

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 \$2.50
GINGER ALE \$2.50
STEWART'S ROOT BEER \$3
STEWART'S ORANGE & CREAM \$3
COFFEE, HOT TEA, HOT CHOCOLATE \$2.50
HERBAL TEAS Lemon Ginger, Mint, Vanilla Chai, Chamomile and Green Tea \$2.50
SAN PELLEGRINO Sparkling natural mineral water \$3
SAN PELLEGRINO ARANCIATA ROSSA Italian sparkling blood orange beverage \$3
FIJI WATER Natural artesian water from Fiji \$2.50
JUICES Cranberry, Orange, V-8, Apple or Pineapple \$2
WHOLE MILK \$2.50

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
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
TWO IN ONE PLATE Our homemade chicken and tuna salad served with gourmet crackers \$10

Appetizers

SOUP DU JOUR Ask your server for today's features. Cup \$5 Bowl \$6 Upcharge on seafood \$1
SHRIMP COCKTAIL Five jumbo shrimp served with our homemade classic cocktail sauce \$12
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 \$12
MEDITERRANEAN OLIVES Assorted marinated Italian olives topped with shaved parmesan \$8
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 \$9
FRIED GREEN BEANS Battered green beans deep-fried and served with a side of chipotle sauce \$10
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

Side Orders

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

Add Chicken or Portobello to any salad for \$5 Salmon for \$7 Bleu 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 Kaiser bun

- ***BLACK AND BLEU ANGUS** Half-pound burger topped with creamy gorgonzola and bacon \$14
- ***ANGUS BURGER** Half-pound and char-grilled \$13
- ***LAMB BURGER** Half-pound, stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$15 Locally farmed by Diamond Produce.
- YOURS BLUELY** Grilled chicken, BBQ sauce, bacon, caramelized onions and creamy gorgonzola \$14
- CONFLUENCE CHICKEN** Grilled and topped with avocado, homemade coleslaw, lettuce and tomato \$13
- SALMON BLT** Grilled salmon topped with crisp bacon, greens, tomato and smoky mayo \$14
- BLACKENED CATFISH** Topped with lettuce, tomato and our homemade Louisiana remoulade sauce \$14
- TURKEY AVOCADO** Smoked turkey, bacon, avocado, tomato, provolone and topped with field greens \$14

Sandwiches

- BERRY PORK** Grilled pulled pork topped with crumbled goat cheese and a spicy red raspberry sauce served on a Kaiser bun \$13
- CORNED BEEF OR TURKEY REUBEN** Swiss cheese, sauerkraut and our special dressing served on grilled marblerye \$12
- EDGE CLUB** Turkey, ham, bacon, Swiss, greens and tomato - with smoky mayo on your choice of bread \$13
- THE BRUNCH** A fried egg with grilled ham, bacon and melted cheddar cheese, topped with greens and tomato and served on a Kaiser bun \$12
- GOURMET CHICKEN SALAD** Loaded with apples, plump raisins and walnuts and served with lettuce and tomato on your choice of bread \$10
- OLD FASHIONED TUNA SALAD** Freshly made albacore tuna salad on your choice of bread \$10

Desserts

- Gourmet Desserts \$7.00**
- French Vanilla Ice Crème \$3.50**

Vegetarian Sandwiches

- GRILLED VEGGIE** Roasted red peppers, tomatoes, carrots, onion, zucchini and provolone cheese sautéed in basil pesto and served on naan flatbread \$12
- VEGGIE BEAN BURGER** Our homemade blend of beans and vegetables, smoked gouda, greens, tomato with a tahini garlic lime sauce on a Kaiser bun \$12
- GRILLED GREEK** Spinach, olives, feta cheese, onions topped with tomato & romaine on naan flatbread \$11
- PORTOBELLO** Grilled and topped with spinach, caramelized onions, smoked gouda, lettuce, tomato and served on a Kaiser bun \$12
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar, provolone and gouda cheese, tomato, greens and grilled to perfection on marbled rye bread \$11

Hoagies

- BATTERED HADDOCK** Fried to a golden brown and topped with cheddar and homemade tartar sauce \$15
- 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 \$13
- RIBEYE STEAK** Grilled and topped with sautéed peppers, onions, mushrooms, provolone cheese and served with a creamy horseradish sauce \$15
- BARBECUE PORK** Grilled with melted provolone cheese, caramelized onions and topped with our homemade coleslaw \$13

Wraps

- THE BICYCLIST** Smoked turkey, bacon, spinach, avocado, onion and Swiss served with mayo \$13
- BUFFALO CHICKEN** Grilled or crispy chicken, our hot spicy sauce, creamy gorgonzola, lettuce & tomato \$13
- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, avocado, field greens, and served with feta dressing \$12
- CORNED BEEF** Grilled and topped with provolone, lettuce, tomato and creamy horseradish sauce \$13

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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 \$29
- *BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with a gorgonzola cream sauce \$32
- *DELMONICO** 12 oz. and grilled to your liking \$30
- *SURF-N-TURF** 12 oz. grilled New York Strip crowned with shrimp sautéed in parmesan, garlic and butter \$34
- RIVER'S EDGE CHICKEN** Grilled chicken breast topped with sautéed roasted red peppers, spinach, artichokes, Kalamata olives and fresh feta cheese \$23
- WALNUT POULET** Grilled chicken breast finished in a gorgonzola walnut garlic sauce \$23
- FRENCH CUT PORK CHOP** 14oz. Grilled butterflied chop and finished with a sun-dried tomato butter \$24
- SMOKED BARBECUED PORK CHOPS** Glazed with our homemade sauce - topped with crispy onions \$22

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 \$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 \$25
- LOBSTER RAVIOLI** Sautéed in a fresh vodka tomato cream sauce \$23
- CAFE FLORENTINE** Cavatappi tossed in a creamy white wine, butter, garlic, tomato - spinach sauce \$21
- PUTTANESCA** Linguine tossed in olive oil, garlic, anchovies, Kalamata olives and tomatoes \$22
- THE EDGE PASTA** Grilled chicken, mushrooms and spinach tossed in a roasted red pepper and garlic parmesan cream sauce served over cavatappi \$23
- LINGUINE WITH CLAM SAUCE** Sautéed clams tossed in olive oil, butter, garlic, white wine, parsley and parmesan cheese served over linguine \$21

***CAVATAPPI Cah-vah-TOP-pee** - A short S-shaped pasta tube that looks similar to a small corkscrew.

Seafood

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

- CHEF'S SPECIAL CRAB CAKES** Broiled crabmeat and blended with seasonings \$35
- COBIA** Finished in a caper lemon butter sauce \$25
- GRILLED SALMON** Topped with a fresh sweet and spicy bourbon glaze \$27
- CLAM STUFFED SHRIMP** 5 Jumbo shrimp broiled in white wine, garlic, lemon and butter \$25
- STUFFED RAINBOW TROUT** Broiled in a white wine, garlic butter sauce and stuffed with sautéed spinach and drizzled with a lemon parmesan crème sauce \$24
- BLACKENED CATFISH** Char-grilled to perfection and topped with a classic Creole sauce \$24

Desserts

Gourmet Desserts **\$7.00**
French Vanilla Ice Cream **\$3.50**

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