



starters

chicken noodle soup

cup 4.5 bowl 6
hearty vegetables, egg noodles and chicken

spicy rock shrimp

rock shrimp lightly breaded and flash fried, tossed in sweet & spicy asian chili sauce 11

crab cakes

sweet lump crabmeat, pattied into light and airy cakes, served with red pepper chili aioli and corn salsa 11

pesto chicken, prosciutto ham and fresh mozzarella spring rolls

served with sun-dried tomato aioli 11

martini shrimp cocktail

five jumbo shrimp with horseradish cocktail sauce 11

chef's stock pot

cup 4.5 bowl 6
chef's daily selection of housemade soup



*sesame encrusted

yellowfin tuna [carb conscious/low-fat/low cholesterol]
served medium rare with soy sauce, wakame salad, pickled ginger and wasabi 13

chicken wings

served buffalo or thai style with bleu cheese and celery 10



sautéed mussels and italian sausage [carb conscious]

mussels sautéed with italian sausage, garlic and tomatoes, onions and white wine butter 11

salt & pepper calamari

served with garlic aioli, marinara and sweet and spicy chili sauce 11

greens

caesar salad

crisp romaine leaves tossed in a classic caesar dressing with romano cheese and seasoned croutons 10

asian steamed vegetable salad

steamed vegetables with snow peas, mandarin oranges and cashews, served over napa cabbage with an asian vinaigrette 10

steak house wedge salad

iceberg wedge topped with bacon, tomatoes, bleu cheese and buttermilk dressing 10



nicoise salad [carb conscious]

bibb lettuce, tomatoes, french green beans, eggs, kalamata olives and onions, tossed in a herb dijon vinaigrette dressing 10

spinach and fried goat cheese salad

fried goat cheese served over fresh spinach leaves, tossed with strawberries, field greens, toasted almonds and raspberry-orange balsamic vinaigrette 10

enhancements for your salads (try it blackened)

*chicken 3 *salmon 4 *shrimp 5 *scallops 5 *steak 6

hand helds

all sandwiches include choice of fries, sweet potato fries, chips or vegetable crudite

chicken manchego sandwich

cumin rubbed chicken topped with melted manchego cheese and served on grilled sourdough bread with chipotle aioli, tomatoes, field greens, avocados and red onions 12

*river city black angus burger

served with our special sauce on a buttered grilled kaiser roll with lettuce and tomatoes 11

enhance your *burger

with choice of cheese and two toppings 2

cheese: bleu, american, cheddar, swiss, pepperjack, muenster, brie

toppings: bacon, grilled red pepper, portabella mushroom, fried egg, grilled or fried onions, sliced avocados, jalapeños

tuscan portabella mushroom sandwich

grilled portabellas, zucchini, roasted red peppers, topped with fresh mozzarella, served on focaccia with pesto mayonnaise, tomatoes, field greens, balsamic vinaigrette and red onions 10

roast turkey blt

with maple pepper bacon, lettuce, tomato, swiss and lemon pepper aioli 10

*river city grille sliders

choose any combination of three 14

- *angus beef with american cheese, pickle and special sauce
- crab cake with red chili mayonnaise
- buffalo chicken with bleu cheese
- *tuna with wasabi aioli

cowboy *steak sandwich

grilled 6 oz. ribeye steak dredged in bbq sauce, served on a french roll with horseradish, melted muenster cheese, lettuce, tomatoes and fried onion rings 14



these items have been selected to meet the diverse dietary needs of our guests, your server will be happy to answer any questions you may have

your server will be happy to offer a vegetable crudite in place of bread service upon request



low carb beverage alternatives: michelob ultra 5 bombay sapphire tonic with lime 8

*Contains or may contain raw or undercooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

CINCY AIR 8.11



the feature — priced daily main plates

add a river city grille house salad or a caesar salad for 3

of pride, worth mention, are our steaks, which begin with excellent quality, then are cooked on an infra-red broiler reaching temperatures of 1800 degrees, searing in the flavorful juices to further enhance the taste, they are basted with our chef's secret seasoning, making us confident you will not find a better steak

steaks

choose one sauce listed below and choose two accompaniments

- *ribeye 16 oz. 31
- *filet mignon 9 oz. 36
- *new york 14 oz. 32
- *house sirloin 10 oz. 30

choose your sauce

- peppercorn truffle demi-glace
- béarnaise
- gorgonzola fondue
- horseradish cream sauce
- oscar style with jumbo lump crab and béarnaise, add 5

fish

grill it - saute it - bake it - blacken it

choose one sauce listed below and choose two accompaniments

- *salmon center cut 24
- *mahi mahi wild caught 25
- *tuna from deep waters 27
- *halibut alaskan caught 28
- *scallops diver caught 25

choose your sauce

- pineapple salsa and sweet asian chili sauce
- lemongrass miso broth with ginger and wasabi
- lemon basil butter
- garlic aioli
- bombay gin lobster sauce with lime
- oscar style with jumbo lump crab and béarnaise, add 5

accompaniments for steaks & seafood


all steak and seafood entrees include two sides all sides are available separately for 5

- asparagus • steamed broccoli • sautéed spinach • four cheese au gratin • idaho baked potato
- roasted garlic mashed potatoes • basmati rice • cowboy onion rings • sweet potato fries • risotto

enhancements for your entree

- *5 oz. filet 17 • *shrimp or *scallop skewer 12 • jumbo crab cake 11

signature items

 **miso flat iron *steak** [carb conscious]
served on a bed of shitake mushrooms and snow peas with a savory soy mustard sauce 28

pepperoni chicken
grilled chicken topped with marinara, pepperoni and melted fresh mozzarella, served with penne pasta and asparagus 21

sautéed jumbo *scallops
served over japanese buckwheat noodles with lemongrass miso broth and stir-fried vegetables 25

cherry balsamic *pork tenderloin
served with asparagus and sweet potato fries 24

chicken and prosciutto penne
tossed with artichokes, spinach, kalamatas, pesto marinara with shaved pecorino cheese (substitute portabella mushrooms and extra vegetables for chicken and prosciutto, for a vegetarian option) 20

cajun seafood linguini
sautéed *scallops, *shrimp and *mussels tossed in a cajun cream sauce with peppers onions and tomatoes 22

sides

enough for two to share

mac and cheese
cavatappi baked in a cheese sauce with four imported cheeses and a hint of truffle oil 7

sweet potato fries
with balsamic ketchup 6

parmesan risotto 7

cowboy onion rings
served with horseradish sauce 6

creamed spinach
with a hint of parmesan 6

roasted exotic mushrooms 7

SPECIAL REQUESTS – we'll do our best to accommodate your request,

**Contains or may contain raw or undercooked ingredients.*

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.