

BURGERS

RR BURGER* 16

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickles, American Cheese, 1000 Island Dressing, Brioche Bun

LOBSTER BURGER* 23

Smashed Avocado, Heirloom Tomato Brioche Bun



BITES & BOARDS

CHARCUTERIE

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

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

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, 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



ROASTS

'ROAST OF THE MONTH'

SEAFOOD BOIL

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

52

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 • 64 / 16oz • 96 / 24oz

RACK OF PORK*

Cider Brined & Apple Wood Smoked, Jalapeno Cornbread

22 / 12oz • 43 / 24oz

SIDES

STREET CORN 10

Lime, Chili, Cheese, Crema

CARROTS & DIRT 10

Pumpkin 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

UPCOMING 'ROAST OF THE MONTH' OCTOBER: RIBEYE SCHNITZEL

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.

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