroom stuffed pasta, sautéed in a tomato cream sauce \$19
- CAFE CARBONARA** Linguine tossed in a creamy parmesan cheese sauce with bacon and sweet peas \$18
- CHEF'S PRIMAVERA** Summer vegetables sautéed in a butter, garlic and wine sauce and served over Fusilli \$21
- THE EDGE PASTA** Grilled chicken, mushrooms and spinach tossed in a roasted red pepper cream sauce served over Fusilli \$18

Seafood

*Served with a garden salad, vegetable
and choice of starch*

- CHEF'S SPECIAL CRAB CAKES** Broiled crabmeat and blended with seasonings \$23
- SEA SCALLOPS** Tender scallops sautéed in a honey lime ginger sauce \$22
- GRILLED SALMON** Topped with a fresh creamy dill sauce \$21
- MAHI MAHI** Grilled, and topped with our chefs homemade mango and cilantro salsa \$20
- RAINBOW TROUT** Broiled to perfection in a white wine, garlic and butter sauce \$18
- BLACKENED CATFISH** Char-grilled to perfection and topped with a Louisiana remoulade \$18
- BOURBON GLAZED ORANGE ROUGHY** Broiled in a crusted walnut bourbon glaze \$19

Desserts

- Gourmet Desserts \$5.25**
- French Vanilla Ice Cream \$3.25**

**(cooked to order) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
2015 River's Edge Café (814) 395-5059*