

# River Oaks

## APPETIZERS

TUNA TARTARE 15  
WITH WASABI MAYONNAISE

CAMEMBERT CHEESE BEIGNETS 13  
WITH RATATOUILLE

JUMBO LUMP CRAB CAKES 17  
WITH SEASONAL GREENS, AVOCADO, MANGO AND  
CITRUS VINAIGRETTE

CHARCUTERIE PLATTER 19  
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI,  
ARTICHOKES AND ROASTED PEPPERS

PECORINO FLAN 19  
WITH ARTICHOKES AND CHERRY TOMATO MARMALADE

THREE CHEESE TASTING 14

## SOUP 7

M - MUSHROOM BISQUE

T - BUTTERNUT SQUASH

W - LENTIL WITH CHORIZO

T - CELERY ROOT BISQUE  
WITH PARSLEY WALNUT GREMOLATA

F - CHICKEN TORTILLA

S - CAULIFLOWER WITH CRISPY PROSCIUTTO

## SALADS

NIÇOISE SALAD 17  
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES,  
SOFT-BOILED EGGS

NOT SO CLASSIC CAESAR SALAD 14  
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 11  
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 - BRAISED PORK SHANK 27  
WITH ROASTED SWEET POTATOES

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 - CHICKEN POT PIE 25

## ENTRÉES

CARAMELIZED WILD SALMON 27  
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION

CRISPY AHI TUNA 28  
WITH ENGLISH PEA AND WASABI PURÉE AND ORZO PILAF

PAN SEARED HALIBUT 29  
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 28  
WITH CHICKPEA POLENTA WITH CRANBERRY SAUCE

STEAK FRITES 27  
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE,  
POMMES FRITES

FILET MIGNON 29  
WITH POTATO DAUPHINE, CARROT A L'ORANGE

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

SHORT RIBS 28  
WITH MASHED POTATOES AND ROASTED ROOT VEGETABLES

CRISPY ORGANIC LEMON CHICKEN PAILLARD 22  
WITH PETITE SALAD PARMESAN

HERB CRUSTED LAMB RACK 29  
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE

PORK CHOP 28  
WITH ROASTED BUTTER SQUASH, PECANS & MAPLE GLAZE

LOCAL MARKET VEGETABLES 24

## SIDES 6

HARICOT VERTS | POMMES FRITES | ORZO PILAF | ANGEL HAIR  
BROCCOLI | RATATOUILLE | CAULIFLOWER RISOTTO ASPARAGUS  
BASIL MASHED POTATOES | BRUSSELS SPROUTS

## 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 TURNOVERS WITH GRAND MARNIER ICE CREAM

WARM "MOJO" CHOCOLATE CHIP COOKIE  
WITH ICE CREAM 12

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