**Chef’s Premium Roast Offerings**

Please pre-select one of our large format premium roasts are carved tableside and served family style for up to 26 guests.

We do require a 5 day notice for all reservations

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**Prime Rib**
Slow Roasted, 85 per guest

**Leg of Lamb**
Herb Roasted, 85 per guest

**Whole Salmon**
Crisp and Herbs, 85 per guest

**Whole Pig**
Smoked and Roasted, 80 per guest

**Chicken Feast**
Platter of Roasted & Fried.

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**FOR THE TABLE**
pre-select two served family style

- **Buratta** Mission Fig, Balsamic
- **Wedge** Baby Iceberg, Cherry Tomato, Red Onion, Bacon, Blue Cheese Dressing
- **Chopped** Romaine, Feta, Roasted Pepper Onion Relish, Olive, Tomato Red Wine Vinaigrette
- **Tomato & Artichoke** Marinated Baby Artichokes, Heirloom Tomato, Ricotta Salata Basil
- **Angula** Watermelon, Red Onion, Mint, Pecorino, Sherry Vinaigrette
- **Wild Mushroom Toast** Herb Aioli, Scallions, Sourdough

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**SIDES**
pre-select two served family style, inquire about our seasonal options

- **Carrots & Dirt** Pumpernickel Crumbs, Goat Cheese, Balsamic
- **Red Potatoes** Red Wine Vinaigrette
- **Brussels Sprouts** Smoked Garlic Aioli
- **Green Beans** Guanciale, Bacon Vinaigrette Preserved Lemon
- **Broccoli** Lemon, Parmesan
- **Broccoli Rabe** Herbs, Brioche

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**FAMILY STYLE DESSERT**
pre-select two served family style

- **Key Lime Pie** Key Lime Juice, Classic Graham Cracker Crust, Torched Meringue
- **Seasonal Cobbler** Market Fruit, Biscuit Topping, Housemade Ice Cream
- **Chocolate Cake** Fudge Icing, Chocolate Sauce, Shaved White Chocolate
- **Carrot Cake** Carrot and Parsnip Cake, Cream Cheese Icing, Fried Carrot Shavings, Cinnamon & Sugar

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**BEVERAGE ADD-ON**
served large format for the table

- **Craft Barrel** Pre-Select A Handcrafted Classic Cocktail, Bottled for the Table
- **Social House Smash** Choose Your Base Spirit We Will Dress It With Citrus, Sugar, Herbs
- **Pinkys Spritz** Aperol, Grapefruit, Bottle of Sparkling Rose, Citrus, Mint
- **Porron Punch** Seasonal Punch Served In The Traditional Glass Pitcher

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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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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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