

WELCOME TO RIVERWINDS

RAW BAR

COLOSSAL CRAB COCKTAIL \$24
JUMBO COLOSSAL SHRIMP COCKTAIL \$23
TOP NECK CLAMS ON THE HALF SHELL \$13
OYSTERS ON THE HALF SHELL \$16

SHELLFISH TOWER SMALL (Serves 3-4 people)
4 Jumbo Shrimp, 4 Oysters, 4 Clams, Colossal Crab and all the accoutrements \$70
SHELLFISH TOWER LARGE (Serves 6-8 people)
8 Jumbo Shrimp, 8 Oysters, 8 Clams, 1.5 lb. Chilled Maine Lobster, Colossal Crab and all the accoutrements \$140

APPETIZERS

CHEESE STEAK SPRING ROLLS Thinly sliced rib eye, American cheese & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$15

CRISPY CALAMARI Tender calamari & banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce \$16

AHI TUNA TARTAR * Sliced sesame encrusted tuna seared rare over a Wakame seaweed salad & topped with a sriracha mayo drizzle \$18

CRAB IMPERIAL STUFFED CREMINI MUSHROOMS Crab filled cremini mushrooms, oven roasted in a creamy crab sauce, with a roasted red pepper aioli \$19

ROASTED PEPPER HUMMUS A blend of chickpeas, roasted peppers, garlic, lemon, & extra virgin olive oil served with toasted pita \$12

MUSSELS Steamed P.E.I. Mussels in your choice of a red or white sauce \$16

SHRIMP SRIRACHA * 4 sautéed jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad \$18

STEAMED MIDDLE NECK CLAMS 12 Middle Neck Clams steamed in a white wine lemon & garlic sauce \$14

FRIED FRESH MOZZARELLA BRUSCHETTA Fried rounds of fresh mozzarella cheese topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$16

BUFFALO SHRIMP (5) Fried jumbo shrimp tossed in a buffalo sauce & topped with crumbled bleu cheese \$18

ANTIPASTO PLATTER Assortment of international cheeses, shaved prosciutto, marinated olives, artichokes, & roasted peppers accompanied with a sweet balsamic reduction \$24

SOUPS & SALADS

FRENCH ONION A mixture of sweet Vidalia, shallots, & red onion, topped with Gruyere & Provolone cheeses melted to perfection \$9

CHEFS "TASTE OF THE DAY" SOUP Ask your server

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

BLT WEDGE * A wedge of iceberg lettuce topped with chopped Applewood smoked bacon, sliced cherry tomatoes, crumbled bleu cheese in a Roquefort dressing \$11

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, aged balsamic reduction & raspberry vinaigrette \$15

TOMATO CAPRESE SALAD * Slices of red tomatoes over spring mix with fresh mozzarella cheese, prosciutto topped with an extra virgin basil olive oil & aged balsamic reduction \$16

STEAKS

All steaks are CERTIFIED ANGUS BEEF Brand & grilled to perfection. Topped with a homemade port wine demi glaze & your choice of steak fries, mashed red bliss potato, baked potato or sweet potato & a small house or caesar salad to start.



FILET MIGNON 8oz \$42

FILET MIGNON 12oz \$54

NEW YORK STRIP 14oz \$44

BONE-IN COWBOY RIBEYE STEAK 16oz \$48

BONE-IN PORTERHOUSE 16 oz. \$52

SURF AND TURF (8 oz) Filet Mignon and (8 oz) Brazilian Tail \$66

ADD: Grilled Jumbo Shrimp (4) \$12 Jumbo Lump Crab Meat \$12

SEAFOOD

WHOLE FISH

Imported Greek Bronzino, pan fried & butterflied then served over jasmine rice & sautéed spinach, then topped with a Mediterranean sauce of extra virgin olive oil, lemon, capers & oregano \$41

WHOLE LOBSTER

Served with steamed jasmine rice, sautéed spinach, & drawn butter
1.5, 2 and 3 lb \$40 per lb.

