

# River Oaks

## APPETIZERS

- TUNA TARTARE 15  
WITH WASABI MAYONNAISE
- CAMEMBERT CHEESE BEIGNETS 13  
WITH RATATOUILLE
- CHARCUTERIE PLATTER 19  
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI,  
ARTICHOKES AND ROASTED PEPPERS
- CHERMOULA SHRIMP 14
- THREE CHEESE TASTING 14

## SOUP 8

- M - BELUGA LENTIL
- T - TOMATO & ONION GRATINÉE
- W - CAULIFLOWER WITH CRISPY PROSCIUTTO
- T - CELERY ROOT BISQUE  
WITH PARSLEY WALNUT GREMOLATA
- F - CHICKEN TORTILLA
- S - BUTTERNUT SQUASH

## SALADS

- JUMBO LUMP CRAB CAKES 18  
WITH SEASONAL GREENS, AVOCADO, MANGO AND  
CITRUS VINAIGRETTE
- NIÇOISE SALAD 17  
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES,  
SOFT-BOILED EGGS
- NOT SO CLASSIC CAESAR SALAD 16  
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI,  
PARMESAN AND GARLIC SHRIMP
- WARM GOAT CHEESE 14  
WITH OLIVE TAPENADE
- GOLDEN BEETS, FARRO & BRUSSELS SPROUTS 14
- LYONNAISE BABY SPINACH SALAD 12  
WITH FRESH FARM EGGS, BACON AND CROUTONS
- PETIT SALAD 8  
ROMAINE AND PARMESAN
- ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD \$10

## PLATS DU JOUR

- M - SPICE RUBBED PETIT TENDERLOIN 26  
WITH SPINACH, CHEESY POTATOES
- T - CHICKEN POT PIE 26
- W - GLUTEN FREE ORGANIC FRIED CHICKEN 24  
WITH MASHED POTATOES, TRUFFLE SAUCE
- T - CRISPY DUCK CONFIT 26  
WITH HOMEMADE FETTUCCINE
- F - FISH SPECIAL (MARKET)
- S - CHEF'S SPECIAL (MARKET)

## ENTRÉES

- CARAMELIZED SALMON 27  
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION
- CRISPY AHI TUNA 29  
WITH ENGLISH PEA, WASABI PURÉE, AND ORZO PILAF
- PAN SEARED HALIBUT 30  
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND  
LEMON OIL
- WILD RED SNAPPER 28  
WITH CERIGNOLA OLIVES, BLOOD ORANGE, FENNEL
- SEA SCALLOPS & HOMEMADE ANGEL HAIR 32  
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- DUCK BREAST WITH HONEY LEMON GLAZE 28  
ARUGULA GNOCCHI, AND CARROTS
- STEAK FRITES 29  
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE,  
POMMES FRITES
- FILET MIGNON 32  
WITH SCALLOPED POTATOES AND BROCCOLI PURÉE
- SHORT RIBS 28  
WITH BUTTERNUT SQUASH PURÉE
- CHEF JOSÉ'S SIRLOIN BURGER 15  
WITH BACON BITS ON CRUSTY ROLL WITH POMMES FRITES,  
CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR  
ADD CARAMELIZED ONIONS, BACON OR A CHEVAL  
(FARM FRIED EGG) \$2 EACH
- CRISPY ORGANIC LEMON CHICKEN PAILLARD 23  
WITH PETITE SALAD PARMESAN
- HERB CRUSTED LAMB RACK 29  
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE
- LOCAL MARKET VEGETABLES 24

## SIDES 6

- HARICOT VERTS | POMMES FRITES | ANGEL HAIR | BROCCOLI  
RATATOUILLE | CAULIFLOWER RISOTTO | ASPARAGUS  
BASIL MASHED POTATOES | SCALLOPED POTATOES

## DESSERTS 8

- WARM DARK CHOCOLATE FONDANT CAKE  
WITH BERRIES AND VANILLA ICE CREAM
- CRÈME BRÛLÉE
- HOMEMADE SORBETS OR ICE CREAMS
- KEY LIME PIE  
WITH NUT CRUST AND DULCE DE LECHE WHIPPED CREAM
- APPLE PURSE WITH PECAN ICE CREAM, RUM CARAMEL
- WARM "MOJO" CHOCOLATE CHIP COOKIE  
WITH VANILLA ICE CREAM 12

\*WARNING: CONSUMING RAW OR UNCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS.