

WINES BY THE GLASS/BOTTLE

White, Sparkling, Blush

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|---|--------------|
| 001 Cakebread Sauvignon Blanc CA | \$15 / \$60 |
| 002 The Crossings Sauvignon Blanc NZ | \$10 / \$40 |
| 003 Ca Montini Pinot Grigio ITALY | \$10 / \$40 |
| 004 Barone-Fini Pinot Grigio ITALY | \$10 / \$40 |
| 005 Decoy Chardonnay CA | \$10 / \$40 |
| 006 JOSH by Joseph Carr Chardonnay CA | \$9 / \$36 |
| 007 Sonoma Cutrer Chardonnay CA | \$12 / \$48 |
| 008 JOSH by Joseph Carr Rosé CA | \$10 / \$40 |
| 009 Prum Essence Riesling GER. | \$10 / \$40 |
| 010 Alba Riesling NJ | \$9.5 / \$38 |
| 012 Beringer White Zinfandel CA | \$7.5 / \$30 |
| 013 Voga Moscato ITALY | \$10 / \$40 |
| 014 Canella Prosecco 187 ml ITALY | \$10 / \$40 |

RED

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|---|---------------|
| 015 Markwest Pinot Noir CA | \$10 / \$40 |
| 016 Coppola Directors Pinot Noir CA | \$12.5 / \$50 |
| 017 UpperCut Cabernet CA | \$10.5 / \$42 |
| 018 Josh Merlot by Joseph Carr CA | \$10 / \$40 |
| 019 Ruta 22 Malbec ARG | \$9 / \$36 |
| 020 Roscato Sweet Red Italy | \$9 / \$36 |
| 021 Ruffino Il Ducale Chianti ITALY | \$11 / \$44 |
| 023 Murphy Goode Merlot CA | \$10 / \$40 |
| 024 Coppola Directors Cabernet CA | \$12.5 / \$50 |

Sparkling

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|--|------|
| 030 Canella Sparkling Prosecco ITALY | \$40 |
| 031 Caposaldo Prosecco ITALY | \$42 |
| 032 Domaine Carneros Sparkling Rosé CA | \$80 |
| 035 Ruffino Prosecco ITALY | \$40 |
| 036 Mumms Brut Prestige CA | \$50 |

Champagne

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|--|-------|
| 050 Moet Chandon Imperial FR | \$105 |
| 051 Piper Heidsiek Sauvage Rosé FR | \$100 |
| 052 Perrier Jouet Grand Brut FR | \$100 |
| 053 Veuve Cliquot Yellow Label FR | \$110 |
| 054 Dom Perignon FR | \$300 |
| 056 Moet & Chandon Necter Imperial Rosé FR | \$135 |
| 057 Veuve Cliquot La Grande Dame FR | \$220 |
| 058 Goerg Brut Rosé FR | \$85 |
| 059 Perrier Jouet "Flower" FR | \$250 |

WHITE

Sauvignon Blanc

| | |
|---|------|
| 070 Ferrari Carano CA | \$40 |
| 071 Rodney Strong Charlotte's Home CA | \$45 |
| 072 Yealand NZ | \$40 |
| 073 Joseph Phelps CA | \$70 |
| 075 Roth Estate CA | \$45 |
| 076 Wairau River NZ | \$46 |
| 077 Layer Cake CA | \$40 |
| 079 Silverado Miller Ranch CA | \$50 |

Pinot Grigio

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|---|------|
| 090 Infine 1939 ITALY | \$50 |
| 091 Antinori Santa Cristina ITALY | \$36 |
| 092 Etude CA | \$50 |
| 093 Erath OR | \$36 |
| 094 Santa Margarita ITALY | \$60 |
| 095 Pighin ITALY | \$49 |
| 098 La Crema CA | \$49 |
| 099 Alois Lageder ITALY | \$36 |
| 100 Zaccagnini ITALY | \$40 |
| 101 Bottega Vinala ITALY | \$40 |

Chardonnay

| | |
|--|-------|
| 110 Stags Leap CA | \$55 |
| 111 Silverado CA | \$70 |
| 113 Layer Cake CA | \$40 |
| 114 Chalkhill Rodney Strong CA | \$50 |
| 116 Far Niente Napa CA | \$100 |
| 117 Simi CA | \$40 |
| 118 Kunde CA | \$40 |
| 120 The Calling CA | \$60 |
| 121 Freemark Abbey CA | \$65 |
| 124 Enroute CA | \$65 |
| 125 Robert Mondavi Private Selection SS CA | \$35 |
| 126 Gary Farrel CA | \$65 |
| 127 Grgich Hills CA | \$80 |

