

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
7UP \$2
STEWART'S ROOT BEER \$2.50
STEWART'S BIRCH BEER \$2.50
COFFEE, HOT TEA, HOT CHOCOLATE \$2
HERBAL TEAS Lemon Ginger, Mint, Red Raspberry, Chamomile and Green Tea \$2.25
SAN PELLEGRINO Sparkling natural mineral water \$3
SAN PELLEGRINO MELOGRANO E ARANCIA Italian sparkling pomegranate and orange beverage \$2.50
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 served with your choice of dressing \$11
THE YOUGH SALAD Mixed greens, sunflower seeds, tomatoes, cucumbers and crumbled goat cheese topped with plump cranberries and served with your choice of salad dressing small \$8 large \$10
CHOPPED GRILLED CHICKEN Shreds of chilled chicken mixed with field greens, gorgonzola, spicy walnuts and tossed in our champagne dressing \$11
GREEK SALAD Crisp romaine, feta cheese, Kalamata olives, red onions 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 \$5
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 smoky remoulade sauce \$11
STEAMED MUSSELS Served in a bowl of 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 medley of Mediterranean olives mixed 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
THE HONEST HUMMUS Our special-blended creamy, traditional hummus served with grilled flat bread \$8
FRIED GREEN BEANS Battered green beans deep-fried and served with a side of chipotle sauce \$8
HUMMUS AND COUS COUS PLATTER Served 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 butter sauce topped with goat cheese, served with grilled flat bread \$11

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 \$4 Salmon for \$6 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.

2016 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 \$11
- ***ANGUS BURGER** Half-pound and char-grilled \$10
- ***LAMB BURGER** Half-pound, stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$13 Locally farmed by Diamond Produce.
- TURKEY BURGER** Grilled and topped with artichokes, roasted red peppers, muenster, lettuce and red onion \$9
- YOURS BLUELY** Grilled chicken, finished with our BBQ sauce, bacon, caramelized onions and gorgonzola \$10
- CONFLUENCE CHICKEN** Grilled and topped with avocado, homemade coleslaw, lettuce and tomato \$9
- SALMON BLT** Grilled salmon topped with crisp bacon, greens, tomato and smoky mayo \$11
- BLACKENED CATFISH** Topped with tomatoes and our homemade coleslaw \$9
- GRILLED TURKEY AVOCADO** Smoked turkey, bacon avocado, tomato, muenster, greens, lemon mayo \$9

Sandwiches

- THE TRAIL** Grilled ham, bacon and pepperoni topped with melted muenster served on flat bread with a side of our fresh spicy tomato sauce \$9
- BERRY PORK** Grilled pulled pork topped with crumbled goat cheese and a spicy red raspberry sauce served on a brioche bun \$10
- TURKEY RUEBEN** Smoked turkey, Swiss, sauerkraut and our special dressing on grilled marble rye bread \$8
- REC CLUB** Turkey, ham, bacon, Swiss, greens, tomato served with smoky mayo on your choice of bread \$8
- THE BRUNCH** A fried egg with grilled ham, bacon and melted cheddar cheese, topped with greens 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 \$5.95**
- French Vanilla Ice Crème \$3.25**

Vegetarian Sandwiches

- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, greens, sunflower seeds, cranberry cream cheese and served on grilled marbled rye \$9
- VEGGIE BEAN BURGER** Our homemade blend of beans and vegetables topped with melted smoked gouda, greens 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, smoked gouda, lettuce, tomato and sundried tomato mayo served on a brioche bun \$9
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar, muenster and gouda cheese, tomato, greens and grilled to perfection on marbled rye bread \$9

Hoagies

- BATTERED HADDOCK** Fried to a golden brown and topped with cheddar and homemade tarter sauce \$9
- HOT ITALIAN** Grilled ham, pepperoni, and banana peppers smothered with melted muenster cheese topped with lettuce, tomato and red onion and served with Italian dressing on the side \$8
- CHICKEN BST** Grilled chicken, bacon, spinach, tomato, onions and goat cheese with lemon mayo \$10
- BIKER'S 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, greens, tomato-smoky mayo \$9
- MY SWEET TUNA** Grilled ahi tuna fillet, wilted greens and topped with a sweet chili crème sauce \$11
- BUFFALO CHICKEN** Grilled or crispy chicken, our hot spicy sauce, creamy gorgonzola, lettuce and tomato \$9
- GRILLED VEGGIE** Roasted red peppers, tomatoes, onion, zucchini and muenster sautéed in basil pesto \$8
- SWEET POTATO FRY** Stuffed with wilted spinach, cheddar cheese and topped with our chipotle sauce \$9

