



# 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

**\*\*Quartet of Mac-n-Cheese Cones** 32  
traditional, bacon, buffalo chicken, truffle lobster, waffle cone

## 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.

\*\* no substitutions or modifications

