



## APPETIZERS

**COLOSSAL CRAB COCKTAIL** \$25

**COLOSSAL SHRIMP COCKTAIL** \$25

**OYSTERS ON THE HALF SHELL** \$16

**TOP NECK CLAMS ON THE HALF SHELL** \$13

**CRISPY CALAMARI** Tender Calamari & banana peppers lightly dusted in seasoned flour, crispy fried & accompanied with a spicy tomato sauce \$17

**CHEESE STEAK SPRING ROLLS** Thinly sliced rib eye steak, American Cheese, & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$17

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

**HUMMUS** A blend of chickpeas, roasted red peppers, garlic, lemon, & extra virgin olive oil served with toasted pita, carrots, & cucumbers \$14

**CIDER BACON BRUSSEL SPROUTS** Brussel sprouts & bacon roasted in cider & topped with a honey sriracha drizzle \$13

**MIDDLE NECK CLAMS** 12 steamed Middle Neck clams in a white wine, garlic, & lemon sauce \$14

**FRIED FRESH MOZZARELLA BRUSCHETTA** Fried rounds of fresh mozzarella cheese topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$17

**CHARCUTERIE BOARD** Assortment of Gouda & Pepper jack cheeses, sliced prosciutto & salami, apple, artichokes, pepperoncini, crackers, & sweet balsamic reduction \$25

**CRAB IMPERIAL STUFFED CREMINI MUSHROOMS** Crab filled cremini mushrooms, oven roasted in a creamy crab sauce, finished with a roasted pepper aioli \$20

**BUFFALO SHRIMP** (5) Jumbo fried shrimp tossed in an old bay hot sauce topped with a drizzle of ranch dressing & scallions \$19

## SOUPS & SALADS

**FRENCH ONION** A mixture of sweet Vidalia, shallots, & red onion, topped with Swiss & Provolone cheeses melted to perfection \$9.5

**CHEFS "TASTE OF THE DAY" SOUP** Ask your server

**BLACK ANGUS FILET SALAD** Grilled slices of filet mignon atop romaine lettuce with red onion, roasted red peppers, cherry tomato, & crumbled bleu cheese with an herb red wine vinaigrette \$25

**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 \$18

**AHI TUNA SALAD\*** Black & white sesame encrusted ahi tuna, sliced & seared rare, over mixed greens with cucumber, avocado, & mandarin orange segments with a ginger sesame dressing \$20

**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 \$18

**VERY BERRY SALAD\*** Crisp mixed greens & fresh baby spinach, seasonal berries (strawberries, raspberries, blueberries, or blackberries), red onion, bell peppers, toasted pine nuts, & crumbled goat cheese & a lemoncello vinaigrette \$17

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

**ADD TO ANY SALAD:** Grilled or Blackened Chicken \$7  
(5) Shrimp \$13  
Salmon \$13



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 \$16

**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 \$18

**CHILEAN SEA BASS TACOS** 3 tacos with Chilean sea bass filet topped with shaved iceberg lettuce, avocado, mangos salsa, & sweet chili sauce \$17

**RIVERWINDS CHICKEN SANDWICH** Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a brioche bun \$17

**CRAB CAKE SANDWICH** Our signature jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$21

**FONTINA CHICKEN SANDWICH** Grilled Chicken, Fontina cheese, bacon, caramelized onions, baby greens, & chipotle ranch dressing on a ciabatta roll \$17

## CHEF'S CREATIONS

**CRABBY DELIGHT** Jumbo lump crab meat sautéed with spinach & sundried tomatoes over angel hair pasta in your choice of a lemon wine & garlic sauce or a classic tomato sauce \$25

**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 \$25

**ASIAN AHI TUNA\*** Sliced sesame encrusted Ahi Tuna served over a soba noodle salad with yellow & red peppers, snap peas, & scallions with a Saki wine soy glaze \$25

**BLACKENED SHRIMP ALFREDO** Cajun rubbed jumbo shrimp served over linguini in a creamy alfredo sauce \$23

**GRILLED SALMON FILET\*** Grilled salmon filet topped tomato bruschetta & a balsamic reduction drizzle, served with vegetable medley \$22

**CHICKEN BRUSCHETTA\*** Grilled chicken breast served over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle \$20

**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 \$22

**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 \$24

**11 OZ. RIBEYE STEAK** Grilled 11 oz. ribeye steak paired with our parmesan potato crisps & grilled asparagus, topped in a port wine demi glaze \$28

\* Gluten Free Item Additional Items may be modified please ask your server  
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 . . . . .	\$11 / \$44
004 Barone-Fini Pinot Grigio ITALY . . . . .	\$11 / \$44
005 Decoy Chardonnay CA . . . . .	\$11 / \$44
007 Sonoma Cutrer Chardonnay CA . . . . .	\$14 / \$56
008 Elouan Rose, OR . . . . .	\$11.5 / \$46
009 Prum Essence Riesling GER. . . . .	\$11 / \$44
010 Alba Riesling NJ . . . . .	\$11 / \$44
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 . . . . .	\$14 / \$56
017 Uppercut Cabernet CA . . . . .	\$12 / \$48
018 Josh Merlot by Joseph Carr CA . . . . .	\$11.5 / \$46
019 Ruta 22 Malbec ARG . . . . .	\$11 / \$44
020 Roscato Sweet Red Italy . . . . .	\$10 / \$40
021 Ruffino Il Ducale Chianti ITALY . . . . .	\$13 / \$52
022 Goru Gold Red Blend ESP . . . . .	\$11 / \$44
023 Murphy Goode Merlot CA . . . . .	\$11 / \$44
024 Coppola Director's Cut Cabernet CA . . . . .	\$14 / \$56

