BURGERS

RR BURGER* 16
Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 2000 Island Dressing, Brioche Bun

LOBSTER BURGER* 23
Smashed Avocado, Heirloom Tomato, Brioche Bun

BITE & BOARDS

CHARCUTERIE

Chef’s Selection Housemade & Local Charcuterie, Pickles, Fruit Preserves, Mustard
18 / 3 selections • 31 / 5 selections

BURRATA 18
Red Plum, Basil, Balsamic

FARMERS MARKET CRUDITÉ 16
Daily Veggies, Roasted Garlic Hummus

SHRIMP AND CRAB TOAST 12
Avocado, Shrimp Mousse, Brioche

WILD MUSHROOM TOAST 10
Herb Aioli, Scallions, Sourdough

PORK MEATBALLS 11
Tomato Sauce, Giardiniera, Ricotta Gnocchi

MUSSELS 18
Beer Braised, Herbs, Shallots, Sourdough

GOLDEN GOBETS 10
Seasoned Fried Chicken, Honey

BLUSTERED SHISHITO PEPPERS 8
Harissa Spice, Lemon

HOUSE PICKLES 5
Seasonal jar

RAW

OYSTERS ON HALF SHELL*
East & West Coast, Traditional Accoutrements
• 18 half dozen
36 full dozen
•

SHRIMP CEVICHE 14
Cold Smoked Shrimp, Tomato, Avocado, Corn, Chili, Citrus, Homemade Chips

SALADS

ARUGULA 14
Watermelon, Red Onion, Mint, Pecorino, Sherry Vinaigrette

LOCAL BEETS 14
Escarole, Pistachio, Orange, Quinoa, Kalamata Olive

RR CHOPPED 13
Romaine, Feta Cheese, Roasted Pepper Onion, Kish, Olive, Tomato, Red Wine Vinaigrette

BABY GEM 14
Spring Onions, Shaved Carrots, Mint, Hazelnuts, Parmesan, Lemon Vinaigrette

SALADS

ARUGULA 14
Watermelon, Red Onion, Mint, Pecorino, Sherry Vinaigrette

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Spring Onions, Shaved Carrots, Mint, Hazelnuts, Parmesan, Lemon Vinaigrette

‘ROAST OF THE MONTH’

FRIED CHICKEN
Buttermilk Marinated, Loaded Fried Potatoes, B&B Pickles, House Hot Sauce
25 Half • 43 Whole

WHOLE FISH
Crispy or Fire Roasted, Salsa Verde, Mediterranean Chips 44

STUFFED POBLANO
Black Beans, Corn, Cilantro, Roasted Red Pepper Sauce 22

PRIME RIB*
Au Jus, Horseradish Cream
48 / 16 oz • 65 / 24 oz
Available Saturdays & Sundays after 5pm*

CARVED TABLESIDE

ROAST CHICKEN
Apple Wood Smoked
RR Potatoes
24 Half • 39 Whole

ROAST BEEF*
Local, Slow & Tender
Potato Croquette
32 / 8 oz • 64 / 16 oz • 96 / 24 oz

RACK OF PORK*
Cider Brined & Apple Wood Smoked, Jalapeno Cornbread
22 / 12 oz • 43 / 24 oz

CREAMED SPINACH
Garlic, Fennel, Tarragon

BROCCOLINI 10
Lemon, Parmesan

SUPPER CLUB MUSHROOMS 10
Brioche

POTATO CROQUETTE 8
Bacon, Swiss, Chives

CAULIFLOWER 9
Caper Vinaigrette, Golden Raisins, Marcona Almonds

UPCOMING ‘ROAST OF THE MONTH’
AUGUST: PORK SHANK

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

315 N. LASALLE STREET × CHICAGO, IL

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

*Consuming raw or undercooked foods such as beef or egg may lead to potential health risks. —The Chicago Department of Public Health