BRAZILIAN LOBSTER TAIL

8 oz. lobster tail served with jasmine rice & grilled asparagus \$42
Stuffed with crab imperial add \$12

CHEF'S CREATIONS

Served with a House or Caesar Salad

RIVERWINDS FILET 8 oz. filet mignon grilled & topped with a jumbo lump crab meat butter & served with red bliss mashed potatoes & grilled asparagus \$54

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 classic tomato sauce \$36

KEY WEST SCALLOPS * Pan seared day boat scallops topped with fresh mango salsa, served with snap peas & steamed jasmine rice and drizzled with a honey teriyaki sauce \$40

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 \$40

NEW ZEALAND RACK OF LAMB Herb Dijon crusted rack of lamb topped with a port wine demi glaze, served with broccoli rabe & mashed red bliss potatoes \$43

VEAL PAVORATTI Sautéed veal, jumbo shrimp, jumbo lump crab meat & cherry tomatoes in a white wine garlic sauce over linguine pasta \$42

LOBSTER RAVIOLI Lobster & cheese filled ravioli served in a creamy blush sauce & topped with jumbo lump crab meat & jumbo shrimp \$40

CHILEAN SEABASS * Pan seared Chilean seabass served over parmesan potato crisps, grilled asparagus, & topped with a fresh tomato bruschetta & balsamic reduction drizzle \$44

STUFFED SHRIMP 3 Jumbo shrimp stuffed with crab imperial, baked & served with mashed red bliss potatoes & a fire roasted vegetable medley then topped in a Cajun lobster brandy cream sauce \$37

BALSAMIC SALMON * Balsamic glazed salmon filet pan seared & served over mashed red bliss potatoes & topped with a fresh cranberry walnut herb salad \$32

HOUSE SELECTIONS \$31⁵⁰ (Includes Ice Cream & a Small House or Caesar Salad)

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

PASTA RUSTICA Sautéed chicken breast & Italian sausage with broccoli rabe in a tomato cream sauce over penne pasta

CRAB CAKE Our signature jumbo lump crab cake topped with lobster cream sauce, served with mashed potato & grilled asparagus

BEEF OR CHICKEN TERIYAKI STIR FRY Stir fried seasonal vegetables with your choice of **beef tenderloin or chicken** in an oriental, sesame teriyaki sauce over jasmine rice

JACK DANIELS PORK CHOP * Broiled 12 oz. bone-in pork chop glazed with our Jack Daniels honey sauce with a baked sweet potato & grilled asparagus

GRILLED SWORDFISH * Grilled swordfish filet topped with a fresh herb butter over red bliss mashed potato & fire roasted vegetable medley

CHICKEN MARSALA Sautéed chicken breast & wild mushroom in a creamy marsala sauce over angel hair pasta

SHRIMP SCAMPI ALA CALABREZE Sautéed jumbo shrimp & roasted red peppers in a lemon, garlic white wine sauce with fresh herbs over linguini

GRILLED ANGUS RIBEYE 11 oz. grilled ribeye steak topped with our port wine demi glaze & onion rings, served over mashed red bliss potatoes & grilled asparagus

PETITE FILET 6 oz. grilled petite filet mignon topped in a port wine demi glaze served over mashed red bliss potatoes & grilled asparagus

SIDES \$7

Baked Potato ~ Baked Sweet Potato ~ Red Bliss Mashed ~ Sautéed Wild Mushrooms ~ Caramelized Onions ~ Sautéed Spinach
Grilled Asparagus ~ Broccoli Rabe ~ Fire Roasted Vegetable Medley ~ Thick Cut Vidalia Onion Rings ~ Cider Bacon Brussel Sprouts \$12

*Gluten-free - Parties of 6 or more guests are subjected to a 20% gratuity charge. -

WINES BY THE GLASS/BOTTLE

White, Sparkling, Blush

001 Cakebread Sauvignon Blanc CA	\$.16 / \$64
002 The Crossings Sauvignon Blanc NZ	\$.11 / \$44
003 Ca Montini Pinot Grigio ITALY	\$.10 / \$40
004 Barone-Fini Pinot Grigio ITALY	\$.11 / \$44
005 Decoy Chardonnay CA	\$.11 / \$44
006 JOSH by Joseph Carr Chardonnay CA	\$.11 / \$44
007 Sonoma Cutrer Chardonnay CA	\$.13 / \$52
008 JOSH by Joseph Carr Rosé CA	\$.11 / \$44
009 Prum Essence Riesling GER	\$.11 / \$44
010 Alba Riesling NJ	\$.10 / \$40
012 Beringer White Zinfandel CA	\$.75 / \$30
013 Voga Moscato ITALY	\$.10 / \$40
014 Canella Prosecco 187 ml ITALY	\$.12

RED

015 Markwest Pinot Noir CA	\$.11 / \$44
016 Coppola Director's Cut Pinot Noir CA	\$.13.5 / \$54
017 Uppercut Cabernet CA	\$.11 / \$44
018 Josh Merlot by Joseph Carr CA	\$.11.5 / \$46
019 Ruta 22 Malbec ARG	\$.10 / \$40
020 Roscato Sweet Red Italy	\$.10 / \$40
021 Ruffino II Ducale Chianti ITALY	\$.13 / \$52
023 Murphy Goode Merlot CA	\$.11 / \$44
024 Coppola Director's Cut Cabernet CA	\$.13.5 / \$54