### 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 Mumm's Brut Prestige CA . . . . .	\$60

### Champagne

050 Moet Chandon Imperial FR . . . . .	\$110
051 Piper Heidsieck 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 Browne Family Vineyards WA . . . . .	\$45
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
112 Kendall Jackson CA . . . . .	\$49
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
123 Michael David CA . . . . .	\$65
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 Linccourt CA . . . . .	\$50
162 Diara Monterey CA . . . . .	\$60
163 Firesteed OR . . . . .	\$50
164 Etude Fiddlestix CA . . . . .	\$85
165 Benziger CA . . . . .	\$50
167 Rodney Strong CA . . . . .	\$60
169 Robert Mondavi Carneros CA . . . . .	\$65
170 Twomey by Silver Oak, Russian River CA . . . . .	\$87
172 Rex Hill OR . . . . .	\$85
173 Layer Cake CA . . . . .	\$47
174 Patz & Hall Sonoma Coast CA . . . . .	\$80
175 Erath OR . . . . .	\$60
177 La Crema, CA . . . . .	\$55

### Merlot

180 St. Francis Merlot CA . . . . .	\$60
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
190 Rodney Strong CA . . . . .	\$50

### Cabernet Sauvignon

200 Browne Family Vineyards WA . . . . .	\$75
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 Daou PASO ROBLES . . . . .	\$50
209 Stags Leap CA . . . . .	\$110
210 Taub Family Vineyards Heritage NAPA . . . . .	\$90
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 Clos De Napa NAPA . . . . .	\$60
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 Decoy Cabernet CA . . . . .	\$62
227 Aquinas Napa CA . . . . .	\$50
228 Arrowood CA . . . . .	\$60
229 Bound CA . . . . .	\$69
230 Jackson Estate CA . . . . .	\$60
231 "Quilt" NAPA . . . . .	\$70
233 Michael David Earthquake CA . . . . .	\$65
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
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 Zaccagnini Montepulciano ITALY . . . . .	\$50
266 Collina Barolo ITALY . . . . .	\$65
268 Tommasi Amarone ITALY . . . . .	\$100
270 Bertani Amarone ITALY . . . . .	\$180
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 Daou Pessimist PASO ROBLES . . . . .	\$48
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 Marcelo Pellertti Signature Malbec ARG . . . . .	\$48
315 Girard Artistry Napa Red CA . . . . .	\$90
316 Girard Old Vine Red Zinfandel CA . . . . .	\$65
317 Michael David Ink Blot Cabernet Franc CA . . . . .	\$90

### Reserves Wines

500 Paradigm Winery Cabernet Sauvignon NAPA . . . . .	\$149
503 Silver Oak Alexander Valley NAPA . . . . .	\$160
507 Prisoner by Orin Swift NAPA . . . . .	\$105
508 Josh Reserve by Joseph Carr Cabernet Sauvignon PASO ROBLES . . . . .	\$65
509 Opus One NAPA . . . . .	\$390
511 Black Stallion Gaspere Cabernet Sauvignon NAPA . . . . .	\$125
512 Antinori Tignanello ITALY . . . . .	\$180
518 Gaja Promis ITALY . . . . .	\$100
519 Gaja Magari ITALY . . . . .	\$130
521 Eleanor by Coppola ITALY . . . . .	\$95
523 Heltz Cabernet Sauvignon NAPA . . . . .	\$110
525 Conn Creek Napa Cabernet Sauvignon CA . . . . .	\$115
526 Conn Creek Anthology CA . . . . .	\$110
527 Guidalberta ITALY . . . . .	\$99
528 Fontanafredda Barolo ITALY . . . . .	\$90
529 Col D'Orcia Brunello ITALY . . . . .	\$95

### 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
607 Benchland Cabernet Sauvignon NAPA . . . . .	\$215

### RIVERWINDS SELECT WINES

*produced by Kennedy Cellars in Hammonton, NJ*

Riverwinds Bordeaux Style Blend, CA . . . . .	\$40
Riverwinds Pinotage, South Africa . . . . .	\$50
Atlas Cape Blend, South Africa . . . . .	\$50

### Specialty Drinks & Martinis \$13.99

#### 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

#### South Peach Cosmo

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

#### Skinny Colada

Malibu 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, 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

#### Blueberry Mule

Absolut Citron, lime juice, Blueberry simple syrup, & ginger beer served on the rocks with a lime

#### Riverwinds Refresher

Hendricks Gin & St. Germain served with a lime

#### Strawberry Mojito

Strawberry Malibu Rum, lime juice, & muddled mint topped with soda water on the rocks

#### Riverwinds Breeze

Jose Cuervo Tequila, Pink Grapefruit Juice, & soda water on the rocks with a lime

#### Riverwinds Drive

Makers Mark Bourbon on the rocks with simple syrup, lemon juice, & orange juice topped with champagne