

- SHAREABLES -

CHARCUTERIE BOARD 19

SELECTION OF MEAT, CHEESE, FRUITS, NUTS & OLIVES

CRISPY BACON BRUSSELS SPROUTS 15

PISTACHIOS, CURRANTS, MAPLE, CIPOLLINI ONION, PARMESAN

ROASTED WILD MUSHROOMS 14

CRISPY PARMESAN POLENTA CAKE, LEMON BUTTER, ITALIAN PARSLEY, SEA SALT

RIVERBIRD FRITES 14

LAVENDER, TRUFFLE OIL, HONEY, SEA SALT

PEPPADEW PEPPER 10

PROSCIUTTO, CARAMELIZED ONION, GOAT CHEESE, BALSAMIC REDUCTION, MICRO ARUGULA

DIVER SCALLOPS 16

DIVER SCALLOPS, SWEET POTATO, GREEN APPLE, WITH SHERRY VINEGAR, AND TRUFFLE OIL, VOLCANIC BLACK SEA SALT

STICKY RIBS 15

GOCHUJANG AND SWEET SOY REDUCTION, SESAME SEEDS, PISTACHIOS

HOT ROCK

5 SLICES \$15 / 8 SLICES \$24

YOU'RE THE CHEF!

CHOICE OF FILET MIGNON OR DIVER SCALLOPS

SERVED WITH A MISO MUSTARD

- SALADS -

ADD CHICKEN \$6 ADD SHRIMP \$12

DRESSING OPTIONS:

RANCH, BLUE CHEESE, LEMONGRASS VINAIGRETTE, CAESAR, ROASTED TOMATO CREAMY ITALIAN, BALSAMIC VINAIGRETTE

CAESAR WEDGE SALAD 13

GRILLED ROMAINE, PARMESAN CHEESE, BACON, FRESH LEMON, HOUSE MADE CROUTONS AND CAESAR DRESSING

RIVERBIRD FARM TO TABLE TABLE 12 / SIDE 7

SPRING MIX, CUCUMBER, CARROT, HEIRLOOM TOMATOES, RED ONION, HOUSE MADE CROUTONS AND CHOICE OF DRESSING

BURRATA & HEIRLOOM 14

SPRING MIX, FRESH BURRATA, HEIRLOOM TOMATO, BALSAMIC DRESSING

- HANDHELDS -

SERVED WITH FRIES

SUB HOUSE SALAD \$2

OR HONEY LAVENDER FRIES \$3

MORTADELLA SANDWICH 15

FRIED MORTADELLA, ROASTED TOMATOES, PROVOLONE, ARUGULA, BASIL PESTO AIOLI

HOT ITALIAN 15

ROMAINE LETTUCE, SALAMI, CAPICOLA, PEPPERONI, PROVOLONE, CIPOLLINI ONION, ROASTED TOMATO CREAMY ITALIAN DRESSING

RIVERBIRD SMASHBURGER 15

MISSOURI GROUND BEEF, BACON, CRACKED PEPPER MAYO, LETTUCE, TOMATO, ONION ON A BRIOCHE BUN

MAKE IT A DOUBLE FOR \$20

CHEESE OPTIONS: SWISS, CHEDDAR, PROVOLONE | ADD BLUE CHEESE FOR \$2

- FLATBREADS -

GLUTEN FREE CRUST AVAILABLE FOR \$3

CHEESE 10 / PEPPERONI 12

HOUSE MADE PIZZA SAUCE, MOZZARELLA CHEESE

WILD MUSHROOM 15

CRACKED PEPPER OIL, ARUGULA, BALSAMIC CIPOLLINI ONIONS, GOAT CHEESE, MOZZARELLA CHEESE

FIG & PEAR TRUFFLE 17

CRACKED PEPPER OIL, MISSION FIGS, SLICED PEARS, PROSCIUTTO, GOAT CHEESE, ARUGULA, TRUFFLE OIL

BOLOGNESE & BASIL 16

HOUSE MADE BOLOGNESE SAUCE, ONION, ROASTED GARLIC, MOZZARELLA, FRESH BASIL

- ENTREES -

LINGUINE BOLOGNESE 22

HOUSE MADE BOLOGNESE SAUCE, PARMESAN CHEESE, ITALIAN PARSLEY

TOMAHAWK PORK CHOP 34

ITALIAN HERB AND STONE GROUND MUSTARD ROASTED POTATOES, BRUSSELS SPROUTS, FIG & PEAR DEMI GLACE

FILET MIGNON 43

MISSOURI BEEF, ROASTED ASPARAGUS, BLUE CHEESE POTATO CROQUETTE, CABERNET DEMI GLACE, PINOT NOIR STEWED SHALLOTS

CIOPPINO 38

HOUSE MADE FENNEL AND TOMATO BROTH, LOBSTER, SHRIMP, SCALLOPS, KING CRAB

WALLEYE 26

LEMON AND WHITE WINE BUTTER SAUCE, ASPARAGUS, ROASTED POTATOES, BLISTERED TOMATOES, ITALIAN PARSLEY

20% Gratuity added to parties of 6 or more

SHAWNEEBLUFF.COM | 573-286-6747