Sparkling

030 Canella Sparkling Prosecco ITALY	\$.48
031 Caposaldo Prosecco ITALY	\$.48
032 Domaine Carneros Sparkling Rosé CA	\$.90
035 Ruffino Prosecco ITALY	\$.48
036 Mumms Brut Prestige CA	\$.60

Champagne

050 Moet Chandon Imperial FR	\$.110
051 Piper Heidsiek Sauvage Rosé FR	\$.105
052 Perrier Jouet Grand Brut FR	\$.105
053 Veuve Cliquot Yellow Label FR	\$.112
054 Dom Perignon FR	\$.310
056 Moet & Chandon Nectar Imperial Rosé FR	\$.140
057 Veuve Cliquot La Grande Dame FR	\$.230
059 Perrier Jouet "Flower" FR	\$.260

WHITE Sauvignon Blanc

070 Ferrari Carano CA	\$.45
071 Rodney Strong Charlotte's Home CA	\$.47
072 Yealand NZ	\$.42
073 Joseph Phelps CA	\$.80
075 Roth Estate CA	\$.45
076 Wairau River NZ	\$.46
077 Layer Cake CA	\$.45
079 Silverado Miller Ranch CA	\$.60

Pinot Grigio

090 Infine 1939 ITALY	\$.60
091 Antinori Santa Cristina ITALY	\$.40
092 Etude CA	\$.58
093 Erath OR	\$.46
094 Santa Margarita ITALY	\$.64
095 Pighin ITALY	\$.50
096 Torresella ITALY	\$.45
098 La Crema CA	\$.50
099 Alois Lageder ITALY	\$.45
100 Zaccagnini ITALY	\$.47
101 Bottega Vinale ITALY	\$.47

Chardonnay

110 Stags Leap CA	\$.64
111 Silverado CA	\$.75
113 Layer Cake CA	\$.45
114 Chalkhill Rodney Strong CA	\$.55
116 Far Niente Napa CA	\$.110
117 Simi CA	\$.45
118 Kunde CA	\$.45
120 The Calling CA	\$.65
121 Freemark Abbey CA	\$.75
125 Robert Mondavi Private Selection SS CA	\$.40
126 Gary Farrel CA	\$.70
127 Grgich Hills CA	\$.85

Interesting Whites

130 Stags Leap Vlognier CA	\$.67
131 7 Daughters Moscato ITALY	\$.44
132 A to Z Riesling OR	\$.48
133 Eroica Riesling WA	\$.48

RED Pinot Noir

160 Balade CA	\$.90
161 Linnccourt CA	\$.50
162 Dora Monterey CA	\$.60
163 Firesteed OR	\$.50
164 Etude Fiddlestix CA	\$.85
165 Benziger CA	\$.50
167 Rodney Strong CA	\$.60
169 Robert Mondavi Cameros CA	\$.65
170 Twomey by Silver Oak, Russian River CA	\$.87
172 Jadot FR	\$.64
173 Layer Cake CA	\$.47
174 Patz & Hall Sonoma Coast CA	\$.80
175 Erath OR	\$.60
176 Reulling CA	\$.90
177 La Crema CA	\$.55

Merlot

180 St. Francis Merlot CA	\$.60
181 Benziger CA	\$.50
182 Alexander Valley Vineyards CA	\$.50
183 Grgich Hills CA	\$.80
184 Stags Leap CA	\$.70
185 Silverado CA	\$.80
186 Coppola Director's Cut CA	\$.54
187 Charles Krug CA	\$.60
188 Provenance CA	\$.75
189 Coppola Directors Cut CA	\$.50
190 Rodney Strong CA	\$.50

Cabernet Sauvignon

200 Merryvale Starmont CA	\$.110
201 Simi CA	\$.60
202 Charles Krug Napa CA	\$.75
203 Honig CA	\$.87
204 Silverado CA	\$.100
205 Groth "Oakville" CA	\$.110
206 Faust CA	\$.105
207 Freemark Abbey CA	\$.100
208 Dominus Estate "Napanook" CA	\$.130
209 Stags Leap CA	\$.110
210 Mondavi Oakville CA	\$.115
211 Rockaway by Rodney Strong CA	\$.150
212 Caymus CA	\$.165
213 Grgich Hills CA	\$.130
214 The Calling CA	\$.75
215 Rodney Strong Reserve CA	\$.90
216 Far Niente CA	\$.230
217 Sequoia Grove CA	\$.85
218 St. Francis CA	\$.62
219 Knights Valley by Beringer CA	\$.65
220 Jordan CA	\$.110
221 Whitehall Lane Napa	\$.85
222 Sterling CA	\$.70
223 Etude CA	\$.140
224 Ferrari Carano CA	\$.70
225 Girard CA	\$.70
226 Round Pond CA	\$.75
227 Aquinas Napa CA	\$.50
228 Arrowood CA	\$.60
229 Katherine Goldschmidt Crazy Creek CA	\$.60
230 Jackson Estate CA	\$.60
231 "Quilt" NAPA	\$.70
232 Frank Family NAPA	\$.80
233 Routestock NAPA	\$.50
234 B Side CA	\$.60

