

# THE SAPPHIRE ROOM

(GF) Indicates an item that can be prepared gluten free on request

(V) Indicates an item that is prepared vegetarian

(VG) Indicates an item that is prepared vegan

**R** Indicates a Riverside specialty

*Please inform your server of any dietary restrictions or allergies*

## DINNER MENU

### SERVED DAILY FROM 5pm to 11pm

#### SOUP & SALAD

##### CHILLED PEA AND MINT SOUP

A chilled soup with sweet peas and mint *cup / bowl* 3 / 5

##### SOUP OF THE DAY

Prepared in house daily *cup / bowl* 3 / 5

##### GARDEN SALAD (GF) (VG)

Mixed greens, bell pepper, cucumber, tomato, carrot, choice of dressing *sm / lg* 4/6

##### CAESAR SALAD (GF) (V)

Romaine, parmesan, Caesar dressing, croutons *sm / lg* 4/6

#### ENTREE SALADS

##### **R** PEAR BEET (GF) (V)

Arugula, pears, roasted gold & red beets, bleu cheese, and pepitas tossed in a balsamic vinaigrette & served with a beet puree 9

##### GENOA SALAD

Fresh greens, red onions, toasted almonds, shredded parmesan tossed in an oregano and white balsamic vinaigrette with steak bites 12

##### THE GREENHOUSE

Mixed Greens, arugula, dried sweet corn, bell peppers, red onions, pepitas, diced tomatoes and mushrooms tossed in an avocado ranch 9

##### ADD A PROTEIN TO ANY SALAD:

+Salmon(GF)	7	+Chicken (GF)	6
+Steak bites(GF)	7	+Shrimp (GF)	7
+Fried Cauliflower	5		

#### SMALL PLATES

##### POTATO SKINS (GF)

Fresh Idaho potato skins deep fried and topped with a romesco sauce, roasted summer squash, roasted red pepper and feta cheese, finished with a crispy prosciutto 11

##### **R** WHISKEY RIVER CHICKEN FLAT BREAD

Flat bread slathered in our signature Whiskey River black pepper sauce with smoked gouda, red onions, pears, and braised & shredded whiskey river chicken, finished with arugula 11

##### BEYOND LETTUCE WRAP (GF) (VG)

Beyond burger caramelized in a sweet soy glaze, served in a butter leaf lettuce wrap with Jalapeno slaw, pickled carrots, and cucumber. Topped with scallions, sesame seeds and sesame seed oil 12

##### RIVERSIDE SLIDERS (Order of 2)

Double R Ranch ground beef, white cheddar, crispy onions, red wine rosemary peppercorn reduction with arugula on a mini-brioche bun 10

##### BLUE CHEESE NACHOS

House potato chips, red onion, bacon, bleu cheese sauce, cheddar and green onion 9

##### **R** BLACKENED SALMON STREET TACOS (GF by Request)

Strips of salmon rolled in house-made blackening seasoning, seared & served on corn tortillas with jalapeno slaw, cotija cheese & avocado crème 11

##### TACO CARNITAS (GF by Request)

Slow roasted pulled pork with Spanish seasonings served street taco style on corn tortillas with avocado crème, cotija cheese, and cilantro. Presented with limes and Pico de Gallo 11

##### WINGS (Order of 6)(GF by request)

Choice of Whiskey River black peppers sauce, traditional hot, or mango BBQ. Served with crudité and Ranch or Bleu Cheese dressing 13

##### CAULIFLOWER WINGS (V)

Breaded and deep-fried cauliflower. Choice of Whiskey River black pepper sauce, traditional hot, or mango BBQ. Served with crudité and ranch or bleu cheese dressing 10

##### MARGARITA FLAT BREAD (V)

Flat bread coated in seasoned oil topped with Parmesan cheese, heirloom tomatoes, fresh mozzarella and topped with a balsamic reduction 10

