

# RIVER SIDE CAFE

Seasonally Inspired Soup of The Day | \$8

## SALADS

Add protein: Chicken | \$8 Shrimp | \$10 Steak | \$12

**Hearts of Romaine Caesar Salad** Blistered Tomato, Sliced Egg, Shaved Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing | \$19

**Italian Rustic Salad** Country Olives, Salami, Roasted Cherry Tomatoes, Fresh Mozzarella, Pepperoncini Tossed in Sherry Vinaigrette, V\*, GF\* | \$21

**Chili Lime Salmon Salad** Baby Spinach, Cherry Tomato, Sliced Avocado, Candied Walnut, Red Wine Vinaigrette, GF\* | \$29

## HANDHELDS

**Turkey Club** Roasted Turkey Breast, Thick-Cut Bacon, Avocado, Heirloom Tomato, Leaf-Lettuce | \$24

**Mushroom Muffuletta** Grilled Portobello Mushroom, Pickled Red Onion, Sun Dried Tomato Aioli, Olive Tapenade, Provolone Cheese on Tomato Focaccia, V\* | \$24

**Harissa Pulled Pork Sandwich** Yogurt Red Cabbage Slaw and Fried Shallots on a Buttered Brioche Bun | \$26

**Streeterville Patty Melt** Caramelized Onion Jam, Whipped Boursin Cheese, Arugula Salad on Rustic Sourdough, V\* | \$26

**Braised Short Rib Sandwich** Roasted Mushroom, Provolone Cheese, Horseradish Sauce, Citrus Gremolata on a Ciabatta Bun | \$28

**Fried Perch Sandwich** Shredded Lettuce, Tomato Caper Relish, Celery Remoulade on a Toasted Hoagie Roll | \$26

## ENTREES

**Pan Roasted Bone-In Chicken** Toasted Potato Gnocchi, Cippolini Onions, Rainbow Carrots, Herbed Chicken Jus | \$40

**BBQ Glazed Salmon** Coriander Rice, Blistered Beans, Pineapple Relish, GF\* | \$42

**Wild Mushroom and Cheese Manicotti** Baked in a 48-Hour Beef and Tomato Sugo with Shaved Parmesan Cheese, Farmer's Market Herbs | \$44

V\* - Vegan upon request  
GF\* - Gluten Free

## DESSERT

**Apple Pie Bar** Salted Caramel and Housemade Ice Cream | \$9

**Goosey Chocolate Cake** Chocolate Ganache and Strawberries | \$9

**Lemon and Ricotta Cheesecake** Fresh Raspberry Compote | \$9

**Freshly Baked Chocolate Chip Cookies** | \$5

## BEVERAGES

**Soft Drinks** | \$5

*Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Brewed Iced Tea*

**Coffee and Tea** | \$5

**Wine by the Glass**

J Lohr Estates Chardonnay, CA | \$14

Kim Crawford Sauvignon Blanc, NZ | \$16

Meiomi Pinot Noir, CA | \$19

Josh Cellars Cabernet Sauvignon, CA | \$14

**Beer & Beyond**

Domestic Beer | \$8

Import Beer | \$9

Chicago Craft Selection | \$10

*Daisy Cutter Pale Ale, Revolution Anti-Hero IPA,*

*Goose Island 312 Wheat Ale*

Truly Wild Berry | \$9

White Claw Hard Seltzer | \$9

Lime, Black Cherry, Grapefruit, or Mango

Cutwater Margarita | \$15

Cutwater Moscow Mule | \$15