**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**

**BURRATA** 18  
Black Mission Fig, 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 GOBBETS** 10  
Seasoned Fried Chicken, Honey  
**SCOTCH EGG** 8  
Pickled Mustard Seed  
**BLISTERED SHISHITO PEPPERS** 8  
Harrisa Spice, Lemon  
**HOUSE PICKLES** 5  
Seasonal Jar

**SALADS**

**ARUGULA** 14  
Watermelon, Mint, Red Onion, Pecorino, Sherry Vinaigrette  
**TOMATO & ARTICHOKE** 14  
Marinated Baby Artichokes, Heirloom Tomato, Ricotta Salata, Basil  
**RR CHOPPED** 13  
Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olive, Tomato, Red Wine Vinaigrette  
**WEDGE** 14  
Baby Iceberg, Cherry Tomato, Red Onion, Bacon, Blue Cheese Dressing  
**SEAFOOD BOIL** 52  
Jumbo Gulf Shrimp, Monk Fish, Mussels, Sweet Corn, Potato, Andouille Sausage

**ROASTS**

**‘ROAST OF THE MONTH’**

**SEAFOOD BOIL**  
Jumbo Gulf Shrimp, Monk Fish, Mussels, Sweet Corn, Potato, Andouille Sausage

**CARVED TABLESIDE**

**WHOLE FISH**  
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 / 16oz • 65 / 24oz  
Available Saturdays & Sundays after 5pm*  
**ROAST CHICKEN**  
Apple Wood Smoked, RR Potatoes 24 Half • 39 Whole  
**ROAST BEEF**  
Local, Slow & Tender, Potato Croquette 32 / 8oz • 46 / 16oz • 96 / 24oz  
**RACK OF PORK**  
Cider Brined & Apple Wood Smoked, Jalapeno Cornbread 22 / 12oz • 43 / 24oz

**UPCOMING ‘ROAST OF THE MONTH’**

**OCTOBER: RIBEYE SCHNITZEL**

**SIDES**

**STREET CORN** 10  
Lime, Chili, Cheese, Crema  
**CARROTS & DIRT** 10  
Pumpernickel Crumbs, Goat Cheese, Balsamic  
**CRISPY BRUSSELS SPROUTS** 10  
Smoked Garlic Aioli  
**RIVER ROAST POTATOES** 8  
Red Wine Vinaigrette  
**GREEN BEANS** 10  
Guanciale, Bacon Vinaigrette, Preserved Lemons  
**BROCCOLINI** 10  
Lemon, Parmesan  
**SUPPER CLUB MUSHROOMS** 10  
Brioche  
**POTATO CROQUETTE** 8  
Bacon, Swiss, Chives  
**CAULIFLOWER** 9  
Caper Vinaigrette, Golden Raisins, Marcona Almonds

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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

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