5 day minimum notice for all reservations 100 per person with a 5 person minimum a service charge of 20% and sales tax will be added* deposits are non-refundable for all cancellations within 5 days of reservations

★ f ② @RiverRoastChi

PREMIUM ROASTS

pre-select one carved tableside

PRIMERB

Slow Roasted, Au Jus, Horseradish Cream

PORTIONED FOR GROUPS UP TO 20 SERVED IN OUR FAMOUS PRIME RIB CART

Slow Roasted and Smoked

PORTIONED FOR GROUPS UP TO 20 APPROX 25-30 LBS.

Smoked and Herb Roasted

ONED FOR GROUPS UP TO 20 ARVED OFF THE BONE

Shrimp, King Crab, Mussels, Fish, Sausage, Potatoes, Corn, Old Bay

Portioned for Groups up to 20

FOR THE TABLE

pre-select two served family style

SEAFOOD PLATTER

East & West Coast Oysters, Shrimp & Crab Toast, Crab, Shrimp

RR CHOPPED

Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette

ARUGUI A

Marcona Almonds, Red Onions, Apples, Parmesan, Bacon Shallot Vinaigrette

CHEF'S PLOUGHMAN

Local Cheese, Scotch Eggs, Pickles, Fruit Perserves, Mustard, Bread

BURRATA

Shaved Radish, Asparagus, Watercress, Sherry Vineagrette

POT OF SOUP

Choice of Chef's Seasonal Soup, or our Hangover Soup

HOGAN'S CHARCUTERIE BOARD

Chef's Selection Housemade and Local Charcuterie Pickles, Fruit Preserves, Mustard

WEDGE

Iceberg Lettuce, Bacon, Pickled Red Onion, Blue Cheese, 1000 Island Dressing

LOCAL BEETS

Strawberry, Goat Cheese, Pistachio, Red Wine Vineagrette

ROOTS, SHOOTS & VEGGIES

pre-select two served family style

BRUSSELS SPROUTS

Roasted, Honey, Pickled Fresno

RIVER ROAST POTATOES

Red Wine Vinaigrette

CARROTS & DIRT

Pumpernickel Crumbs. Goat Cheese, Balsamic

SUPPER CLUB MUSHROOMS

Herbs, Brioche

HOGAN'S PEAS

Pearl Onions, Bacon, Bibb

WHOLE CAULIFLOWER

Curry, Charred

CREAMED SPINACH

Garlic, Fennel, Tarragon

ASPARAGUS

Tarragon Vineagrette, Almond, Garlic

FAMILY STYLE DESSERT

pre-select served family style

KEY LIME PIE

Key Lime Juice, Classic Graham Cracker Crust. Torched Meringue

SEASONAL COBBLER

Market Fruit, Biscuit Topping, Housemade Ice Cream

CARROT CAKE

Carrot and Parsnip Cake. Cream Cheese. Fried Carrot Shavings, Cinnamon & Sugar

CHEESECAKE

Chocolate Cheesecake, Pretzel Crust, Root Beer Sauce, Chocolate Covered Pretzels

GROWING UP IN WISCONSIN, MY EARLIEST MEMORIES WERE CREATED AROUND THE TABLE, MEALS WITH FAMILY AND FRIENDS, OLD & NEW. GREAT CONVERSATION, DELICIOUS FOOD AND DRINKS, SERVED WITH CARE

> WELCOME TO RIVER ROAST. -CHEF TONY MANTUANO

ROASTING IS ONE OF THE OLDEST COOKING TECHNIQUES KNOWN TO MAN. WE'RE NOT REINVENTING THE WHEEL, WE'RE JUST POLISHING IT UP AND MAKING THE INGREDIENTS SING. SIMPLE FOOD, DONE WELL.

> THIS IS RIVER ROAST. CHEERS! – CHEF JOHN HOGAN