

# 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** \$3.50  
**GINGER ALE** \$3.50  
**STEWART'S ROOT BEER** \$3.50  
**STEWART'S ORANGE & CREAM** \$3.50  
**COFFEE, HOT TEA, HOT CHOCOLATE** \$3.50  
**HERBAL TEAS** *Lemon Ginger, Mint, Vanilla Chai, Chamomile and Green Tea* \$3.50  
**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* \$3.50  
**JUICES** *Cranberry, Orange, V-8, Apple, Pineapple* \$3.50  
**WHOLE MILK** \$3.50

## Salads

**RIVER'S EDGE ESPECIAL** *Field greens topped with walnuts, apples, blueberries and gorgonzola served with your choice of dressing* small \$11 large \$14  
**BLACKENED SALMON** *Grilled salmon on a bed of field greens, tomatoes, red onions and cucumbers* \$17  
**CHOPPED BEET SALAD** *Mixed greens tossed with beets, caramelized walnuts, raisins and gorgonzola served with your choice of dressing* small \$12 large \$15  
**GRILLED CHICKEN** *Grilled chicken mixed with field greens, gorgonzola, spicy walnuts, topped with tortilla strips, and served with your choice of dressing* \$16  
**GREEK SALAD** *Romaine, feta, Kalamata olives, red onions, tomatoes and feta dressing* small \$9 large \$12  
**CAESAR SALAD** *Romaine, parmesan, anchovies topped with herbed croutons* small \$8 large \$11  
**HOUSE SALAD** *With your choice of dressing* \$5  
**THE TRIO PLATE** *Chicken salad, tuna salad, and cottage cheese served with gourmet crackers* \$14

## Appetizers

**SOUP DU JOUR** *Ask your server for today's features.*  
*Cup \$6 Bowl \$7 Upcharge on seafood \$1*  
**SHRIMP COCKTAIL** *Five jumbo shrimp served with our homemade classic cocktail sauce* \$14  
**SMOKED GOUDA DIP** *Hints of sun-dried tomato and spices served with a variety of gourmet crackers* \$14  
**ITALIAN 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* \$12  
**THE HONEST HUMMUS** *Our special-blended creamy, traditional hummus served with grilled naan flatbread* \$11  
**FRIED GREEN BEANS** *Battered green beans deep-fried and served with a side of chipotle sauce* \$11  
**MEDITERRANEAN PLATTER** *Served with roasted artichokes, hummus, falafel, olives, tomatoes, cucumbers and feta cheese served with grilled naan flatbread* \$18  
**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* \$14

## Side Orders

**Sweet Potato Fries** \$6  
**French Fries** \$4  
**Falafel** \$5  
**Sautéed Spinach** \$3  
**Sautéed Mushrooms** \$4  
**Cous Cous** \$3  
**Coleslaw** \$3  
**Cottage Cheese** \$4  
**Vegetable Du Jour** \$3

**Add Chicken or Portobello to any salad for \$6    Salmon for \$8    Bleu Cheese Crumbles \$1.50**

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

2026 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 \$17
- \***ANGUS BURGER** Half-pound and char-grilled \$16
- \***LAMB BURGER** Half-pound, stuffed with feta cheese, mint and garlic topped with a creamy yogurt dill sauce \$18 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 \$15
- SALMON BLT** Grilled salmon topped with bacon, greens, tomato and smoky mayo \$16
- BLACKENED CATFISH** Topped with lettuce, tomato and our homemade Louisiana remoulade sauce \$15
- 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 \$14
- TURKEY REUBEN** Swiss cheese, sauerkraut and our special dressing served on grilled marble rye \$14
- EDGE CLUB** Turkey, ham, bacon, Swiss, greens and tomato - with smoky mayo on your choice of bread \$15
- THE BRUNCH** A fried egg with grilled ham, bacon and melted cheddar cheese, topped with greens and tomato and served on a brioche bun \$15
- GOURMET CHICKEN SALAD** Loaded with apples, plump raisins and walnuts and served with lettuce and tomato on your choice of bread \$13
- OLD FASHIONED TUNA SALAD** Freshly made albacore tuna salad on your choice of bread \$12

