

River's Edge Café

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

Beverages

ICE TEA, LEMONADE, PEPSI OR DIET PEPSI \$2
GINGER ALE \$2
STEWART'S ROOT BEER \$2.50
STEWART'S ORANGE & CREAM \$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
EVIAN WATER *Natural Spring Water from France* \$2.25
JUICES *Cranberry, Orange, V-8, Apple or Pineapple* \$2
WHOLE MILK \$2

Salads

RIVER'S EDGE ESPECIAL *Field greens topped with walnuts, apples, strawberries and gorgonzola served with your choice of dressing* small \$9 large \$12
BLACKENED SALMON *Grilled salmon on a bed of field greens, tomatoes, red onions and cucumbers* \$15
CHOPPED BEET SALAD *Mixed greens tossed with beets, caramelized walnuts, raisins and gorgonzola served with your choice of dressing* small \$10 large \$13
THE YOUGH SALAD *Field greens, tomatoes, cucumber, goat cheese, cranberries and topped with sunflower seeds with your choice of salad dressing* small \$9 large \$12
CHOPPED GRILLED CHICKEN *Shreds of chilled chicken mixed with field greens, gorgonzola, spicy walnuts and served with your choice of dressing* \$13
GREEK SALAD *Romaine, feta, Kalamata olives, red onions, tomatoes and feta dressing* small \$7 large \$10
CAESAR SALAD *Romaine, parmesan, anchovies topped with herbed croutons* small \$6 large \$9
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 Upcharge on seafood \$1
CRAB AND ROASTED ARTICHOKE DIP *Our special creamy seasoned crab and artichoke dip is served with grilled naan flatbread* \$13
SHRIMP COCKTAIL *Five jumbo shrimp served with our homemade classic cocktail sauce* \$11
GREEK SPINACH DIP *A blend of spinach, olives, sundried tomatoes, feta and served with grilled naan flatbread* \$12
SMOKED GOUDA DIP *Hints of sun-dried tomato and spices served with a variety of gourmet crackers* \$10
MEDITERRANEAN OLIVES *Assorted marinated Italian olives topped with shaved parmesan* \$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* \$15
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* \$12
PICKLED EGGS AND BEETS *Topped with goat cheese, garnished with field greens and served with a horseradish beet sauce* \$7

Side Orders

Sweet Potato Fries \$6
French Fries \$4
Sautéed Spinach \$3
Sautéed Mushrooms \$4
Cous Cous \$3
Coleslaw \$3
Cottage Cheese \$3
Vegetable Du Jour \$3

Add Chicken or Portobello to any salad for \$5 Salmon for \$7 Bleu Cheese Crumbles \$0.75

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

2021 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 BLEU ANGUS** Half-pound burger topped with creamy gorgonzola and bacon \$13
- ***ANGUS BURGER** Half-pound and char-grilled \$12
- ***LAMB BURGER** Half-pound, stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$13 Locally farmed by Diamond Produce.
- ***BISON BURGER** Half-pound, grilled and topped with lettuce, tomato and onion served with a garlic aioli \$13
- YOURS BLUELY** Grilled chicken, BBQ sauce, bacon, caramelized onions and creamy gorgonzola \$12
- CONFLUENCE CHICKEN** Shredded and topped with avocado, homemade coleslaw, lettuce and tomato \$11
- SALMON BLT** Grilled salmon topped with crisp bacon, greens, tomato and smoky mayo \$13
- BLACKENED CATFISH** Topped with tomatoes and our homemade coleslaw \$11
- TURKEY AVOCADO** Smoked turkey, bacon, avocado, tomato, provolone & greens with cranberry mayo \$11

Sandwiches

- MUFFALETTA** Grilled and stuffed with prosciutto, salami, ham, Swiss and provolone cheese topped with our fresh olive tapenade 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
- PASTRAMI OR TURKEY REUBEN** Swiss, sauerkraut, our special dressing served on grilled marble rye \$10
- EDGE CLUB** Turkey, ham, bacon, Swiss, greens and tomato - with smoky mayo on whole wheat bread \$11
- THE BRUNCH** A fried egg with grilled ham, bacon and melted cheddar cheese, topped with greens and tomato and served on a brioche bun \$10
- GOURMET CHICKEN SALAD** Loaded with apples, raisins and walnuts on your choice of bread \$9
- OLD FASHIONED TUNA SALAD** Freshly made albacore tuna salad on your choice of bread \$8