Interesting Whites

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|---|------|
| 130 Stags Leap Vlognier CA | \$55 |
| 131 7 Daughters Moscato ITALY | \$40 |
| 132 A to Z Riesling OR | \$45 |
| 133 Eroica Riesling WA | \$45 |

RED Pinot Noir

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|--|------|
| 160 Byron CA | \$47 |
| 161 Linccourt CA | \$50 |
| 162 Dlora Monterey CA | \$50 |
| 163 Firesteed OR | \$50 |
| 164 Etude Fiddlestix CA | \$85 |
| 165 Benziger CA | \$50 |
| 167 Rodney Strong CA | \$55 |
| 169 Robert Mondavi Carneros CA | \$60 |
| 170 Twomey by Silver Oak, Russian River CA | \$85 |
| 172 Jadot FR | \$55 |
| 173 Layer Cake CA | \$42 |
| 174 Patz & Hall Sonoma Coast CA | \$79 |
| 175 Erath OR | \$50 |
| 176 Reuling CA | \$90 |
| 177 La Crema, CA | \$55 |

Merlot

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|---|------|
| 180 St. Francis Merlot CA | \$50 |
| 181 Benziger CA | \$45 |
| 182 Alexander Valley Vineyards CA | \$45 |
| 183 Grgich Hills CA | \$80 |
| 184 Stags Leap CA | \$65 |
| 185 Silverado CA | \$75 |
| 186 Kunde CA | \$45 |
| 187 Charles Krug CA | \$50 |
| 188 Provenance CA | \$65 |
| 189 Coppola Directors Cut CA | \$50 |
| 190 Rodney Strong CA | \$50 |

Cabernet Sauvignon

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|--|-------|
| 200 Merryvale Starmont CA | \$100 |
| 201 Simi CA | \$54 |
| 202 Charles Krug Napa CA | \$54 |
| 203 Honig CA | \$85 |
| 204 Silverado CA | \$90 |
| 205 Groth "Oakville" CA | \$110 |
| 206 Faust CA | \$105 |
| 207 Freemark Abbey CA | \$90 |
| 208 Dominus Estate "Napanook" CA | \$130 |
| 209 Stags Leap CA | \$90 |
| 210 Mondavi Oakville CA | \$110 |
| 211 Rockaway by Rodney Strong CA | \$150 |
| 212 Caymus CA | \$160 |
| 213 Grgich Hills CA | \$125 |
| 214 The Calling CA | \$70 |
| 215 Rodney Strong Reserve CA | \$85 |
| 216 Far Niente CA | \$230 |
| 217 Sequoia Grove CA | \$80 |
| 218 St. Francis CA | \$55 |
| 219 Knights Valley by Beringer CA | \$60 |
| 220 Jordan CA | \$100 |
| 221 Whitehall Lane Napa | \$80 |
| 222 Sterling CA | \$65 |
| 223 Etude CA | \$130 |
| 224 Ferrari Carano CA | \$60 |
| 225 Girard CA | \$65 |
| 226 Round Pond CA | \$70 |
| 227 Aquinas Napa CA | \$45 |
| 228 Arrowood CA | \$50 |
| 229 Katherine Goldschmidt Crazy Creek CA | \$50 |
| 230 Jackson Estate CA | \$50 |
| 231 "Quilt" NAPA | \$70 |
| 232 Frank Family NAPA | \$80 |
| 233 Routestock NAPA | \$50 |
| 234 B Side CA | \$55 |

Banfi - Featured Vineyard

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|--|-------|
| 240 San Angelo Pinot Grigio ITALY | \$40 |
| 241 Castello Banfi Summus ITALY | \$115 |
| 242 Castello Banfi Brunello ITALY | \$130 |
| 243 Banfi Cum Laude ITALY | \$65 |
| 244 Castello Banfi Excelsus ITALY | \$130 |
| 246 Castello Banfi Select Chianti Classico Riserva ITALY | \$50 |

Nickel & Nickel Estate Wines

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|--|-------|
| 251 Truchard Vineyard Chardonnay CA | \$90 |
| 252 Harris Vineyard Merlot CA | \$90 |
| 253 Darien Vineyard Syrah CA | \$90 |
| 255 CC Ranch Rutherford Cabernet CA | \$165 |
| 256 Sullenger Oakville Cabernet CA | \$165 |
| 257 State Ranch Yountville Cabernet CA | \$165 |

