

# RIVER ROCK

## KITCHEN

# DINNER

## SMALL PLATES

Chef's Soup Inspiration | 6

Chef's Harvest Gazpacho | 6   

Wings Buffalo or Maple Sriracha - | 10 

Sushi Rice Bowl - Ahi tuna, edamame, wakame, shiitake confit | 13

House Cut Fries - black pepper & parmesan | 5  

Spicy Rock Shrimp Tostada - crispy corn tortilla, refried beans, shredded lettuce, tomato and enchilada sauce | 13 

Brussel Sprouts - brown butter, shallots, cranberries | 9   

Flat Bread Bright Spot Farm Best Pick | Seasonal Vegetables | 13  

English Cucumber - heirloom cherry tomatoes | 8   

Moroccan warm spiced roasted carrots - with parsley and lemon juice | 8   

Garlic Prawns - Garlic marinated whole Prawns on crostini | 14

Portabello Tower - Portabello mushroom, heirloom tomatoes, fresh mozzarella, sauteed spinach all drizzled with sun-dried tomato coulis and balsamic reduction | 10   

## GREENS & VEGGIES

Enhance your salad to an Entree!  
Add Chicken 6 | Shrimp 9 | Salmon 10 | Crabcake 14

Strawberry fields Salad - freshly picked strawberries, baby mesclun, goat cheese and almonds with herbed balsamic vinaigrette | 11  

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

Seafood Cobb - romaine lettuce, tomato, bacon, avocado, crab meat and shrimp with lemon vinaigrette | 13 

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

Salmon Nicoise - Tomato, green beans, boiled potatoes, olives tossed with herb vinaigrette | 14

It's all about the beets - Red and Golden roasted beets, with chevre, walnuts, micro arugula with orange vinaigrette | 11 

## SANDWICHES

served with house cut fries  
sub a side arugula salad or soup | 2

Burger of the Week - ask your server for our Chef's creation | 14

Po Boy of the Week - ask your server for our Chef's creation | market price

Grilled Chicken Sandwich - grilled chicken breast, with lettuce, tomato, avocado and aioli | 14

Veggie Burger - smashed avocado, tomato, alfalfa sprouts and chipotle aioli. | 14 

Vegetable Burrito - olive oil re-fried beans, spicy roasted vegetable, brown rice and avocado wrapped in a garlic and herbs tortilla | 13 

## LARGE PLATES

Shrimp Enchiladas - Shredded lettuce, tomato, onion, lime crema, cotija cheese and spicy red sauce | 15

French Cut Chicken Breast - ratatouille, basil oil drizzle topped with basil from our own herb garden | 15

Southern Salmon - black eye pea hummus and braised collard greens | 22  

Risotto Verde - sauteed Bright Spot Farm seasonal vegetables, grilled Kennett square portabello mushroom and pine nuts | 16   

Mediterranean Pasta - roasted red peppers, kalamata olives, thyme from our herb garden and almonds | 15 

Delaware Crab Cakes - yellow tomato vinaigrette, asparagus, marinated tomatoes | 26

Flat Iron Steak - black garlic mashed potatoes- tri-color cauliflower | 24 

## CHEF'S SPECIALS

Timothy Drozdowski  
Executive Chef

**NEW MENU TRAINING IN PROGRESS,  
CHEF'S SPECIALS WILL BE BACK MONDAY  
AUGUST 6TH.  
THANK YOU!**



"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.

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\*20% gratuity will be added to parties of 6 or more