



Shareables

GF GINGER TERIYAKI SEARED AHI 15

Served on Arugula with Pickled Ginger & Wasabi Creme Fraiche

R SPICY TUNA 12

Avocado, Cucumber, Sesame Seed, Pickled Ginger

BAVARIAN PRETZEL BITES 8

Honey Mustard & Cheese Sauce

CHICKEN WINGS 14

BBQ, Buffalo or Teriyaki

Served With Carrots, Celery & your choice of Ranch or Bleu Cheese

BLACKENED TENDERLOIN BITES 13

Roasted Portobello, Maytag Bleu Cheese, Crispy Onion Straws, Bleu Cheese Dressing

GF SHRIMP COCKTAIL 13

Served with Zesty House Cocktail Sauce & Lemon Wedges

CRISPY CALAMARI 10

Lightly Breaded and Fried. Served with Marinara Sauce & Lemon Wedges

MINI ANGUS BURGERS 9

Three Mini Burgers Grilled & Served on Brioche Buns with Dill Pickle Chips

Soup & Starter Salads

SOUP DU JOUR

CUP 5 BOWL 6

BEEF CHILI 7

Cheddar, Sour Cream, Onion

FRENCH ONION 6

Parmesan Crostini & Melted Swiss Cheese

GF MIXED GREENS 5

Tomato, Carrot, Cucumber, Radish

CAESAR 6

Romaine, Parmesan, Crouton, Parmesan Dressing

RIVERSIDE WEDGE 6

Tomato, Red Onion, Bleu Cheese Crumbles, Hard Boiled Egg, Bleu Cheese Dressing

Entree Salads

All Salads Served with Your Choice of Dressing

GF SRIRACHA SPICE SALMON 16

Mixed Greens, Cherry Tomato, Capers, Feta Cheese, Cucumber, Hard Boiled Egg

SPINACH & BRUSSEL SPROUT 14

Shredded Brussel Sprouts and Baby Spinach Tossed with Dried Cranberries, Toasted Almonds, Bacon & Edamame Beans. Served with Hot Bacon Honey Mustard Dressing

CHICAGO CHOPPED 14

Iceberg, Romaine, Lardons, Grilled Chicken Breast, Ditalini Pasta, Tomato, Red Cabbage, Fried Chick Peas, Bleu Cheese Crumbles
Tossed with Chicago Style Chopped Dressing

BUFFALO CHICKEN 14

Your Choice of Grilled or Crispy Chicken, Tossed in Buffalo Sauce. Served on a Salad of Romaine, Celery, Red Onion, Shredded Carrot, Bleu Cheese Crumbles & Bacon

Dressings

RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, HONEY MUSTARD, LEMON OLIVETTE, FRENCH, 1000 ISLAND, CHICAGO STYLE CHOPPED, GINGER TERIYAKI, STRAWBERRY BALSAMIC



Street Tacos

Two tacos Served with Your Choice of Corn or Flour Tortillas & Side Dish. 12

(DF) CARNITAS

Slow Cooked Mexican Style Pulled Pork, topped with Onions & Cilantro. Served with a side of Tomato & Arbol Chili Salsa

MARINATED SKIRT STEAK

Cabbage, Pico De Gallo, & Sour Cream

CILANTRO LIME CHICKEN

Shredded Chicken Prepared with Fresh Lime Juice & Cilantro. Topped with Pico de Gayo

(DF) MAHI MAHI

Grilled Mahi Mahi Topped with Jerk Mango Chutney & Pico de Gayo

Handhelds

All Handhelds are Served with Your Choice of Side

BAJA CHICKEN SANDWICH 13

Marinated Grilled Chicken Breast Served on a Ciabatta Bun with Bacon, Avocado, Provolone & Chipotle Ranch

FILET SLIDERS 17

3 Tenderloin Sliders, Red Onion Jam, Horseradish Cream, Pickle

QUESADILLA 9

Black Bean, Avocado, Salsa, Sour Cream
CHICKEN +3 STEAK +5 SHRIMP +7

PRIME NY STEAK SANDWICH 17

Grilled and served on Fresh Focaccia, with Roasted Garlic Aioli, Provolone Cheese, Grilled Onions & Cremini Mushrooms

SMOKED BRISKET GRILLED CHEESE 14

Nine Hour Smoked Beef Brisket. Served on Grilled Panini Bread with Smoked Mozzarella, Cheddar Cheese & Oil Cured Tomatoes

Burgers

All Burgers are Served with Your Choice of Side

RIVERSIDE BURGER 12

100% Angus Beef Choice of Cheese, Lettuce, Tomato and Pickle
BACON +3 SAUTEED MUSHROOM +1

VG IMPOSSIBLE SLIDERS 17

3 Vegetarian Sliders. That Look, Smell, & Taste, like a Prime Burger. Served on Toasted Brioche Buns with House Basil Aioli, Fresh Grande Mozzarella and Imported Oil Cured Tomato

TURKEY BURGER 12

99% Lean Ground Turkey Burger Made In-house. Served on a Split Top Bun with Choice of Cheese Lettuce, Tomato, Pickle & Onion

