

APPETIZERS

COLOSSAL CRAB COCKTAIL \$20

COLOSSAL SHRIMP COCKTAIL \$20

OYSTERS ON THE HALF SHELL \$14

TOP NECK CLAMS ON THE HALF SHELL \$12

CRISPY CALAMARI Tender Calamari & banana peppers lightly dusted in seasoned flour, crispy fried & accompanied with a spicy tomato sauce \$14

CHEESE STEAK SPRING ROLLS Thinly sliced rib eye steak, American Cheese, & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$12

MUSSELS Steamed P.E.I. Mussels in your choice of a red sauce or white wine & garlic sauce \$13

ROASTED PEPPER HUMMUS A blend of chickpeas, roasted peppers, garlic, lemon, & extra virgin olive oil served with toasted pita \$11

PARMESAN BACON BRUSSEL SPROUTS Fresh roasted Brussel sprouts tossed with parmesan cheese & chopped bacon & served with a roasted garlic cream sauce \$10

MIDDLE NECK CLAMS 12 steamed Middle Neck clams in a white wine, garlic, & lemon sauce \$12

FRIED FRESH MOZZARELLA BRUSCHETTA Fried mozzarella cheese slices topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$14

ANTIPASTO PLATTER Assortment of international cheeses, shaved prosciutto, marinated olives, artichokes, & roasted peppers accompanied with a sweet balsamic reduction \$20

SOUPS & SALADS

FRENCH ONION A mixture of sweet Vidalia, shallots, & red onion, topped with Gruyere & Provolone cheeses melted to perfection \$8.5

CHEFS "TASTE OF THE DAY" SOUP Ask your server

BLACK ANGUS FILET SALAD Grilled slices of filet mignon atop fresh spring mix, roasted red peppers, carrots, crumbled bleu cheese, & crispy fried onions straws, served with our balsamic vinaigrette \$18

CALIFORNIA COBB SALAD* Mélange of spring mix & iceberg lettuce, diced tomatoes, crispy bacon, avocado, Gorgonzola cheese, chopped egg, & grilled chicken, Finished in an herb red wine vinaigrette \$15

AHI TUNA SALAD* Black & white sesame encrusted ahi tuna, sliced & seared rare, over mixed greens with cucumber, avocado, & mandarin orange segments with a wasabi soy vinaigrette \$17

BAKED WALNUT & HONEY GOAT CHEESE SALAD* Warm honey & walnut crusted goat cheese otop a bed of fresh spring mix with roasted beets, sliced strawberries, & carrots, topped with a sweet champagne vinaigrette \$16

VERY BERRY SALAD* Crisp mixed greens & fresh baby spinach, seasonal berries (strawberries, raspberries, blueberries, or blackberries), red onion, bell peppers, toasted pine nuts, & crumbled bleu cheese with aged balsamic reduction & raspberry vinaigrette \$14

ROMAINE HEART CAESAR SALAD Hearts of Romaine lettuce topped with Tuscan Caesar dressing, garlic croutons, anchovy filets, & grated Pecorino Romano cheese \$9

WITH: Grilled or Blackened Chicken \$15
(4) Shrimp \$19
Salmon \$19



ALL BURGERS ARE
CERTIFIED ANGUS BEEF
& GRILLED TO PERFECTION

SANDWICHES

(All served with steak fries)

AMERICAN BURGER 10 oz. Angus burger grilled & topped with American cheese, spring mix, tomato, & onion on a brioche roll \$13.5

RIVERWINDS BURGER 10 oz. Angus burger grilled & topped with Swiss cheese, bacon, sautéed mushrooms, & caramelized onions \$15

SMOKEHOUSE BURGER 10 oz. Angus Burger grilled & topped with cheddar cheese, Applewood bacon, BBQ sauce, & crispy onion rings on a brioche roll with fresh spring mix \$15

FILET SANDWICH Sautéed filet mignon, mushrooms, caramelized onions, & gorgonzola cheese in our port wine demi glaze on a ciabatta roll \$17

RIVERWINDS CHICKEN SANDWICH Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a toasted ciabatta roll \$13

CRAB CAKE SANDWICH Our signature Jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$17

FISH TACOS (3) Fried cod filet, chopped red cabbage, avocado, & tartar sauce \$13.5

BUFFALO CHICKEN WRAP Crispy chicken tenders, buffalo sauce, cheddar cheese, lettuce, & tomato in a tortilla served with side of bleu cheese dressing \$14

CHEF'S CREATIONS

CRABBY DELIGHT Jumbo lump crab meat sautéed with spinach & roasted peppers over angel hair pasta in your choice of a lemon wine & garlic sauce or a classic tomato sauce \$18

KEY WEST SCALLOPS* Pan seared day boat scallops topped with a fresh mango salsa & accompanied with snap peas, steamed Jasmine rice, & drizzled with a honey teriyaki sauce \$19

ASIAN AHI TUNA* Pan seared, sesame encrusted Ahi Tuna sliced over our sesame soba noodle salad & Asian slaw, topped with a ginger peanut sesame sauce \$18

BLACKENED SALMON ALFREDO Cajun rubbed & broiled salmon filet over linguini in a creamy Alfredo sauce \$18

CHICKEN BRUSCHETTA* Grilled chicken breast served over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle \$16

BEEF OR CHICKEN VEGETABLE STIR FRY Stir fried seasonal vegetables in an oriental, sesame teriyaki sauce with your choice of beef tenderloin or grilled chicken over steamed Jasmine rice \$17

TOMATO CAPRESE WITH GRILLED SHRIMP* Grilled Jumbo shrimp with sliced red tomatoes, fresh mozzarella cheese, & prosciutto atop fresh spring mix & drizzled with extra virgin basil olive oil & an aged balsamic reduction \$18

10 OZ. RIBEYE STEAK Grilled 10 oz. ribeye steak paired with our parmesan potato crisps & grilled asparagus, topped in a port wine demi glaze \$23