## *Desserts*

- Gourmet Desserts** \$8.50
- French Vanilla Ice Crème** \$4

## *Vegetarian Sandwiches*

- GRILLED VEGGIE** Roasted red peppers, tomatoes, carrots, onion, zucchini and provolone cheese sautéed in basil pesto and served on naan flatbread \$13
- GREEK BEAN BURGER** Our homemade blend of beans and vegetables, topped with spinach, olives, feta cheese and tomato served on a brioche bun \$14
- PORTOBELLO** Grilled and topped with spinach, caramelized onions, smoked gouda, lettuce, tomato, roasted red pepper mayo - served on a brioche bun \$15
- GOURMET GRILLED CHEESE** Stuffed with melted cheddar, provolone and gouda cheese, tomato, greens and grilled to perfection on marbled rye bread \$14
- THE FALAFEL FLATBREAD** Falafel, greens, tomato, red onion, cucumbers and feta topped with our homemade tahini sauce \$15

## *Hoagies*

- BATTERED HADDOCK** Fried to a golden brown and topped with cheddar and homemade tartar sauce \$16
- 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 \$15
- RIBEYE STEAK** Grilled and topped with sautéed peppers, onions, mushrooms, provolone cheese and served with a creamy horseradish sauce \$16
- HAWAIIAN BBQ PORK** Grilled pork, blended in our homemade BBQ sauce, and topped with grilled pineapple and bacon crumbles \$16

## *Wraps*

- THE BICYCLIST** Smoked turkey, bacon, spinach, avocado, onion and Swiss served with mayo \$15
- BUFFALO CHICKEN** Grilled or crispy chicken, our hot spicy sauce, creamy gorgonzola, lettuce & tomato \$16
- THE HEALTHY START** Hummus, tomato, red onions, cucumbers, avocado, field greens, and served with feta dressing \$13
- FISH TACOS** Two fried Mahi Mahi tacos topped with a cilantro-lime coleslaw \$16

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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 \$34

**\*BLACK AND BLEU DELMONICO** 12 oz. Cajun grilled and topped with a gorgonzola cream sauce \$36

**\*DELMONICO** 12 oz. and grilled to your liking \$34

**\*SURF-N-TURF** 12 oz. grilled New York Strip crowned with shrimp sautéed in a creamy parmesan butter and garlic sauce \$37

**RIVER'S EDGE CHICKEN** Grilled (bone in) chicken breast topped with sautéed roasted red peppers, spinach, artichokes, Kalamata olives and feta \$26

**WALNUT POULET** Grilled (bone in) chicken breast, finished in a garlic butter and gorgonzola walnut sauce \$25

**FRENCH CUT PORK CHOP** 14oz. Grilled butterflied chop and finished with a sun-dried tomato butter \$25

**SMOKED APPLE MAPLE PORK CHOPS** Maple glazed and topped with apples and cranberries \$25

## 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 \$26

**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 \$27

**RAVIOLI PORTOBELLO** Sautéed in a bourbon tomato cream sauce and topped with shaved parmesan \$24

**CHICKEN CARBONARA** Grilled chicken tossed in a creamy bacon and pea sauce served over linguine \$23

**PUTTANESCA** Linguine tossed in olive oil, garlic, capers, anchovies, Kalamata olives and tomatoes \$23

**THE EDGE PASTA** Grilled chicken, mushrooms and spinach tossed in a roasted red pepper and garlic parmesan cream sauce served over cavatelli \$24

**OVER THE RIVER** Italian sausage, mushrooms, spinach and sun-dried tomatoes, tossed in a delicate cream sauce and served over cavatelli and finished with shaved parmesan \$25

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

## Seafood

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

**TILAPIA** Broiled and finished with a honey Dijon herb sauce \$25

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

**BROILED COD** Broiled in a lemon caper cream sauce until golden brown \$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 \$26

**BLACKENED CATFISH** Char-grilled to perfection topped with our homemade Louisiana remoulade sauce \$25

## Desserts

**Gourmet Desserts** \$8.50

**French Vanilla Ice Cream** \$4

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