Pizza & Flatbread

CHEESE PIZZA 14

Grande Mozzarella, House made Tomato Sauce

(GF) CAULIFLOWER CRUST 19

Gluten-free, low carb veggie alternative to a traditional crust. Try it on one of our pizzas

VG MARGHERITA FLATBREAD 14

Fresh Mozzarella, Cherry Tomato, Basil, Olive Oil

VG SPINACH & SUN-DRIED TOMATO FLATBREAD

Goat Cheese, Extra Virgin Olive Oil 14

BUILD YOUR OWN PIZZA OR FLATBREAD 14 +2 PER ADDITIONAL INGREDIENT

ITALIAN BEEF FLATBREAD 14

Grande Mozzarella, Giardiniera, Marinara Sauce

TARTE FLAMBE 14

Bacon, Onion, Creme Fraiche, Gruyere Cheese

BBQ CHICKEN FLATBREAD 14

Red Onion, Mozzarella, Cilantro, Bacon

PIZZA TOPPINGS

Pepperoni, Sausage, Bacon, Cherry Tomato, Basil, Caramelized Onion, Mushrooms, Giardiniera, Garlic, Jalapenos, Black Olives, Goat Cheese, Spinach, Sun-Dried Tomato



Pasta

GF GLUTEN FREE GNOCCHI 24

Gluten Free Italian Style Potato Dumplings, Italian Sausage & Spinach. Tossed in our Tomato Cream Sauce made with Vodka, Fresh Basil, Parmesan & Romano Cheeses

PAPPARDELLE 23

House Made & Back by Popular Demand! Pappardelle Noodles tossed with Neck Bone Gravy and Served with Meatballs. Served with a side of Crusty Piccolo Bread

CHICKEN SALTIMBOCCA BOTTARGA

26

Breast of Chicken Stuffed with Fried Sage, Prosciutto, Fontina & Parmesan Cheeses. Served on Angel Hair Pasta with Cauliflower. Finished with our House Made Bottarga Butter, Made with Lemon Zest & Salted Mediterranean Fish Roe

DUCK BREAST RISOTTO 28

Crispy Sous-Vide Duck Breast, Marinated in Black Pepper & Balsamic Vinegar. Served on an Arborio Rice Prepared with Crema De Pecorino, Yellow Onions, Late Season Peas & Guanciale, an Imported Italian Jowl Bacon. Garnished with Arugula

Fish & Seafood

TURBO & FISH NOODLES 29

Pan Seared Yellow Belly Flounder, Paired with Gluten Free Fish Noodles, Made from Alaskan Pollock. Finished in a Tomato Garlic Butter with Broccolini

GF BARRIMUNDI 28

Fresh Grilled Australian Sea Bass, Marinated in a Pomegranate Molasses and Za`atar Rub. Served on a bed of Cous-Cous with Julienne carrots, Yellow Squash and Zucchini

LOBSTER TWICE 37

Madagascar Vanilla Bean Butter Poached, African Lobster Tail. Paired with Maine Lobster Raviolis in a Roasted Butternut Squash infused Lobster Sauce with Baby Spinach

THAI SALMON PERSADILLE 28

Thai Spice Seared Salmon, Baked with Parsley Panko Crust, Served on Parsnip Whipped Potatoes & Charred Honey Carrots

Steaks & Chops

HARD CIDER COWBOY PORK CHOP

25

Brined with Rosemary and Dijon Mustard for a Rich Sweet & Savory Balance. Presented on Whipped Roasted Sweet Potato with Roasted Fuji Apple, Carrot, Parsnip and Onion

WAYGU POT ROAST 29

Unbelievably Marbled Rich Beef Chuck Roast. Slow Braised with Carrot, Onion, Garlic & Celery. Served with Whipped Potato

GF SOUS-VIDE LAMB CHOPS 37

Australian Rack of Lamb Slow Cooked with Roasted Rosemary, Lemon & Garlic. Served with Baby Potatoes & Broccoli

GF MARINATED SKIRT STEAK

Grilled to Perfection with Chimichurri Sauce & Your Choice of Two Sides

Single 18 Double 25

STEAK FORESTIERE 27

Sauteed Petite Filet Medallions, Finished in a Bacon & Mushroom Red Wine Demi-Glace. Presented on Truffle Spiked Yukon Mashed Potatoes with Petite Green Beans & Roasted Shallots.

GF GRILLED FILET MIGNON

Red Wine Demi Glace, Mashed Potatoes & Asparagus

5 oz 27 7 oz 30

20 OZ CHICAGO 250 PRIME

PORTERHOUSE STEAK 45

Accompanied by Cowboy Butter for Dipping. Served with a Baked Potato, Baby Green Beans, and Roasted Cremini Mushrooms.

SIDE DISHES - 4

Baked Potato, Mashed Potato, Sweet Potato Mash, French Fries, Sweet Potato Fries, Loaded Baked Potato, Mac & Cheese, Tator Tots, Rice Pilaf, Asparagus, Broccoli, Spinach, Brussels Sprouts, Vegetable Medley, Rice & Beans