Banfi - Featured Vineyard

240 San Angelo Pinot Grigio ITALY	\$.50
241 Castello Banfi Summus ITALY	\$.115
242 Castello Banfi Brunello ITALY	\$.130
243 Banfi Cum Laude ITALY	\$.70
244 Castello Banfi Excelsus ITALY	\$.130
246 Castello Banfi Select Chianti Classico Riserva ITALY	\$.50

Nickel & Nickel Estate Wines

251 Truchard Vineyard Chardonnay CA	\$.95
252 Harris Vineyard Merlot CA	\$.95
253 Darien Vineyard Syrah CA	\$.95
255 CC Ranch Rutherford Cabernet CA	\$.180
256 Sullenger Oakville Cabernet CA	\$.180
257 State Ranch Yountville Cabernet CA	\$.180

Italian Reds

260 Modus Super Tuscan by Ruffino ITALY	\$.60
261 Recchia Ripasso ITALY	\$.50
262 Peppoli Chianti Classico ITALY	\$.60
263 Ruffino Gold Chianti Reserva ITALY	\$.85
264 Travaglini Gattinara	\$.70
265 Volpala Chianti Classico ITALY	\$.50
266 Volpala Chianti Classico Riserva ITALY	\$.80
267 Barolo Cascina Nuova ITALY	\$.100
268 Tommasi Amarone ITALY	\$.100
269 Yantra Tenuta Sette Toscana ITALY	\$.50
270 Bertani Amarone ITALY	\$.180
274 Piccini Brunello Riserva ITALY	\$.70
275 Costasera Amarone ITALY	\$.100

Premium Beers

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

Interesting Reds

300 Girard Petite Sirah CA	\$.70
301 Quimera ARG	\$.75
302 Graffigna Malbec ARG	\$.45
303 Salentein Malbec ARG	\$.50
304 Rodney Strong Symmetry CA	\$.100
308 Petite Petit CA	\$.50
309 "7" Deadly "Zins" CA	\$.45
312 Chateau Tanunda 100 Year Vines Red Zin AU	\$.160
315 Girard Artistry Napa Red CA	\$.90
316 Girard Old Vine Red Zinfandel CA	\$.65
317 Chalkhill Estate Blend CA	\$.85

Reserves Wines

500 Paradigm Winery Cabernet Sauvignon NAPA	\$.149
503 Silver Oak Alexander Valley NAPA	\$.160
504 Silver Oak NAPA	\$.210
507 Prisoner by Orin Swift NAPA	\$.105
508 Inglenook Rubicon Cask Cabernet Sauvignon NAPA	\$.250
509 Opus One NAPA	\$.390
511 Antinori Pian Della Vigne Brunello ITALY	\$.120
512 Antinori Tignanello ITALY	\$.180
514 Sassicaia ITALY	\$.320
515 Abacus XII Bottling CA	\$.640
518 Gaja Promis ITALY	\$.100
519 Gaja Magari ITALY	\$.130
521 Eleanor by Coppola ITALY	\$.95
522 Meo-Camuzet Echezeax FR	\$.250
523 Heitz Cabernet Sauvignon NAPA	\$.110
525 Conn Creek Nadpa Cabernet Sauvignon CA	\$.115
526 Conn Creek Anthology CA	\$.110
527 Guadalupe ITALY	\$.99
528 Fontanafredda Barolo ITALY	\$.90
529 Col D' Orcia Brunello ITALY	\$.89

Cakebread

600 Napa Chardonnay NAPA	\$.95
601 Reserve Chardonnay NAPA	\$.125
602 Cabernet Sauvignon NAPA	\$.130
603 Merlot NAPA	\$.120
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

Stoll, 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

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

Chocolate Lovers

Stoll Vanilla, White & Dark Godiva & Nocello

Key Lime Pie

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

Sweet Tea Lemonade

Jeremiah Weed Sweet Tea Vodka & Lemonade

Blood Orange

Stoll O, Solemo Blood Orange Liqueur, cranberry juice

Summer Mash Up

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