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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 a gorgonzola cream sauce \$24
- *DELMONICO** 12 oz. and grilled to your liking \$23
- *SURF-N-TURF** 10 oz. grilled New York Strip crowned with shrimp sautéed in parmesan, garlic and butter \$26
- *OAK BARREL** 8 oz. grilled to your liking and topped with a Burgundy mushroom cream sauce \$22
- RIVER'S EDGE CHICKEN** Grilled chicken breast topped with sautéed roasted red peppers, artichokes, Kalamata olives and crumbled feta cheese \$18
- WALNUT POULET** Grilled chicken breast finished in a gorgonzola walnut garlic sauce \$19
- FRENCH CUT PORK CHOP** 14oz. grilled chop and finished with a sun-dried 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 clams 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 \$18
- BRAISED BEEF RAVIOLI** Sautéed in a fresh basil mushroom cream sauce \$19
- CAFE CARBONARA** Linguine tossed in a creamy parmesan cheese sauce with bacon and sweet peas \$18
- MEDITERRANEAN DISH** Summer vegetables, capers and sun-dried tomatoes sautéed in basil pesto and topped with feta cheese 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 \$23
- GRILLED SALMON** Topped with a fresh creamy dill sauce \$21
- AHI TUNA** Grilled and topped with our chef's homemade mango and cilantro salsa \$21
- 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 \$5.95
French Vanilla Ice Cream \$3.25

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River's Edge Wine and Spirits

We Love to Sip

Cabernet Sauvignon

STERLING A concentrated berry and plum flavor, rich and full bodied. Central Coast, California \$27

J. LOHR A bouquet of cherry, blueberry, violets and vanilla. Paso Robles, California \$27

ROBERT MONDAVI Bold, black cherries and currants with a spicy oak finish. Central Coast, California \$25

Merlot

CLOS DU BOIS Blended flavors of red berries and chocolate with a smoked toasted finish. California \$26

BERINGER A velvety structure, with a concentrated plum and ripe cherry flavor. Napa Valley, CA \$26

LITTLE BLACK DRESS Plum, red licorice, cranberry and warm herbs with hints of perfume. California \$25

Chardonnay

CLOS DU BOIS RESERVE Apple, pear and peach with hints of spice and creamy oak. Sonoma County, CA \$27

KENDALL JACKSON VINTNER'S RESERVE Citrus flavors with hints of red apple and pears. California \$26

BERINGER Aged in small oak barrels, with notes of tropical fruit and mango. Napa Valley, California \$26

CASILLERO DEL DIABLO Crisp tropical fruit flavors with subtle hints of vanilla. Chile \$25

House Wines

Cabernet, Chardonnay or White Zinfandel

Glass \$5.25 **Half Carafe** \$12 **Carafe** \$22

Pinot Noir, Merlot, Riesling, Pinot Grigio,

Sauvignon Blanc or Moscato **Glass only** \$5.75

Bottled Beer

Stella Artois \$3.75 **Yuengling Lager** \$3.25

Blue Moon \$3.75 **Samuel Adams** \$3.75

Coors Light \$3.25 **Sierra Nevada Pale Ale** \$3.75

Non-Alcoholic \$3.75 **Gluten Free** \$3.75

River's Edge Special Drinks

River's Edge Long Island Iced Tea Rum, vodka, gin, tequila and triple sec \$8

Coffee by Cynthia Kahlúa, Amaretto and whiskey topped with whipped cream and fresh nutmeg \$8

Other Reds

MARQUÉS DE CÁCERES RIOJA Has a spicy aroma with berry fruit flavors and a velvety finish. Spain \$27

RANCHO ZABACO DANCING BULL RED ZINFANDEL Favors of black cherry and raspberry. Modesto, CA \$25

RED GUITAR OLD VINE TEMPRANILLO/GARNACHA Perfume of cherries, berries, medium body. Spain \$25

14 HANDS Polished red blend of cherry and plum with hints of sweet red current. Columbia Valley, WA \$26

TRIVENTO RESERVE MALBEC Plum and raspberry mingle with notes of vanilla. Mendoza, Argentina \$25

BOGLE PETITE SYRAH Full-bodied with aromas of black plum, boysenberry and toasty oak. California \$26

FAT CAT PINOT NOIR Inflections of wild berry, plums and raspberry for a delicious finish. Napa Valley, CA \$25

NEDERBURG PINOTAGE Rich plum, blackcurrant, a hint of banana, spicy undertones. South Africa \$25

Other Whites

SAN ANGELO'S PINOT GRIGIO A soft citrus bouquet with a medium body. Italy \$32

CHATEAU STE MICHELLE RIESLING Ripe peach and juicy pear, hints of sweet lime. Columbia Valley, WA \$25

NOBILO SAUVIGNON BLANC Ripe tropical citrus fruits for a fresh crisp finish. New Zealand \$26

PETIT CHENIN BLANC Green apple, quince and pear with notes of honeysuckle and melon. South Africa \$26

ELMO PIO PROSECCO Italian sparkling white wine, extra dry and crisp to the finish. Italy \$26

KORBEL BRUT CHAMPAGNE Light and crisp with spicy fruit flavors. California \$27 or a petite 4oz. \$6.50

Premium Spirits \$8

Glenlivet, Jameson, Dewar's, Maker's Mark, Crown Royal Hennessy, Grand Marnier, Chambord, Drambuie, St-Germain, Frangelico, B&B, Baileys, Romano Sambuca or Jagermeister

Top Shelf \$7

Jack Daniel's, Jim Beam, Seagram's VO, Tanqueray, Absolut, Bacardi, Captain Morgan's Spiced Rum, Southern Comfort, Kahlúa, Amaretto, Christian Brothers Brandy or Peach Schnapps

Well Drinks \$5