Italian Reds

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|--|-------|
| 260 Modus Super Tuscan by Ruffino ITALY | \$55 |
| 261 Recchia Ripasso ITALY | \$40 |
| 262 Peppoli Chianti Classico ITALY | \$55 |
| 263 Ruffino Gold Chianti Reserva ITALY | \$80 |
| 264 Travaglino Gattinara | \$65 |
| 265 Volpala Chianti Classico ITALY | \$45 |
| 266 Volpala Chianti Classico Riserva ITALY | \$65 |
| 267 Barolo Cascina Nuova ITALY | \$90 |
| 268 Tommasi Amarone ITALY | \$95 |
| 269 Yantra Tenuta Sette Toscana ITALY | \$45 |
| 270 Bertani Amarone ITALY | \$165 |
| 274 Piccini Brunello Riserva ITALY | \$70 |
| 275 Costasera Amarone ITALY | \$94 |

Premium Beers

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|-----------------------------|-----------------------------------|
| Orval (Trappist) 6.2% ABV | Sam Smith Imperial Stout 7.0% ABV |
| Dogfish Head IPA 60 | Victory Dirt Wolf 2X IPA 8.7% ABV |
| Minutes 6.0% ABV | |
| Tonewood Fuego IPA 6.2% ABV | |

Interesting Reds

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|---|-------|
| 300 Girard Petite Sirah CA | \$65 |
| 301 Quimera ARG | \$72 |
| 302 Graffigna Malbec ARG | \$39 |
| 303 Salentein Malbec ARG | \$40 |
| 304 Rodney Strong Symmetry CA | \$99 |
| 307 Coppola Claret CA | \$50 |
| 308 Petite Petit CA | \$45 |
| 309 "7" Deadly "Zins" CA | \$40 |
| 312 Chateau Tanunda 100 Year Vines Red Zin AU | \$160 |
| 315 Girard Artistry Napa Red CA | \$85 |
| 316 Girard Old Vine Red Zinfandel CA | \$55 |
| 317 Chalkhill Estate Blend CA | \$85 |

Reserves Wines

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|--|-------|
| 500 Paradigm Winery Cabernet Sauvignon NAPA | \$149 |
| 503 Silver Oak Alexander Valley NAPA | \$150 |
| 504 Silver Oak NAPA | \$200 |
| 506 Grgich Yountville Cabernet Sauvignon NAPA | \$210 |
| 507 Prisoner by Orin Swift NAPA | \$100 |
| 508 Inglenook Rubicon Cask Cabernet Sauvignon NAPA | \$250 |
| 509 Opus One NAPA | \$380 |
| 511 Antinori Pian Della Vigne Brunello ITALY | \$110 |
| 512 Antinori Tignanello ITALY | \$180 |
| 514 Sassicaia ITALY | \$320 |
| 515 Abacus XII Bottling CA | \$640 |
| 517 Gaja Sugarille ITALY | \$270 |
| 518 Gaja Promis ITALY | \$100 |
| 519 Gaja Magari ITALY | \$125 |
| 521 Eleanor by Coppola ITALY | \$95 |
| 522 Meo-Camuzet Echezeax FR | \$250 |
| 523 Heitz Cabernet Sauvignon NAPA | \$105 |
| 525 Conn Creek Nadpa Cabernet Sauvignon CA | \$110 |
| 526 Conn Creek Anthology CA | \$115 |
| 527 Guidalberta ITALY | \$99 |
| 528 Fontanafredda Barolo ITALY | \$85 |
| 529 Col D' Orcia Brunello ITALY | \$89 |

Cakebread

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|---|-------|
| 600 Napa Chardonnay NAPA | \$85 |
| 601 Reserve Chardonnay NAPA | \$115 |
| 602 Cabernet Sauvignon NAPA | \$120 |
| 603 Merlot NAPA | \$110 |
| 604 Pinot Noir NAPA | \$100 |
| 606 Vinehill Cabernet Sauvignon NAPA | \$215 |
| 607 Benchland Cabernet Sauvignon NAPA | \$215 |

Specialty Drinks & Martinis \$12.99

American Mule

Tito's Handmade Vodka & Gosling's ginger beer, garnished with a lime

Aperol Spritz

Aperol liqueur, Yellow Tail "Bubbles", & splash of soda water on ice with fresh orange

