

# Two Rivers

restaurant & bar

## starters

### BAKED GOAT CHEESE

*Rich Tomato Sauce, Parmesan Cheese, Arugula, Balsamic, Crisp Baguette \$12*

### CRAB ROLL

*Crispy Butter Toast, Micro Greens, Old Bay Aioli \$13*

### MUSHROOM TARTS

*Pastry Crust, Assorted Mushrooms, Herbs, Sherry, Cream \$14*

### HONEY GARLIC GLAZED PORK BELLY

*Roasted Brussels Sprouts, Goat Cheese, Pomegranate Seeds \$14*

### DAILY CHARCUTERIE PLATE

*Assorted Meats, Cheeses, Nuts, Dried Fruit, w/ Bread \$16*

### SHRIMP COCKTAIL <sup>GF</sup>

*House Made Tomato Cocktail Sauce, Lemon, Old Bay Aioli, Roasted Garlic Aioli \$15*

### BURNT ENDS POUTINE

*French Fries Topped w/ Cheese Curds, Smoked Brisket, Rich Beef Gravy, Pickled Red Onion \$12*

### SEASONAL SOUP

*Ask your Server for Details Cup \$6 Bowl \$8*

## salads

### HOUSE CHOPPED SALAD

*Chopped Romaine & Iceberg Lettuces, Tomato, Egg, Bacon, Red Onion, Carrot, Cucumber, Cheddar Cheese, Croutons, Choice of Dressing \$10*

### KALE AND SQUASH SALAD <sup>GF</sup>

*Parmesan Cheese, Pomegranate Seeds, Roasted Pepitas, Balsamic Dressing \$14*

### CLASSIC CAESAR SALAD

*Chopped Romaine Lettuce, Sour Dough Croutons, Parmesan Cheese, House Caesar Dressing \$11*

### APPLE AVOCADO SALAD

*Mixed Greens, Goat Cheese, Farro, Cucumber, Toasted Almonds, Gala Apples, Creamy Avocado Dressing \$14*

*Add: Grilled Chicken \$6 Aukra Salmon \$10 Flat Iron Steak\* \$14 Fried Chicken Breast \$7 Grilled Creole Shrimp \$10*

## sandwiches

### THE REUBEN

*Thin Sliced Steaming Hot Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island on Marbled Rye w/ House Made Chips \$16*

### FRENCH ONION BURGER\*

*Angus Reserve Beef, w/ Caramelized Onions, 3 Cheeses, Mayonnaise, Lettuce, Tomato, Butter Toasted Bun w/ French Fries \$15*

### MEATBALL SUB

*House Made Meatballs, Butter Toasted Hoagie Bun, Mozzarella and Parmesan Cheese, Pesto Mayonnaise, w/Arugula Salad \$14*

### TURKEY CROISSANT

*Roasted Turkey, Lettuce, Tomato, Bacon, Provolone Cheese, Avocado, Dijonnaise w/ House Made Chips \$14*

### ALL AMERICAN BURGER\*

*Angus Reserve Beef, w/ Bacon, Dijonnaise, Red Onion, Lettuce, Tomato, American Cheese, Butter Toasted Bun w/ French Fries \$15*

### PORK TORTA

*Braised Pork, Black Beans, Lettuce, Tomato, Mayonnaise, Pickled Red Onion Served w/ Chips \$14*

*Gluten Free Bun Available Upon Request \$4*

## mains

### PORK CARNITAS BOWL <sup>GF</sup>

*Cilantro Rice, Black Beans, Roasted Corn, Pickled Red Onion, Red Peppers, Sour Cream \$18*

### GRILLED FLAT IRON STEAK FRITES\*

*French Fries, Arugula, Roasted Garlic Aioli \$29*

### SOUTHERN FRIED CHICKEN

*Fresh Green Beans, Mashed Potatoes, Cornbread, Thyme Honey Butter, Pan Gravy \$20*

### ASIAN VEGETABLE BOWL <sup>V</sup>

*Stir Fried Vegetables, Crimini Mushrooms, Cucumber, Green Onion, Sesame Seeds, Ginger Drizzle \$14*  
*Add Seared Rare Tuna\* \$12*

### SPAGHETTI W/ MEATBALLS

*San Marzano Tomato Sauce, All-Beef Meatballs, Parmesan Cheese, Balsamic Reduction, Basil Pesto \$19*

### SEARED AUKRA SALMON <sup>GF</sup>

*Quinoa Salad, Arugula, Tomato, Feta Cheese, Avocado Dressing \$22*

### YANKEE POT ROAST

*Red Wine Gravy, Mashed Potatoes, Root Vegetables, Fresh Green Beans, Crispy Fried Onions \$23*

### THREE CHEESE TORTELLINI

*House Alfredo, Roasted Garlic, Spinach, Roasted Red Pepper, Parmesan Cheese \$18*  
*Add Grilled Chicken \$6*

*\*Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting food-borne illness*  
*GF Gluten Friendly V Vegan Please let your server know if your table has food allergies.*

