

THE RIVER RUN RESTAURANT

HANCOCK, NY

APPETIZERS:

Margarita Flat Bread Pizza:

toasted flat bread with fresh basil, mozzarella, and onions
9.95

Roasted Garlic Humus (g.f.o):

roasted garlic blended together with garbanzo beans, & spices,
served with vegetables & pita bread
7.95

Applewood Smoked Trout (g.f.o):

served with a horseradish dipping sauce and assorted crackers
12.95

Asian Dumplings:

fried wonton, stuffed with chicken, vegetables & lemon grass, served with a
thai sweet chili dipping sauce
8.95

Smoked Pork Nachos (g.f):

fresh tortilla chips, smothered with smoked tender pulled pork, pickled jalapeños,
bell peppers, scallions, chipolte BBQ sauce and cheddar cheese, topped with
smashed avocado & sour cream
11.95

Fried Calamari:

fresh calamari seasoned to perfection, served with our homemade marinara
9.95

Pizza Logs:

Niagara Falls favorite, crispy fried egg roll stuffed with mozzarella cheese and pepperoni,
served with our fresh homemade marinara
7.95

Mozzarella Sticks:

served with our fresh, homemade marinara
7.95

SOUPS & SALADS:

salad dressing choices are Italian, Ranch, creamy blue cheese, balsamic vinaigrette, raspberry vinaigrette, honey mustard, and oil and vinegar. All salads are gluten free optional.

Soup du Jour:

cup.....2.50

bowl.....3.25

French Onion Soup:

topped with mozzarella cheese

4.95

Caesar Salad:

romaine tossed in our own creamy caesar dressing with croutons, kalamata olives, and asiago cheese (add anchovy filets \$.75) 7.95

Add Chicken..... 5.00

Add Shrimp.... 8.00

Add Tuna..... 10.00

Add Salmon.....10.00

Small Caesar Salad with Dinner.....2.95

Cajun Shrimp Garden Salad:

mixed greens, grape tomatoes, cucumbers, red onion, croutons, fire roasted corn, peppers & onions, cheddar cheese, topped with cajun grilled shrimp

13.95

Crispy Asian Chicken Salad:

grilled chicken served over a fresh bed of lettuce, shredded cabbage and carrots then topped with cashew nuts, mandarin oranges, roasted red peppers and chow mein noodles served with a oriental sesame dressing

13.95

Main Entree's

12oz NY Strip Steak (g.f):

grilled to your liking

24.95

Grilled Maple Salmon Filet:

grilled 8oz salmon filet finished with a sweet & smokey maple glaze

18.95

Pasta Primavera: (v, g.f.o)

fresh season vegetables sautéed with garlic and spices, finished with a light cream sauce and tossed with penne pasta

16.95

Add Chicken... 5

Add Shrimp.... 8

Add Tuna..... 10

Add Salmon.....10

Perfect Pork Ribeye Steak:

our mouth watering 8oz grilled pork rib eye seasoned to perfection, served with a side of smokey chipotle sauce, choice of two sides

17.95

Sesame Pan Seared Ahi Tuna:

seared sesame encrusted 8oz ahi tuna drizzled with a sweet teriyaki ginger sauce served over fresh spinach, with wasabi, soy sauce, and a side of teriyaki peanut butter thai noodle. You wont be disappointed, served with your choice of soup or salad

17.95

Chicken Abindino:

egg battered chicken topped with fresh spinach, sliced tomato, and mozzarella cheese sautéed in a light cream sauce and served over spaghetti. Choice of soup or salad

16.95

Penne Ala Vodka (v, g.f.o):

fresh garlic browned and flambéed in vodka with fresh tomato puree, finished with cream, parmesan, pecorino cheese, and fresh basil tossed with penne pasta

14.95

Add Chicken..... 5

Add Shrimp.... 8

Add Tuna..... 10

Add Salmon.....10

Braised Pork Shanks:

three braised shanks cooked low and slow, fall off the bone tender in a teriyaki soy glaze

17.95

ALL ENTREES COME WITH YOUR CHOICE OF: (PICK TWO)

VEGETABLE OF DAY
SIDE SALAD
CUP OF SOUP
FRENCH FRIES
FRIED SWEET POTATO WEDGES TOSSED IN CINNAMON HONEY BUTTER
WILD RICE
MASHED RED POTATO

