

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 \$3
GINGER ALE \$3
STEWART'S ROOT BEER \$3.50
STEWART'S ORANGE & CREAM \$3.50
COFFEE, HOT TEA, HOT CHOCOLATE \$3
HERBAL TEAS *Lemon Ginger, Mint, Vanilla Chai, Chamomile and Green Tea* \$3
SAN PELLEGRINO *Sparkling mineral water* \$3.50
SAN PELLEGRINO ARANCIATA ROSSA *Italian sparkling blood orange beverage* \$3.50
FIJI WATER *Natural artesian water from Fiji* \$3
JUICES *Cranberry, Orange, V-8, Apple or Pineapple* \$3
WHOLE MILK \$3

Salads

RIVER'S EDGE ESPECIAL *Field greens topped with walnuts, apples, blueberries and gorgonzola served with your choice of dressing* small \$10 large \$13
BLACKENED SALMON *Grilled salmon on a bed of field greens, tomatoes, red onions and cucumbers* \$16
CHOPPED BEET SALAD *Mixed greens tossed with beets, caramelized walnuts, raisins and gorgonzola served with your choice of dressing* small \$11 large \$14
GRILLED CHICKEN *Grilled chicken mixed with field greens, gorgonzola, spicy walnuts and served with your choice of dressing* \$14
GREEK SALAD *Romaine, feta, Kalamata olives, red onions, tomatoes and feta dressing* small \$8 large \$11
CAESAR SALAD *Romaine, parmesan, anchovies topped with herbed croutons* small \$7 large \$10
HOUSE SALAD *With your choice of dressing* \$5
TWO IN ONE PLATE *Our homemade chicken and tuna salad served with gourmet crackers* \$11

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* \$13
SMOKED GOUDA DIP *Hints of sun-dried tomato and spices served with a variety of gourmet crackers* \$13
MEDITERRANEAN OLIVES *Assorted marinated Italian olives topped with shaved parmesan* \$9
A SLICE OF GOAT CHEESE *Topped with a mild, spicy red raspberry walnut sauce and served with a variety of gourmet crackers* \$11
THE HONEST HUMMUS *Our special-blended creamy, traditional hummus served with grilled naan flatbread* \$10
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* \$16
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* \$13

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 \$6 Salmon for \$8 Bleu Cheese Crumbles \$1

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

2024 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 \$16
- ***ANGUS BURGER** Half-pound and char-grilled \$15
- ***LAMB BURGER** Half-pound, stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$16 Locally farmed by Diamond Produce.
- YOURS BLUELY** Grilled chicken, BBQ sauce, bacon, caramelized onions and creamy gorgonzola \$15
- CONFLUENCE CHICKEN** Grilled and topped with avocado, artichokes, provolone, lettuce - tomato \$14
- SALMON BLT** Grilled salmon topped with bacon, greens, tomato and smoky mayo \$15
- 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 mild, spicy red raspberry sauce served on a brioche bun \$13
- TURKEY REUBEN** Swiss cheese, sauerkraut and our special dressing served on grilled marble rye \$13
- 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 brioche bun \$13
- GOURMET CHICKEN SALAD** Loaded with apples, plump raisins and walnuts and served with lettuce and tomato on your choice of bread \$11
- OLD FASHIONED TUNA SALAD** Freshly made albacore tuna salad on your choice of bread \$11

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
- GREEK BEAN BURGER** Our homemade blend of beans and vegetables, topped with spinach, olives, feta cheese and tomato served on a brioche bun \$13
- PORTOBELLO** Grilled and topped with spinach, caramelized onions, smoked gouda, lettuce, tomato, roasted red pepper mayo - served on a brioche bun \$13
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar, provolone and gouda cheese, tomato, greens and grilled to perfection on marbled rye bread \$12

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 \$14
- RIBEYE STEAK** Grilled and topped with sautéed peppers, onions, mushrooms, provolone cheese and served with a creamy horseradish sauce \$16

Wraps

- THE BICYCLIST** Smoked turkey, bacon, spinach, avocado, onion and Swiss served with mayo \$14
- BUFFALO CHICKEN** Grilled or crispy chicken, our hot spicy sauce, creamy gorgonzola, lettuce & tomato \$14
- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, avocado, field greens, and served with feta dressing \$12

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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 \$31

***BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with a gorgonzola cream sauce \$33

***DELMONICO** 12 oz. and grilled to your liking \$31

***SURF-N-TURF** 12 oz. grilled New York Strip crowned with shrimp sautéed in a creamy parmesan butter and garlic sauce \$35

RIVER'S EDGE CHICKEN Grilled chicken breast topped with sautéed roasted red peppers, spinach, artichokes, Kalamata olives and fresh feta cheese \$24

ROSEMARY WALNUT POULET Grilled chicken breast finished in a creamy gorgonzola rosemary 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 \$23

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

BRAISED BEEF RAVIOLI Sautéed in a fresh mushroom and basil cream sauce \$23

CHICKEN CARBONARA Grilled chicken tossed in a creamy bacon and pea sauce served over cavatelli \$22

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 cavatelli \$23

***Substitute gluten free penne pasta to any pasta dish**

Seafood

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

CHEF'S SPECIAL CRAB CAKES Broiled crabmeat and blended with seasonings \$36

MAHI MAHI Grilled and finished in a citrus barbeque mango sauce \$25

GRILLED SALMON Topped with a fresh creamy dill sauce \$27

BOURBON GLAZED ORANGE ROUGHY Broiled in a crusted walnut bourbon glaze \$27

STUFFED RAINBOW TROUT Broiled in a white wine, garlic butter sauce and stuffed with sautéed spinach and drizzled with a lemon parmesan crème sauce \$25

BLACKENED CATFISH Char-grilled to perfection topped with our homemade Louisiana remoulade sauce \$24

Desserts

Gourmet Desserts \$7.00

French Vanilla Ice Cream \$3.50

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