



Appetizers

Soup of the Day
Bowl 4.25 Cup 3.00

Our House Signature Smoked Trout Pate
with Pan Fried Scallion Bread
7.50

Extra Bread 1.25

Godzilla Shrimp

Three Jumbo Tempura Battered Prawns
Topped and Baked with Spicy
Mayonnaise and Cheddar Cheese
9.25

Warmed Brie Wrapped in Wonton Pastry
Served with Fresh Fruit, Spicy Berry Jam
and Orange Marmalade
9.00

Shrimp Cocktail
7.50

Roasted Portabella Mushroom Cap Filled
With Fontina Cheese, Fresh Basil and
Roma Tomato on a Garlic Cream Sauce
with Warmed Italian Bread
8.25

Grilled Elk Quesadilla with Black Beans
Roasted Red Peppers, Cilantro & Goat
Cheese Folded in a Flour Tortilla
8.75

Flash Fried Calamari
Served over a Jalapeno Lime Aioli
7.75

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Desserts

**New York Cheesecake with Strawberry
or Chocolate Sauce**
5.50

**Rivers Pistachio Crème Brulee topped with
Caramelized Raspberries**
5.50

Bourbon Pecan Pie A La Mode
5.75

Chocolate Decadence Cake
5.50

**Fried Caramel Cheesecake with
Vanilla Ice Cream**
6.00

**White Chocolate Bread Pudding
With Kahlua Sauce**
5.50

**Breyers Vanilla Ice Cream with Chocolate
or Strawberry Sauce**
4.75

Kids Ice Cream
3.50

Flavor of the Day Sorbet
4.50

Dessert Specials
Inquire with your server

**An 18% Gratuity may be added to
Parties of 6 or more.**

**Thank you very much for your patronage,
The Staff of the Rivers Restaurant**

www.theriversrestaurant.com



Rivers Restaurant
Fine Dining By the River

2525 S. Grand Ave
Glenwood Springs, Co. 81601
970-928-8813

www.theriversrestaurant.com



**Features Innovative American
Cuisine**

Dinner Nightly

Bar opens at 4 p.m. Dinner at 5 p.m.

In & Outdoor

Overlooking the Roaring Fork River

Join us for Brunch Every Sunday

9:00 - 2:00 p.m.



Salads and Pastas

House Mixed Greens

Large 5.25 Small 3.00 w/entree 2.25

Your choice of Dressing:

Lemon Herb, Ranch, Bleu Cheese, Raspberry
or Sun Dried Tomato Vinaigrette

Classic Caesar Salad

Large 6.25 Small 3.75 w/entree 2.75

Warmed Spinach Salad

Tossed with Apple Wood Smoked Bacon,
Mushrooms, Feta Cheese
and Toasted Walnuts in a
Red Wine Vinaigrette

8.25

Addition to Any of the Above Salads

Grilled Chicken 4.00 Tuna 5.00

Steak 5.25 Portabella 3.25

Shrimp (Five) 5.00

Thai Vegetables

Tempeh, Udon Noodles and Fresh Vegetables
Steamed and Served in a Bamboo Basket
with Dipping Sauces

13.75

Lower Valley Salad

Grilled Salmon Fillet, Romaine Tossed in a
Dijon Cider Vinaigrette with Dried Fruits
Applewood Smoked Bacon
and Blue Cheese Crumbles

14.00

Grilled Vegetables and Farfalle Pasta

Grilled Marinated Summer Squash, Portabella
Mushrooms, Asparagus, Red Peppers
Served with a Homemade Pesto Sauce

13.25



Entrees

All Entrees

Include our Fresh Vegetables du Jour

Hanover Street Pork

Pretzel Crusted Pork Loin

With a Mustard Guinness Beer Sauce

And Wasabi Mashed Potatoes

16.75

Grilled Salmon Fillet

Topped with a Mediterranean Salsa

And Feta Cheese Finished

Over a Bed of Spinach with Saffron Rice

18.00

Sliced Lamb Sirloin

Grilled to Desired Temperature

Served with a Minted Pea Sauce

And Wasabi Mashed Potatoes

19.00

New York Steak

Grilled Choice Strip Loin on a Bleu Cheese
Sauce with Tobacco Onions

Served with Wasabi Mashed Potatoes

22.25

Red Curry Chicken

Boneless Breast of Chicken Sautéed with
Mushrooms in a Red Curry Coconut Cream
Sauce Served with Linguine

16.00

Bacon Wrapped Duck Breast

Applewood Smoked Bacon Surrounds a
Boneless Duck Breast Over Fried Spinach
Leaves Drizzled with Bolo Wine Sauce

20.50

Prime Rib of Beef

Slow Roasted and Served with Au Jus
Horseradish Sauce & Garlic Mashed Potatoes

Cowboy Cut 21.50 Petit Cut 18.25



Entrees Continued

Filet Mignon

Bacon Wrapped and Coffee Dusted
Tenderloin of Beef On a Brandy Peppercorn
Sauce with Wasabi Mashed Potatoes

26.00

Medallions of Elk

Pan Seared with Black Currants and Cassis.
Served with Tobacco Onions and Accompanied
by Wasabi Mashed Potatoes

27.00

Rivers Trout

Pine Nut Dusted Boneless Fillet Served
with Citrus Aioli & Saffron Rice

18.50

Veal Française

Thin Sliced Veal Dredged in a Seasoned Egg
Batter, Sautéed Golden Brown
with a Lemon White Wine Sauce
Served with Linguine

20.25

Cajun Shrimp

Six Prawns in a Tangy Spicy BBQ Sauce with
Sundried Tomatoes and Andouille Sausage
Served with Saffron Rice

21.00

Catch of the Day

We Receive Our Seafood Flown in Fresh
from Both Coasts and Mexico
Up To 6 Days a Week

Surf and Turf

Select one of our Hand Cut Steaks
or Prime Rib
with a Petite Lobster Tail
Either Grilled or Tempura Fried

35.00

2 Petite Lobster Tails Dinner 29.00