

# 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
- SCALLOP WITH JUMBO LUMP CRAB 16**  
WITH POACHED PEAR
- RICOTTA PARMESAN GNOCCHI 15**  
WITH TOMATO PORTUGUESE
- THREE CHEESE TASTING 14**
- JUMBO LUMP CRAB CAKES 18**  
WITH SEASONAL GREENS, AVOCADO, MANGO AND  
CITRUS VINAIGRETTE

## SOUP 8

- M - BUTTERNUT SQUASH BISQUE**  
**T - LENTIL WITH CHORIZO**  
**W - FARRO, BEEF AND CARROTS**  
**T - WHITE BEAN WITH PROSCIUTTO**  
**F - CHICKEN TORTILLA**  
**S - MUSHROOM BISQUE**

## SALADS

- NIÇOISE SALAD 17**  
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES,  
SOFT-BOILED EGGS
- NOT SO CLASSIC CAESAR SALAD 16**  
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOILI,  
PARMESAN AND GARLIC SHRIMP
- 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 - BRAISED LAMB SHANK 26**  
WITH SAFFRON RISSOTTO
- T - SMOKED CHICKEN 26**  
WITH TRUFFLE PARISIENNE GNOCCHI
- 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 29**  
WITH BUTTERCUP SQUASH AND BLOOD ORANGE
- SEA SCALLOPS & HOMEMADE ANGEL HAIR 32**  
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- STEAK FRITES 29**  
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE,  
POMMES FRITES
- FILET MIGNON 33**  
WITH SHIITAKE FONDUE AND FRIED BÉARNAISE SAUCE
- SHORT RIBS 28**  
WITH SMOKED PEPPERS AND MASHED SWEET POTATOES
- 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

## DESSERTS 8

- WARM DARK CHOCOLATE FONDANT CAKE**  
WITH BERRIES AND VANILLA ICE CREAM  
\*PLEASE ALLOW 15 MINUTES
- CRÈME BRÛLÉE**
- PUMPKIN CHEESECAKE SABAYON**  
WITH CARAMELIZED PECANS
- HOMEMADE SORBETS OR ICE CREAMS**
- KEY LIME PIE**  
WITH NUT CRUST AND DULCE DE LECHE WHIPPED CREAM
- 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.