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## ENTRÉES

<p><b>NEW YORK STRIP* (GF)</b> 33 10 oz New York strip grilled with mushroom powder, onion grilled petals with green peppercorn demi-glace, parsnip twist, herbed butter, mashed potatoes and seasonal veg. - Add mushroom \$3 -Add onion \$1</p> <p><b>R FILET MIGNON* (GF)</b> 32 -6 oz herb and butter pan seared filet finished with a red wine rosemary peppercorn sauce presented with parsnip mash, carrot puree, pomegranate puree, and seasonal vegetables</p> <p><b>R CRISPY SKIN SALMON</b> 18 Pan seared skin on salmon. Presented in a grissini twist atop mashed potatoes, beet puree, and ruby grapefruit puree</p> <p><b>JERKED CHICKEN (GF)</b> 20 Quarter chicken rubbed with a Caribbean style jerked seasoning, seared and braised, served with mango risotto, seasonal veg, mango puree, fresh chopped mango salsa and a mango crisp</p> <p><b>CITRUS SALMON (GF)</b> 17 Seared Salmon topped with a honey, garlic, and orange zest glaze served over quinoa, with seasonal vegetables, pomegranate puree, parsley oil, and ruby grapefruit puree</p> <p><b>BLACKENED TROUT (GF)</b> 17 Trout filet rolled in blackening seasoning, seared and served with mashed potatoes, ruby red grapefruit puree, carrot puree, seasonal veg and a sauce paloise</p> <p><b>R SHRIMP CARBONARA</b> 18 Sautéed bacon and shrimp with garlic and shallots, served in a rich cream sauce with peas and spaghetti noodles</p>	<p><b>BACON WRAPPED MEATLOAF</b> 18 Double R Ranch ground beef wrapped in Falls Brand thick cut bacon. Served with mashed potatoes, seasonal vegetables, gravy, carrot puree and pomegranate puree</p> <p><b>SUMMER VEGETABLE GNOCCHI (V)</b> 15 Roasted summer squash, garlic, shallots, and heirloom tomatoes tossed in a pesto arugula</p> <p><b>CAPRESE SHELLS</b> 15 Basil, ricotta, mascarpone, provolone, and heirloom tomatoes inside of jumbo shells topped with fresh buffalo mozzarella baked with house romesco sauce</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;"><b>Burger presented with choice of side:</b> House-cut Idaho potato fries, sweet potato fries, fruit, house soup, or side salad - garden or Caesar <i>+substitute any burger patty with a vegan gf 'Beyond Burger' patty 2.5</i></p> </div> <p><b>BOISE RIVER BURGER* (GF)</b> 13 1/3 pound Double R Ranch beef, brioche bun, presented with mayonnaise, butter leaf lettuce, red onion, &amp; tomato</p> <p>-Add cheese 2 <i>choice of American, Swiss, bleu, pepper jack, local 'Ballard' white cheddar, yellow cheddar or provolone</i></p> <p>+ bacon, candied bacon, mushroom, crispy onions or caramelized onion 2 + over medium egg 1 + spring mix or arugula .50 + whiskey river sauce .50</p>
<b>DESSERTS</b>	
<p><b>CREME BRULEE CHEESECAKE</b> 6 A rich cheesecake topped with caramelized sugar crust</p> <p><b>R KAHLUA CHOCOLATE CAKE (GF)</b> 7 Flourless chocolate torte made with dark rich chocolate, coffee, and coffee liquor topped with toffee crisp</p>	<p><b>CARROT CAKE</b> 5 Our signature house recipe with carrot, coconut, and crushed pineapple</p> <p><b>SNICKER WAFFLE</b> 7 Belgian pearl sugar waffle topped with caramel, chocolate, roasted peanuts, whip cream and crushed snickers, served with ice cream</p>

WE ARE HAPPY TO SPLIT ANY PLATE. PLEASE NOTE THE \$2 SPLIT PLATE CHARGE

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.*