

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

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PREMIUM ROASTS

pre-select one
carved tableside

PRIME RIB

Slow Roasted, Au Jus,
Horseradish Cream

PORTIONED FOR GROUPS UP TO 20

SERVED IN OUR FAMOUS PRIME RIB CART

WHOLE PIG

Slow Roasted and Smoked

PORTIONED FOR GROUPS UP TO 20

APPROX 25-30 LBS.

LEG OF LAMB

Smoked and Herb Roasted

PORTIONED FOR GROUPS UP TO 20

CARVED OFF THE BONE

SEAFOOD BOIL

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

BAR HARBOR MUSSELS

Rotating Feature

RR CHOPPED

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

CHEF'S PLOUGHMAN

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

BURRATA

Roasted Butternut Squash,
Pomegranate, Crispy Sage, Honey

POT OF SOUP

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

ARUGULA

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

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

Bellwether Farms Ricotta,
Orange, Fennel,
Essenza Balsamico

ROOTS, SHOOTS & VEGGIES

pre-select two
served family style

BRUSSELS SPROUTS

Roasted, Honey, Pickled Fresno

RIVER ROAST POTATOES

Red Wine Vinaigrette

CARROTS & DIRT

Pumpnickel 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

ROASTED SWEET POTATO

Maple Butter, Candied Pecan

FAMILY STYLE DESSERT

pre-select
served family style

KEY LIME PIE

Key Lime Juice, Classic
Graham Cracker Crust,
Torched Meringue

SEASONAL COBLER

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