



Summer Dinner Menu

To Start

Today's Inspirational Soup Creation \$8

River House Zesty Caesar Salad with Focaccia Croutons Shaved Asiago Cheese \$12

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 \$16

Fire-grilled Red Pear, Roast Pecans, Feta Cheese, Organic Salad Leaves, with a Duo of Balsamic Dressings \$13

Organic Salad Greens Pea Shoots and Sprouts, Lemon Grass Cranberry Dressing, Honey Yogurt Drizzle \$9

Peppered Carmen Creek Ranch Bison Carpaccio, Vine Ripe Tomato and Asiago Cheese Salad \$15

Cream of Wild Prairie Mushroom and Tarragon Soup with Snipped Chives \$10

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

River House Creations

Sugar Sea Salt & Five Spice Pan Seared Market Salmon \$28

Mango Orange Citrus Garlic Mojo, Ginger Infused Parsley Oil Drizzle

Deep Water Arctic Char Fillet \$33

Pineapple & Pink Peppercorn Relish, Dill Ginger Yogurt Drizzle

Caramelized Citrus Roasted Chicken Breast \$25

Orange & Tarragon Grainy Mustard Cream Sauce

Fire-grilled Carmen Creek Ranch Bison Striploin Steak \$38 (Recommended Rare to Medium)

Apricot, Apple & Saskatoon Berry Compote, Bordelaise Mustard Sauce

Fire-grilled Sunterra Farms Lamb Sirloin Escalope, Kicking Horse Organic Coffee Spice Rub \$35

Grilled Vegetable's Kalamata Olive & Organic Salad Greens, Rosemary Jus

Sturgeon Valley Farm Pork Tenderloin Fire-grilled \$25

Cuban Style Toasted Spice Rub, Honey Lime Pink Peppercorn Mango Glaze

Double Chile Rubbed Sturgeon Valley Chicken Pasta \$24

Ancho & Chipotle Spiced Chicken, Fire-grilled Vegetables, VQA Chardonnay Wild Mushroom Cream

AAA Alberta Steaks

Fire-grilled AAA Beef Tenderloin 6oz, \$38

Smoked Maple Bacon & Red Onion Compote, Black Current Vinegar Demi

Fire-grilled Four Peppercorn AAA Rib-Eye Steak 10oz, \$33

Peppercorn Seared, Finished with Brandy & Madagascar Green Peppercorn Sauce

Fire-grilled Center Cut Angus Sirloin Steak 12 oz cut \$32

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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