

← RIVER ROCK →

KITCHEN

SMALL PLATES

Chef's Soup Inspiration | 5

Rustic Tomato Bisque with basil | 5  

"BFG" Chicken - spice rubbed, wrapped in bacon, baked, fried, grilled & tossed with pepper buffalo sauce | 10

Korean BBQ Pork Bao Buns - pickled red onion, shaved vegetables, cilantro | 12

House Cut Fries - black pepper & parmesan | 5 

Tempura Shrimp Poppers - pickled ginger aioli, quick pickled cucumber, togorashi | 12

Brussel Sprouts - brown butter, shallots, cranberries | 9   

Baked Brie - petite brie wheel, curried pear & cherry chutney, toasted almonds, rustic French bread, micro greens | 13 

RRK Crab Cake- jumbo lump crab, tomato fondue, shaved golden apple, cucumber & watercress salad | 16

Buffalo Manchego Bites - crumbled bleu cheese, shaved celery, granny smith apples, celery hearts | 10 

Spicy Tuna Lettuce Wraps - wasabi avocado crema, pickled carrot & radish, benne seed | 13 

GREENS & VEGGIES

Enhance your salad to an Entree!
Add Chicken 6 | Shrimp 9 | Salmon 10

Frisee & Manchego - shaved honey crisp apples, dried apricots, cashews, pear, truffle vinaigrette | 10  

Caesar Salad - parmesan, white anchovy, confit tomato, parmesan polenta crouton | 8 

Winter Greens - roasted root vegetable, sriracha pickled green beans, confit mushroom, crispy onion, green goddess dressing | 10   

Kale Salad - cherry tomatoes, parmesan, toasted pine nuts, preserved lemon, balsamic vinegar, evoo | 9  

Garden Greens - cucumber, cherry tomato, carrot, red onion, carrot ginger vinaigrette | 9 

Wok Fried Grains - red quinoa, farro, brown & basmati rice, soy soaked tofu, fried egg | 19  

SANDWICHES

served with house cut fries
add side arugula salad or rustic tomato bisque | 2

Big Boy Grilled Cheese - brie & provolone, white truffle oil, homestyle white bread | 12 

RRK Cheesesteak - aged NY strip, sharp provolone, caramelized onions, truffled mushrooms | 12

Angus Burger - toasted brioche, Swiss cheese, LTO, smoked bacon | 13 

Grilled Chicken Panini - tomato jam, white cheddar, arugula, rosemary aioli | 10

Crispy Chicken - tender lettuce, 'tim chi,' pickled ginger aioli | 12

LARGE PLATES

Available after 5pm

Citrus Chicken - all natural grilled breast, artichokes, fingerling potato, mushroom, roasted tomato, balsamic reduction | 22 

Steak Frites - bistro steak, truffle scented hand cut fries, lemon garlic butter, balsamic reduction | 24 

Pan Seared Salmon - golden apple, cucumber & watercress salad, tomato fondue | 22 

Pan Roasted Trout - parsley Parisian gnocchi, sautéed apples & onions, warm curry cream | 24 

Half Roasted Chicken - crème fraîche whipped potato, braised mirepoix, parsley beurre blanc | 22

Smoked 12oz Pork Porterhouse - ancient grain stuffed kale, walnuts, bleu cheese demi | 23

Pan Roasted Duck Breast - bright spot farm beets, crispy brussels sprouts, hasselback carrot, 'tim chi' waffle, blueberry maple glaze | 29

vegetarian 

GLUTEN FREE 

"These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous & vital." - Dr. Steven Pratt, author of SuperFoodsRx: Fourteen Foods That Will Change Your Life.** Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2012-2013 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Westin & its logos are the registered trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates. SuperFoodsRx is a trademark of SuperFoods Partners, LLC Service charges & government taxes are additional.

SuperFoodsRx