Desserts

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

Vegetarian Sandwiches

- GRILLED VEGGIE** Roasted red peppers, tomatoes, carrots, onion, zucchini and provolone cheese sautéed in basil pesto and served on naan flatbread \$10
- VEGGIE BEAN BURGER** Our homemade blend of beans and vegetables, smoked gouda, greens, tomato with a tahini garlic lime sauce 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 roasted red pepper aioli on a brioche bun \$9
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar, provolone 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 \$13
- HOT OFF THE TRAIL** Grilled ham, salami, bacon, and banana peppers smothered with melted provolone cheese topped with lettuce, tomato, red onion and served with a side of our feta dressing \$12
- BLACKENED CHICKEN** Grilled with peppers, onions and pepper-jack cheese served with a spicy mayo \$12
- RIBEYE STEAK** Grilled and topped with sautéed peppers, onion, mushrooms, provolone cheese and served with a creamy horseradish sauce \$13
- CHIPOTLE PORK** Grilled with Swiss, caramelized onions and a creamy chipotle mustard sauce \$12

Wraps

- THE BICYCLIST** Smoked turkey, bacon, spinach, avocado, onion and Swiss served with garlic mayo \$12
- BLACKENED CATFISH** Grilled and topped with our homemade avocado mango salsa \$12
- BUFFALO CHICKEN** Grilled or crispy chicken, our hot spicy sauce, creamy gorgonzola, lettuce & tomato \$11
- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, avocado, field greens, and served with feta dressing \$10
- PASTRAMI** Grilled - caramelized onions, provolone, lettuce, tomato and creamy horseradish sauce \$11

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DINNER

Served after 5:00

Entrée

Served with a garden salad, choice of starch and dinner bread

- *NEW YORK STRIP** 12 oz. grilled and topped with a creamy garlic and parmesan sauce \$27
- *BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with a gorgonzola cream sauce \$28
- *DELMONICO** 12 oz. and grilled to your liking \$27
- *SURF-N-TURF** 12 oz. grilled New York Strip crowned with shrimp sautéed in parmesan, garlic and butter \$30
- *OAK BARREL** 10 oz. and grilled to your liking and topped with a portobello Burgundy cream sauce \$25
- 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 butterflied chop and finished with a sun-dried tomato butter \$21
- SMOKED BARBECUED PORK CHOPS** Glazed with our homemade sauce - topped with crispy onions \$20

Pasta Dinners

Served with a garden salad and dinner bread

- CAJUN SHRIMP** Mixed with spinach, mushrooms and tomatoes tossed in a Cajun cream sauce served over a bed of linguine and topped with shaved parmesan \$23
- SEAFOOD PASTA** Shrimp, crab and clams tossed in a creamy parmesan, garlic, bacon, spinach sauce and served over campanelle \$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 \$23
- BRAISED BEEF RAVIOLI** Sautéed in a fresh basil mushroom cream sauce \$19
- CAFE CARBONARA** Linguine tossed in a creamy smoked gouda cheese sauce blended with bacon and sweet peas \$19
- MEDITERRANEAN DISH** Summer vegetables, capers and spinach sautéed in a tomato cream sauce, topped with feta cheese and served over campanelle \$21
- THE EDGE PASTA** Grilled chicken, mushrooms and spinach tossed in a roasted red pepper and garlic parmesan cream sauce served over campanelle \$21

Seafood

Served with a garden salad, choice of starch and dinner bread

- CHEF'S SPECIAL CRAB CAKES** Broiled crabmeat and blended with seasonings \$25
- BROILED HADDOCK** Finished in a caper lemon butter sauce \$23
- GRILLED SALMON** Topped with a fresh, creamy dill sauce \$24
- CRAB STUFFED SHRIMP** 5 Jumbo shrimp broiled in white wine, garlic, lemon and butter \$25
- STUFFED TROUT** Broiled in a white wine, garlic butter sauce and stuffed with sautéed spinach and topped with a lemon parmesan crème sauce \$22
- BLACKENED CATFISH** Char-grilled to perfection and topped with a Louisiana remoulade \$21
- BOURBON GLAZED ORANGE ROUGHY** Broiled in a crusted walnut bourbon glaze \$24

Desserts

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