The Riverwinds

Stoli, Chambord, Pineapple Juice

French 75

Hendrick's gin, lemon juice, simple syrup, topped with Yellow Tail "Bubbles" garnished with lemon twist

St. Germain Margarita

Jose Cuervo tequila, St. Germain, lime juice, & sour mix on the rocks with salted rim

South Peach Cosmo

Absolut Citron, Smirnoff Peach, peach schnapps, fresh lime, & cranberry juice

Blueberry Mojito

Cruzan Blueberry Lemonade Rum, muddled blueberries, lime, & mint topped with soda water on the rocks

Peach Margarita

Jose Cuervo, Peach Schnapps, Triplesec, Sourmix, Lime Juice, & a sugar rim on the rocks

Makers Refresher

Maker's Mark Bourbon & Gingerbeer served with a sugar rim & mint leaf garnish

Skinny Colada

Mallibu Rum, Smirnoff Pineapple Vodka, & splash of pineapple juice

Chocolate Lovers

Stoli Vanilla, White & Dark Godiva & Nocello

Key Lime Pie

Stoli Vanilla, Licor 43, lime and pineapple juice with whipped cream

Sweet Tea Lemonade

Jeremiah Weed Sweet Tea Vodka & Lemonade

Blood Orange

Stoli O, Solerno Blood Orange Liqueur, cranberry juice

Summer Mash Up

Redemption Rye bourbon, Triple sec, Orange & pineapple juice, splash grenadine on the rocks fresh orange & cherry

APPETIZERS

COLOSSAL CRAB COCKTAIL \$22

COLOSSAL SHRIMP COCKTAIL \$22

OYSTERS ON THE HALF SHELL \$15

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 \$15

CHEESE STEAK SPRING ROLLS Thinly sliced rib eye steak, American Cheese, & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$14

MUSSELS Steamed P.E.I. Mussels in your choice of a red sauce or white wine & garlic sauce \$15

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

CIDER BACON BRUSSEL SPROUTS Brussel sprouts & bacon roasted in cider & topped with a honey sriracha drizzle 12

MIDDLE NECK CLAMS 12 steamed Middle Neck clams in a white wine, garlic, & lemon sauce \$13

FRIED FRESH MOZZARELLA BRUSCHETTA Fried rounds of fresh mozzarella cheese topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$15

ANTIPASTO PLATTER Assortment of international cheeses, shaved prosciutto, marinated olives, artichokes, & roasted peppers accompanied with a sweet balsamic reduction \$22

CRAB IMPERIAL STUFFED CREMINI MUSHROOMS Crab filled cremini mushrooms, oven roasted in a creamy crab sauce, finished with a roasted pepper aioli \$18

BUFFALO SHRIMP (5) Fried jumbo shrimp tossed in a buffalo sauce & topped with crumbled bleu cheese \$16

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 \$19

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 \$16

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 \$18

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 \$17

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 \$15

ROMAINE HEART CAESAR SALAD Hearts of Romaine lettuce topped with Tuscan Caesar dressing, garlic croutons, anchovy filets, & grated Pecorino Romano cheese \$10

WITH: Grilled or Blackened Chicken \$16

(4) Shrimp \$20

Salmon \$20



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 \$14.5

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 \$16

PO BOY SANDWICH Fried oysters, shaved iceberg lettuce, tomato, & a remoulade sauce on a baguette roll 15

FILET SANDWICH Pan seared certified black angus filet tips, sauteed mushrooms, caramelized onions, & crumbled gorgonzola cheese in our port wine demi glaze on a ciabatta roll \$18

RIVERWINDS CHICKEN SANDWICH Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a toasted ciabatta roll \$14

CRAB CAKE SANDWICH Our signature jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$18

FISH TACOS (3) Broiled mahi mahi filet, shaved iceberg, jalapeno & tomato bruschetta, & topped in a sriracha ranch 15

PEPPERJACK CHICKEN SANDWICH Grilled chicken breast, pepper jack cheese, avocado, roasted peppers, & a pesto mayo on a brioche roll 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 \$20

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 \$20

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 \$20

BLACKENED SALMON ALFREDO Cajun rubbed & broiled salmon filet over linguini in a creamy Alfredo sauce \$20

CHICKEN BRUSCHETTA* Grilled chicken breast served over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle \$18

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 \$19

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 \$20

10 OZ. RIBEYE STEAK Grilled 10 oz. ribeye steak paired with our parmesan potato crisps & grilled asparagus, topped in a port wine demi glaze \$24