## wines sparkling

- Brut Cava Poema—Catalonia, Spain \$10/\$38  
Prosecco Cinzano—Veneto, Italy \$12/\$44  
Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$48  
Champagne Brut Veuve Clicquot—Riem, France \$114

## whites

- Riesling J. Lohr—Central Coast, California \$9/\$36  
Rosé La Vieille—Rhône, France \$8/\$38  
Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$8/\$34  
Sauvignon Blanc The Crossings—Marlborough, New Zealand \$10/\$38  
Sauvignon Blanc Honig—Napa Valley, California \$14/\$48  
Chardonnay Benziger—Sonoma, California \$9/\$36  
Chardonnay Joel Gott—Unoaked, St. Helena, California \$13/\$46  
Chardonnay Evolution—Willamette Valley, Oregon \$14/\$48  
Chardonnay Post and Beam—Napa Valley, California \$70  
Chardonnay J Vineyards—Russian River Valley, California \$80

## reds

- Pinot Noir Angels Ink—Central Coast, California \$12/\$44  
Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$44  
Super Tuscan Villa Puccini—Tuscany, Italy \$13/\$46  
Red Blend Palisades by Joel Gott—St. Helena, California \$13/\$46  
Malbec Kaiken—Mendoza, Argentina \$10/\$38  
Cabernet Sauvignon Spellbound—Napa, California \$9/\$36  
Cabernet Sauvignon Broadside—Paso Robles, California \$12/\$44  
Cabernet Sauvignon Trim (zero sugar)—Napa, California \$13/\$46  
Cabernet Sauvignon The Calling—Alexander Valley, California \$18/\$72  
Cabernet Sauvignon Jordan—Alexander Valley, California \$130  
Cabernet Sauvignon Hall—Napa Valley, California \$140

## craft cocktails

CLASSIC OLD FASHIONED \$10  
Old Forester 100 Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry

CUCUMBER GIMLET \$10  
Hendrick's Gin, Cucumber, Simple Syrup, Fresh Lime Juice

PERFECT MARGARITA \$12  
Espolón Blanco, Orange Liqueur, Fresh Lemon  
and Lime Juice, Simple Syrup

APEROL SPRITZ \$11  
The Botanist Dry Gin, Aperol, Fresh Lemon Juice, Sparkling Float

TEQUILA ESPRESSO MARTINI \$12  
Cantera Negra Café, Watershed Nocino, White Chocolate Liqueur, Espresso

## draft cocktails

GOLDEN APPLE MARGARITA  
Jose Cuervo Gold, Ohio Apple Cider, Fresh Lemon,  
Simple Syrup, Cinnamon Sugar Rim \$12

RED SANGRIA  
Blackberry Brandy, Merlot, Fresh Lemon, Grenadine,  
Simple Syrup, Fresh Fruit \$11

## beverages

Coke Products \$3 Hot Tea \$3 Iced Tea \$3  
Coffee \$4 Fresh Lemonade \$4

## premium cocktails

THE LAST WORD \$17  
Vim & Petal Gin, Chartreuse,  
Lime Juice, Maraschino Liqueur

AVIATION \$16  
Beefeater's Gin, Crème de Violette,  
Lemon, Luxardo

FRENCH MARTINI \$17  
Grey Goose Vodka, Chambord, Pineapple

CLASSIC SIDE CAR \$16  
Courvoisier Cognac, Cointreau, Lemon

Ask Your Server about our premium  
Bourbon and Tequila Options

## bottles & cans crafts & such

- White Claw Black Cherry \$6  
Blake's Cider Original \$6  
Lost Coast Tangerine Wheat \$7  
Founder's Rubaeus Raspberry Pale Wheat \$9  
Rhinegeist Bubbles Fruited Ale \$9  
New Belgium Fat Tire Ale \$7  
Sierra Nevada Pale Ale \$7  
War Pigs Foggy Geezer Hazy IPA \$9  
Rhinegeist Truth American IPA \$8  
Bell's Two Hearted IPA \$8  
Fat Head's Head Hunter IPA \$8  
Great Lakes Edmund Fitzgerald Porter \$6

## domestics

- Blue Moon \$6  
Modelo \$6  
Budweiser \$7  
Bud Light \$6  
Michelob Ultra \$6  
Coors Light \$6  
Miller Lite \$6  
Redbridge Lager GF \$7  
Stella Artois \$7  
Stella Artois Liberté Non-alcoholic \$7

## drafts

Ask your Server for Details

## sides

QUINOA SALAD  
Quinoa, Arugula, Feta Cheese, Garbanzo Beans \$5

SAUTÉED GREEN BEANS  
Butter, Garlic, Shallots \$4

FRENCH FRIES  
Roasted Garlic Aioli, Black Pepper \$6

MASHED POTATOES  
Cream, Butter, Happiness \$5

ROASTED BRUSSELS SPROUTS  
Honey Garlic Glaze, Pomegranate Seeds,  
Goat Cheese \$7

THANK YOU FOR DINING WITH US!!!