

New Fall Menu & Hours

Beginning Nov. 1st

Friday 4pm – 9pm * Saturday 12pm – 9pm * Sunday 12pm – 6pm

Appetizers

French Onion Soup

Buffalo Chicken Wings (10)

Hot, medium, mild, barbecue, garlic parmesan \$8

Chicken Tenders

Served with french fries, choice of hot, medium, mild, garlic parmesan \$8

Stuffed Mushrooms Florentine

Mushrooms stuffed with a blend of crabmeat, spinach and herbs \$7

Fried Calamari

Lightly floured and deep fried, tossed with shredded parmesan cheese, served with a side of marinara sauce \$8

Chicken Satay with Thai Peanut Sauce

Grilled chicken served on skewers with a Thai peanut dipping sauce \$7

Mozzarella Sticks

Five mozzarella sticks served with marinara sauce and shredded parmesan cheese.

Loaded French Fries

French fries loaded with chopped bacon and shredded cheddar cheese \$6

SALADS

Caesar Salad

Chopped romaine lettuce with shredded parmesan cheese, croutons tossed in caesar dressing \$7

Served with Chicken \$10

Served with Salmon \$14

River Oaks Salad

Mixed Greens topped with dried Cranberrries, Apricots, Strawberries and Manderin Oranges; garnished with toasted Hazelnuts and a Lemon Basil Vinegrette \$10

ENTREES

All Entrees include fresh baked breads, house salad or soup du jour. Vegetable of the day and choice of starch

Egg Plant Parmesan

Egg plant lightly breaded and deep fried served with angel hair pasta topped with mozzarella and marinara sauce baked. \$14

\$7

Fettuccini Broccoli Alfredo

Fettucccini pasta in our house alfredo sauce served with steamed broccoli, topped with parmesan cheese. \$13 w/ Chicken \$16

Horseradish Crusted Salmon

Fresh salmon cutlet baked with a horseradish sauce, topped with a herb crust. \$18

Fish Fry

Haddock filet served either beer battered, broiled, Italian style, and chipotle corn flake crusted. Served with french fries, cole slaw and tartar sauce \$13

Chicken Marsala

8 oz. Chicken breast lightly coated and served with Marsala sauce \$16

Portabella topped Filet

8oz. Filet Mignon grilled to your liking, served with side of Jack Daniels Peppercorn Demi and topped with a marinated, grilled Portabello mushroom \$24