ADD ADDITIONAL SIDE FOR 2.50

(G.F).....GLUTEN FREE

(G.F.O).....CAN BE MADE GLUTEN FREE UPON REQUEST

(V).....VEGETARIAN (MAY CONTAIN DAIRY)

PASTA DISHES COME WITH YOUR CHOICE OF SOUP OR SALAD

SANDWICHES:

All American Cheese Burger:

8 oz sirloin burger topped with American cheese, lettuce, tomato and onion
served on a fresh toasted kaiser roll

11.95

The Black and Blue Burger:

8oz sirloin burger dredged in cajun spices, topped with bacon
and Blue cheese dressing on a fresh toasted kaiser roll

12.95

BLT Chicken Breast:

grilled chicken breast topped with applewood smoked bacon and swiss cheese,
served on fresh toasted french bread with mayo, lettuce and tomato

9.95

Not Your Everyday Pulled Pork:

topped with mozzarella cheese, smashed avocado,
pickled jalapeño, lettuce & mayo on a fresh toasted kaiser roll

9.95

**ALL SANDWICHES ABOVE SERVED WITH A CHOICE OF SIDE SALAD, CUP OF SOUP, FF
ADD 2.50 FOR SWEET POTATO FRENCH FRIES OR ONIONS RINGS
WHOLE WHEAT WRAP CAN BE SUBSTITUTED FOR ANY SANDWICH.**

WINE SELECTIONS

Woodbridge House Wines

\$5.00 glass

Merlot -- Pinot Grigio -- Chardonnay -- Cabernet Sauvignon -- White Zinfandel -- Moscato

BOTTLED RED WINES:

Dreaming Tree Crush (California)

A Dave Matthews/Steve Reeder collaboration. This wine pulls you in with a smoky berry note and a pop of raspberry jam.....30

Clos du Bois Pinot Noir (California)

A great aromatic intensity of strawberry, cherry, dried roses, and earthy-woody notes. It has a silky texture with a finish of caramel oak..... 40

Josh Cellars Cabernet Sauvignon (California)

Bold and expressive with ripe black currant flavors and deep dark fruit nuances, accented by spice, and smoke....40

Brotherhood Cabernet Sauvignon (New York)

Traditional style, full bodied dry red wine, barrel aged for at least six months. Distinctive notes of berry and spice..... 35

Castello Banfi Brunello di Montalcino (Italy)

Pleasant and complex with hints of plum, ripe cherry and red fruits. Full bodied, with a powerful and elegant structure, and soft and harmonious tannins.....50

Castello Banfi Chianti (Italy)

Intense bouquet with notes of cherry, plum, and violet. Rich flavors, supple tannins, with good acidity..... 45

Blackstone Merlot (California)

Rich blackberry, plum, and raspberry flavors with hints of vanilla and toasted French bread..... 30

10 Span Pinot Noir (California)

This wine offers aromas of bright cherries and currants that carry through to the palate and are complemented with a hint of spice at the finish..... 30

BOTTLED WHITE WINES:

Barone Fini Valdadige Pinot Grigio (Italy)

A crisp, dry wine from northern Italy. Fresh and fruity with a flowery bouquet.....30

Banfi Pinot Grigio (Italy)

Fruity, crisp, and refreshing. A fresh bouquet with notes of pear, peach, anise, and honey..... 40

Brotherhood Reisling (New York)

Delicate floral and lime aromas, and full, ripe flavors, off dry and very fruity.....35

Kendall Jackson Chardonnay (California)

Tasty tropical flavors of pineapple, mango, and papaya. Citrus notes delicately intertwine with vanilla and honey to create balance. A hint of toasted oak and butter round out the long lingering finish.....45

William Hill Chardonnay (California)

Aromas and flavors of ripe tree fruit, underscored by hints of brown spice, citrus, and tropical fruit. It has excellent acidity and creamy mouth feel.....30

Dreaming Tree Everyday White (CA)

A Dave Matthews/Steve Reeder collaboration. A bright and aromatic wine with fresh floral and ripe honeysuckle notes that give way to zesty fruit flavors.....30

Cupcake Sauvignon Blanc (New Zealand)

Flavors of Meyer Lemons and Key limes integrate with hints of grapefruit, gooseberry, and citrus, culminating in a long, creamy finish..... 35

CHAMPAGNE:

Mionetto Prosecco Brut Gold Label (Italy)

Aromas of golden apples with a hint of white peach. Well balanced acidity provide a fresh and lively mouth feel with a clean, dry finish.....35