



MERCHANTS

RIVER HOUSE

AMERICAN BISTRO

STARTERS

Avocado Toast 11
roasted pine nuts, lemon juice, rye toast

Chicken Dumplings 13
jalapeno ponzu sauce

Giant Soft Pretzel with Liptauer Cheese 14
Austrian pimento cheese dip, caraway seeds,
smoked paprika, horseradish mustard

Fried Cornmeal Calamari 13
spicy wasabi aioli

Shrimp and Avocado Cup 13.5
crispy plantain

Artichoke and Spinach Dip 14.5
pita chips

Chicken and Bacon Mac & Cheese 15
Vermont white cheddar, white American,
romano, parmesan cheese

Lamb Meatballs 14
tzatziki sauce

Red Curry Steamed Mussels 17
garlic, shallots, lemon juice,
lemon grass, butter, parsley

SIDES

Side Salad 5

Shoestring Fries 5

Sweet Potato Fries 5

Mashed Potatoes 5

Yuca Frita 5.5

Cole Slaw 5

Grilled Chicken 7

Applewood Smoked Bacon 6

Soba Noodles 7

Sautéed Spinach 7
garlic, shallots

DESSERTS

Passion Fruit Crème Brûlée 8

Tarte Tatin à la mode 8

Warm Chocolate Chip Cookie 8
toasted pecans, dried apricots, à la mode
add one ounce of Myers rum 5

Chocolate or Vanilla Ice Cream 6.5

Caramelized Banana Cheese Cake 8

ENTREES

Fish and Chips 21
beer batter, tartar sauce, homemade fried potato wedges

Vermicelli Pasta 23
manila clams, pancetta, garlic Chardonnay sauce

Chicken Scallopini 24
mashed potatoes, mushroom caper sauce

Pan Seared Striped Bass 25
grilled vegetables, sautéed spinach, red pepper coulis sauce

***Sesame Crusted Ahi Tuna** 25
ginger teriyaki & wasabi sauce, soba noodles

***Artichoke Crusted Salmon** 25
piquillo pepper, white beans, sautéed spinach

***Steak au Poivre** 30
brandy caper cream sauce, shoestring fries

SOUPS, SALADS & BURGERS

Soups of the Day 7.5

Brussels Sprout Salad 12
Granny Smith apples, chèvre goat cheese, hazelnuts,
Meyer lemon vinaigrette

Caesar Salad 12
romaine hearts, parmesan cheese, herbed garlic crouton,
Caesar dressing

Avocado & Chick Pea Salad 12.5
carrots, grape tomatoes, mesclun greens, balsamic vinaigrette

Greek Salad 13.5
tomatoes, red onions, cucumbers, green peppers,
Kalamata olives, capers, feta cheese, red wine vinaigrette

Cobb Salad 17
blackened chicken, romaine hearts, boiled egg, tomato, bacon,
avocado, blue cheese crumble, ranch dressing

***Wagyu Burger** 14
Brie, herbed butter, lettuce, tomato, pickle, brioche bun

***Riverside Burger** 15
Certified Angus Beef, fried egg, lettuce, tomato,
pickled red onions, brioche bun

***Signature Burger** 15
Certified Angus Beef, Applewood smoked bacon, Vermont white
cheddar, caramelized onions, BBQ sauce,
frizzled onions, brioche bun

***Grilled Tuna Wrap** 17
avocado, red onions, wasabi aioli, sundried tomato wrap, yuca frita

Lobster Roll 28
lemon & celery mayo, sweet potato fries

20% gratuity is added to parties of 6 or more

Executive Chef
Jossemar Tejada

* Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

