

An aerial photograph of the RiverEdge Resort building, a long, multi-story structure with a dark roof and light-colored walls, situated on a large wooden dock extending into a body of water. The building has a prominent entrance on the left side. In the background, there are other buildings, trees, and a swimming pool. The water is a deep blue color.

The logo consists of a stylized, intertwined 'R' and 'E' in a gold color, with a wave-like element at the base of the 'E'.  
**RIVEREDGE**  
RESORT



# APPETIZERS

## CHEESE FONDUE

*Our Swiss and Cheddar Fondue served in a fresh-baked crusty Bread Boule 7.99*

## SHRIMP COCKTAIL

*Jumbo Shrimp served with our Cocktail Sauce and a Lemon Wedge over a bed of fresh Greens 8.99*

## CRAB FRITTER

*Our homemade Fritter with Lump Crab Meat, served with a Remoulade Sauce 8.99*

## ESCARGOT PUFF PASTRY

*Mushroom Garlic Escargot sautéed in Butter and served with a rich brown Española Sauce set atop a Puff Pastry and topped with Gorgonzola Cheese 8.99*

## BAKED CHEVRE CHEESE

*Baked marinated Goat Cheese in a Panko Spiced Crust with a Garlic Butter Crostini 8.99*

## SCALLOP SKEWERS

*Our sweet jumbo Scallops with an Applewood Smoked Bacon and Honey Glaze 8.99*

## STUFFED CRIMINI MUSHROOMS

*Crimini Mushrooms stuffed with Summer Vegetables 6.99*



# SOUP & SALAD

## SOUP DU JOUR

*Homemade and delicious. Ask your server for today's selection.  
Cup 2.99 Bowl 3.99*

## FRENCH ONION SOUP

*A crock of our homemade soup with melted Swiss Cheese 4.99*



## GARDEN SALAD

*Fresh Mesclun Greens with Tomatoes, Cucumber, Red Onion and your choice of dressing 3.99*

## CAESAR SALAD

*Chopped Romaine, shaved Parmesan, Garlic and Butter Croutons in our deluxe Caesar Dressing 6.99*

## BISTRO SALAD

*Almond encrusted Gorgonzola Cakes accompanied by Poached Pears over Mesclun Greens 8.99*

## KING CAESAR SALAD

*Our Caesar Salad topped with slices of Filet Mignon and fresh Lobster 14.99*

# PASTA

## POTATO GNOCCHI PASTA

*Gnocchi Pasta sautéed with Sausage, Grape Tomatoes, Roasted Red Peppers in a Basil Brown Butter Sauce topped with Feta Cheese and Chiffonade Basil* **15.99**

## MEDITERRANEAN CHICKEN PASTA

*Penne pasta tossed with Chicken Breast, Mushrooms, Red Peppers, Cherry Peppers, Broccoli, Artichokes, Fresh Basil, Feta Cheese and Extra Virgin Olive Oil* **15.99**

## TORTELLACCI IN LOBSTER SAUCE

*Large pasta stuffed with shrimp, lobster and cheese tossed with mushrooms & sun dried tomatoes, then served in a sherry cream sauce laced with lobster* **21.99**

## GRILLED VEGETABLE PLATTER

*Grilled summer vegetables with tri-colored orzo pasta* **14.99**

# SEAFOOD

## PINA COLADA SHRIMP

*Sautéed Shrimp in a Pineapple Coconut Cream topped with Pineapple, Mango and Strawberry Relish served over Rice* **24.99**

## LOBSTER TAIL

*A large 6 oz. tail broiled to perfection and served with fresh Drawn Butter* **24.99**

## STUFFED SALMON

*Crab Stuffed Salmon Filet with a Three Grain Mustard Sauce* **23.99**

## SUMMER HADDOCK

*Lightly breaded Haddock sautéed with Bacon, Capers, Tomatoes and Caramelized Red Onions in a Lemon Butter Sauce* **17.99**

## BROILED SCALLOPS

*Our sweet jumbo Scallops broiled to perfection* **19.99**

## SHRIMP & SCALLOPS SCAMPI

*Jumbo Shrimp and Scallops in a Garlic Lemon Butter Sauce served over Pasta* **21.99**



# CHICKEN

## CHICKEN MARSALA RAGS

*Sautéed Chicken, Prosciutto & Mushrooms tossed with our Pasta "Rags" in a Garlic Marsala Cream Sauce* **17.99**

## HEART ISLAND CHICKEN

*Sautéed Chicken Breast with Mushrooms, Asparagus and Sun Dried Tomatoes served over Puff Pastry with Pesto Cream Sauce* **19.99**

## CHICKEN PARMIGIANA

*Lightly breaded Chicken Breast Filets sautéed and baked with Mozzarella Cheese and our Marinara Sauce, served with a side of Fettuccine Alfredo with Prosciutto Ham* **16.99**

## ARUGULA CHICKEN

*10 oz. Airline Chicken Breast with a Thyme Mushroom Cream Sauce, served with Arugula and Tri-Colored Orzo Pasta* **18.99**



# STEAK & CHOPS

## FILET MIGNON

*Our 6 ounce Filet grilled to perfection with Applewood Smoked Bacon and served with a Blue Cheese Demi Sauce* **23.99**

## SURF & TURF

*Our tender filet served with a 6 ounce lobster tail* **[Market Price]**

## BONE-IN VEAL CHOP

*A large veal chop grilled to perfection with roasted red pepper demi glaze* **27.99**

## VEAL MEDALLIONS

*Pan seared and roasted to perfection, served with a Bing Cherry demi glaze* **19.99**

## NEW YORK STRIP STEAK

*A strip steak char-broiled to your desired temperature and served with our peppercorn sauce* **21.99**

## RIVEREDGE FLAT IRON STEAK

*Grilled to perfection with Caribbean corn and black bean salsa* **17.99**

