



## Winter 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**

Citrus Mission Fig, Shitake Mushroom Sweet Red Onion Compote, Dill Chardonnay Cream

**Caramelized Citrus Roasted Chicken Breast \$25**

Red Currant Dubonnet Wine 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, Herb Spice Rub \$35**

Prairie Black and White Bean Ragout with Smoked Bacon, Elk Sausage, 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**

Warm Goat Cheese with Sun Dried Cranberries, Shallots & Chives, 12 yr Glenfiddich Single Malt Scotch Sauce

**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](http://www.riverhousegrill.com)

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