

The River Partnered with Seven Apart





THE RIVER WINE | CABERNET SAUVIGNON

Napa Valley, CA | 63/Glass or 249/Bottle

STARTERS

FIRE ROASTED SHRIMP\* | 30  
garlic, chili butter, parsley

STEAK TARTARE\* | 24  
classic accoutrements, potato chips

LUMP CRAB CAKE\* | 25  
blue crab, remoulade, preserved lemon

SHORT RIB CROQUETTE | 24  
aioli, house pickles

BURRATA | 24  
pickled raisins, calabrian chili,  
truffle vinaigrette, semolina loaf

CRISPY OCTOPUS\* | 24  
cauliflower, citrus, salsa macha, thai basil, yogurt, peanuts

YELLOWTAIL CARPACCIO\* | 23  
coconut vinaigrette, radish, mint, crispy onion

PRIME BREAD SERVICE | 10  
focaccia, cultured butter



FRENCH ONION SOUP | 14  
gruyère, provolone, crostini

B-10 SHOT & CAVIAR BUMP | 30



CHILLED SEAFOOD

SHRIMP COCKTAIL\* | 30  
cocktail sauce, remoulade

OYSTERS\* | 25/50  
mignonette, cocktail sauce

THE TOWER\* | 185  
oysters on the half shell, king crab, jumbo shrimp, yellowtail  
carpaccio, served with cocktail sauce, dijon mustard sauce,  
remoulade, mignonette

KALUGA CAVIAR SERVICE\* | 110  
whipped crème fraiche, shallot, egg yolk/white,  
chives, house potato chips

SALADS

GARDEN GREENS | 16  
arizona citrus, spring onion, radish, herbs,  
hazelnut, whole grain vinaigrette

CAESAR\* | 16  
garlic herb breadcrumbs,  
romaine, pecorino romano

WEDGE | 16  
tomato, blue cheese, bacon,  
crispy onion, buttermilk dressing



STEAKS

Proudly Serving Prime, Aged to Perfection, Linz Heritage Angus Beef



RIBEYE\* 16oz | 80  
FILET MIGNON\* 8oz | 66

DRY-AGED TOMAHAWK\* 32oz | 185

NY STRIP\* 12oz | 65  
DRY-AGED BONE IN RIBEYE\* 22oz | 96

SAUCES

HORSEY SAUCE | 6  
MAITRE D' BUTTER | 6  
BÉARNAISE | 6

CRAB OSCAR | 28  
RED WINE DEMI | 6  
CHIMICHURRI | 6

PAIRINGS

DIVER SCALLOPS\* | 22  
LOBSTER TAIL\* | 99  
ALASKAN KING CRAB\* | 110

ENTRÉES

ROASTED HALF CHICKEN\* | 39  
aleppo glaze, yogurt, charred greens,  
piparra peppers

STEAK FRITES\* | 55  
prime 10oz flat iron, dijonnaise

SEARED SALMON\* | 42  
artichoke, marble potatoes,  
mushroom conserva, herb vinaigrette

PRIME BOLOGNESE\* | 39  
prime beef ragout, rigatoni, parsley,  
mascarpone, pecorino

SURF & TURF\* | 105  
6oz filet, half lobster tail,  
whipped potatoes, beef jus, chili butter

DIVER SCALLOPS\* | 52  
fennel, golden raisins, capers, brown butter,  
cauliflower, lemon, parsley

CHEF'S PASTA SELECTION\* | MKT  
daily chef's creation of house made pasta.  
please see your server for today's selection

SIDES

TRUFFLE MAC & CHEESE | 20  
BRUSSEL SPROUTS | 16

GARLIC FRIED RICE | 15  
WHIPPED POTATOES | 14  
DIRTY POTATOES | 15

JUMBO ASPARAGUS | 15  
ROASTED MUSHROOMS | 16

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. \*Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs. Prices exclusive of tax and gratuity. For parties of 6 or more, 20% service charge will be added