

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, Vanilla Chai, 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 creamy apple dressing small \$9 large \$11
- SALMON SALAD** Grilled salmon on a bed of field greens, tomatoes, red onions and cucumbers \$13
- CHOPPED BEET SALAD** Mixed greens tossed with beets, caramelized walnuts, raisins and gorgonzola served with your choice of dressing \$12
- 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 \$9 large \$11
- CHOPPED GRILLED CHICKEN** Shreds of chilled chicken mixed with field greens, gorgonzola, spicy walnuts and served with champagne dressing \$12
- 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 gourmet crackers \$10

Appetizers

- SOUP DU JOUR** Ask your server for today's features. Cup \$4 Bowl \$5
- CRAB AND ROASTED ARTICHOKE DIP** Our special creamy seasoned crab and artichoke dip is served with grilled naan flatbread \$12
- 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 naan flatbread \$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 roasted artichokes, olives, tomatoes, cucumbers and feta cheese served with grilled naan flatbread \$13
- GRILLED MUSHROOMS** A blend of mushrooms, capers and roasted artichokes sautéed in a ginger, soy and garlic butter sauce topped with goat cheese and served with grilled naan flatbread \$11

Side Orders

- Sweet Potato Fries** \$6
- French Fries** \$4
- Sautéed Spinach** \$3
- Sautéed Mushrooms** \$4
- Cous Cous** \$3
- Coleslaw** \$3
- Cottage Cheese** \$3

Add Chicken or Portobello to any salad for \$5 Salmon for \$7 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.

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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** Shredded and topped with avocado, homemade coleslaw, lettuce and tomato \$9
- SALMON BLT** Grilled salmon topped with crisp bacon, greens, tomato and smoky mayo \$12
- BLACKENED CATFISH** Topped with tomatoes and our homemade coleslaw \$9
- GRILLED TURKEY AVOCADO** Smoked turkey, bacon avocado, tomato, muenster, greens, lemon aioli \$9

Sandwiches

- SMOKED BRISKET MELT** Grilled and topped with caramelized onions, muenster cheese and a creamy horseradish sauce served on a brioche bun \$12
- 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
- EDGE CLUB** Turkey, ham, bacon, Swiss, greens and tomato - with smoky mayo on your choice of bread \$9
- 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 \$9
- 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 \$6.50**
- French Vanilla Ice Crème \$3.25**

Vegetarian Sandwiches

- GRILLED VEGGIE** Roasted red peppers, tomatoes, carrots, onion, zucchini and muenster cheese sautéed in basil pesto and served on a brioche bun \$10
- 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 naan flatbread \$9
- PORTOBELLO** Grilled and topped with spinach, caramelized onions, smoked gouda, lettuce, tomato and pesto garlic aioli 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 tartar sauce \$11
- HOT OFF THE TRAIL** Grilled ham, pepperoni, bacon, and banana peppers smothered with melted muenster cheese topped with lettuce, tomato and red onion and served with a side of our fresh spicy tomato sauce \$10
- CHICKEN BST** Grilled chicken, bacon, spinach, tomato, onions and goat cheese with lemon aioli \$10
- BIKER'S RUN** Fresh ground turkey, grilled and topped with sautéed peppers, onions, mushrooms, cheddar cheese and served with creamy horseradish sauce \$10
- BBQ PORK** Grilled and topped with our homemade coleslaw, crispy onions and pickles \$11

Wraps

- THE RIVER BANK** Ham, smoked turkey, spinach, goat cheese - with a chipotle honey lime yogurt sauce \$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
- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, greens, sunflower seeds and served with cranberry cream cheese \$10
- 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 \$25
- *BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with a gorgonzola cream sauce \$26
- *DELMONICO** 12 oz. and grilled to your liking \$25
- *SURF-N-TURF** 10 oz. grilled New York Strip crowned with shrimp sautéed in parmesan, garlic and butter \$28
- *OAK BARREL** 8 oz. sirloin, grilled to your liking and topped with a Burgundy mushroom cream sauce \$23
- RIVER'S EDGE CHICKEN** Grilled (bone in) chicken breast topped with sautéed roasted red peppers and artichokes, Kalamata olives and fresh feta cheese \$20
- WALNUT POULET** Grilled (bone in) chicken breast finished in a gorgonzola walnut garlic sauce \$20
- FRENCH CUT PORK CHOP** 14oz. grilled chop and finished with a sun-dried tomato butter \$20
- SMOKED BARBECUED PORK CHOPS** Glazed with our homemade sauce - topped with crispy onions \$19

Pasta Dinners

Served with a garden salad

- PROSCIUTTO TORTELLONI** Stuffed with ricotta and mozzarella and lightly tossed in butter and fresh spinach and topped with shaved parmesan \$19
- SEAFOOD PASTA** Shrimp, crab and clams tossed in a creamy garlic, bacon, spinach sauce and served 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
- THE CRABBY PASTA** Crab, spinach, roasted red peppers and tomatoes tossed in a sweet chili crème sauce and served over fusilli \$21
- 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 spinach sautéed in a tomato cream sauce, topped with feta cheese 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 \$25
- SEA SCALLOPS** Tender scallops sautéed in a honey lime ginger sauce \$25
- GRILLED SALMON** Topped with a fresh lemon caper crème sauce \$23
- AHI TUNA** Grilled and topped with our chef's homemade mango, avocado and cilantro salsa \$22
- STUFFED TROUT** Broiled in a white wine, garlic butter sauce and stuffed with sautéed spinach \$20
- BLACKENED CATFISH** Char-grilled to perfection and topped with a Louisiana remoulade \$19
- BOURBON GLAZED ORANGE ROUGHY** Broiled in a crusted walnut bourbon glaze \$21

Desserts

- Gourmet Desserts \$6.50**
- French Vanilla Ice Cream \$3.25**

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