



Summer Dinner Menu

To Start

Today's Inspirational Soup Creation \$8

River House Zesty Caesar Salad with Focaccia Croutons Shaved Asiago Cheese \$11

Fire-grilled Smoking Elk Ranch Sausage Salad, Bell Peppers Dill Pickles Herbs Roast Sesame Drizzle \$12

Jumbo Shrimp Flamed with Sambucca, Organic Salad Greens, Fresh Strawberries, Mango Orange Dressing \$15

Fire-grilled Red Pear, Roast Pecans, Feta Cheese, Organic Salad Leaves, with a Duo of Balsamic Dressings \$12

Organic Salad Greens Pea Shoots and Sprouts, Lemon Grass Cranberry Dressing, Honey Yogurt Drizzle \$8

Peppered Meteor Lake Ranch Bison Carpaccio, Vine Ripe Tomato and Asiago Cheese Salad \$14

Cream of Wild Prairie Mushroom and Tarragon Soup with Snipped Chives \$9

Please Note, There is a \$3 Charge to Split Starters

River House Creations

Sugar Sea Salt & Five Spice Pan Seared Market Salmon \$27
Mango Orange Citrus Garlic Mojo, Ginger Infused Parsley Oil Drizzle

Deep Water Arctic Char Fillet \$30
Papaya Peach Relish, Sunflower & Saffron Chardonnay Cream

Fire-grilled Meteor Lake Ranch Bison Rib-eye Steak \$37 (Recommended Rare to Medium)
Apricot, Apple & Saskatoon Berry Compote, Bordelaise Grainy Mustard Sauce

Lemon & Roast Garlic Caramelized Chicken Breast \$24
Pinot Noir Wine Sauce

Fire-grilled Sunterra Farms Lamb Sirloin Escalope, Kicking Horse Organic Coffee Spice Rub \$34
Grilled Vegetable's Kalamata Olive & Summer Salad Greens, Rosemary Jus

Pan Roasted Sturgeon Valley Farm Pork Tenderloin \$25
Cuban Style Toasted Spice Rub, Honey Lime Pink Peppercorn Glaze

Double Chile Rubbed Sturgeon Valley Chicken Pasta \$23
Ancho & Chipotle Spiced Chicken, Fire-grilled Vegetables, VQA Chardonnay Wild Mushroom Cream

AAA Alberta Steaks

Fire-grilled AAA Beef Tenderloin 6oz, \$37
Blue Cheese Pecan Nut Herb Gratin, Local Saskatoon Berry Sauce

Fire-grilled Four Peppercorn AAA Rib-Eye Steak 10oz, \$32
Peppercorn Seared, Finished with Brandy & Madagascar Green Peppercorn Sauce

Fire-grilled Center Cut Angus Sirloin Steak 12 oz cut \$31
River House Fresh Herb & Mild Chipotle Butter, Balsamic Syrup Drizzle

Please advise us of Your Special Dietary Needs. All Prices are subject to Tax & Gratuities.
Groups of Seven or more, An Automatic 15% gratuity will be added to your bill.

* **Group Private Functions are Available in the Dining Room & Wine Room ***

www.riverhousegrill.com

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