



BITES & BOARDS

SANDWICHES

Served with housemade barbecue chips

RR BURGER* 19

Double Patties, Caramelized Onion, Bibb Lettuce, Tomato, Pickle, American Cheese, 1000 Island

FRIED CHICKEN 18

Sriracha Pickle, Spicy Remoulade, Butter Lettuce

Additions +4 Each

Bacon | Avocado | Egg | Smoked Pimento Cheese



MARKET SALADS

CBR 17

Cheddar, Bacon, Ranch, Corn, Tomatoes, Radish, Chopped Romaine

BEET 18

Mixed Greens, Roasted Gold and Red Beets, Candied Pistachios, Herbed Goat Cheese, Sweet Citrus Vinaigrette

RR CHOPPED 16

Romaine, Feta Cheese, Roasted Pepper Onion, Relish, Olives, Tomato Confit

BABY GEMS 17

Peppered Walnuts, Ricotta Salata, Mixed Herbs, Walnut Vinaigrette

Protein Additions:

Pulled Chicken +7

Crispy Pork Belly +9

Grilled Jumbo Shrimp +13

Steak* +13

CHARCUTERIE 25

Chef's Choice of four Cured Meats & Pates served with Cornichons, Mustard Seeds, and Grilled Sourdough Bread

CHEESE 21

Chef's Choice of three Cheeses, served with Honey Comb, Fruit Compote, and Grilled Sourdough Bread

SOUP OF THE DAY 10

TUNA TARTARE* 23

Ahi Tuna, Yuzu Gelée, Togarashi Chili Wonton Crisps, Avocado, Allium Ash

BURRATA 21

Smoked Tomato Vinaigrette, Prosciutto, Grilled Sourdough

GRILLED OCTOPUS 23

Piquillo Coulis, Charred Scallions, Basil Oil

GOLDEN GOBBETS 13

Seasoned Fried Chicken, Honey

PORK BELLY BITES 15

Jalapeño Jelly, Pickled Fresno, Cilantro

LAMB MEATBALLS 20

Mint Chutney, Smoked Yogurt, Pickled Shallots, Radish

SPINACH ARTICHOKE DIP 14

Parmesan Crust, Grilled Sourdough

SQUASH TART 14

Charred Squash, Lemon Ricotta, Mint

SHRIMP & CRAB TOAST 17

Avocado, Shrimp Mousse, Brioche

SHELLFISH

EAST COAST OYSTERS ON THE HALF SHELL*

Cucumber Mignonette, Horseradish, Tabasco and Lemon

26 half dozen

48 full dozen

BEER STEWED MUSSELS

Lager, Garlic, Shallots, Grilled Sherry Toast Points

21



SIDES

GRILLED ASPARAGUS 14

Tarragon Vinaigrette, Crispy Shallots

MAC & CHEESE 15

Cavatappi, Smoked Pimento Cheddar Sauce, Garlic Herbed Crust

BROCOLINI 13

Sweet Chili Garlic & Charred Lemon

STREET CORN 13

Lime Crema, Tajin, Cilantro

RR POTATOES 12

Red Wine Vinaigrette

MUSHROOMS 12

Fine Herbs

HAND CUT FRIES 11

Sea Salt, Garlic Aioli

ROASTS

Hand-Carved Tableside

'FEATURED ROAST'

BAMBOO SALMON*

Honey Mustard Glaze & Lemon Caper Cream

47

ROAST BEEF*

Roasted Slow & Tender, Red Wine Bordelaise

38 / 8oz • 72 / 16oz • 105 / 24oz

PORK PORTERHOUSE*

24oz Grilled, Chile Morita Marinade, Roasted Pineapple, Salsa Macha

44

STUFFED POBLANO

Black Bean & Corn Stuffed, Roasted Seasonal Vegetables, Spicy Avocado Puree

26

WHOLE FISH

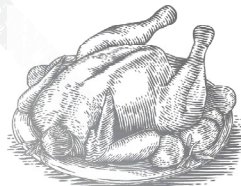
Branzino, Salsa Verde & Charred Lemon

49

ROAST CHICKEN

Apple Wood Smoked, RR Potatoes

28 Half • 49 Whole



RIVER ROAST

315 N. LASALLE STREET x CHICAGO, ILLINOIS, USA

Executive Chef Jason Qureshi

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

*These items are served raw, or cooked to order. The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. There will be a 20% gratuity added for a parties over six guests.