

STUNNING
VIEW

RIVERS
EDGE
GRILL & BAR



CASUAL
DINING

Smaller Bites & Shareables

PACIFIC OYSTERS ON THE HALF SHELL*\$3.00/EA \$16/HALF DOZEN

DEEP-FRIED AVOCADO\$10.00

Ripe California Avocado Battered in Our Bear River Blonde Ale Tempura and Cooked to a Golden Brown, Served with Sweet Chili Remoulade.

TEMPURA PRAWNS \$12.00

Served on a Field Green Chiffonade Nest, Topped with a Mango Citrus Vinaigrette.

HAND DIPPED ONION RING TOWER\$9.00

Served with Our Spicy Ranch Dressing.

CALAMARI\$14.00

Dusted and Fried Rings and Tentacles, Served with a Citrus Tartar Sauce.

CRAB CAKES \$13.00

Served on a Chiffonade of Field Greens Tossed in a Lemon Infused White Vinegar, Topped with a Drizzle of Citrus Aioli and Char-broiled Lemon.

CHICKEN AND BACON TEMPURA SKEWERS \$11.50

Seven Pepper Applewood Smoked Bacon and Breaded Breast of Chicken Skewered and Battered in Our Own Beer Tempura and Served with Our Garlic Aioli.

Salads

COBB SALAD \$16.50

Marinated Grilled Breast of Chicken, Served on a Bed of Fresh Field Greens, Topped with Avocado, Diced Tomato, Bleu Cheese Crumbles and Diced Bacon. Served with Our Dijon Vinaigrette.

BUFFALO CHICKEN SALAD \$16.50

Crisp Field Greens, Diced Fried Breast of Chicken, Diced Celery and Bleu Cheese Tossed in Our Buffalo Ranch Dressing and Topped with Sliced Carrot and Diced Tomato.

SHRIMP CEVICHE SALAD \$17.00

Diced Tomato, Onion, Jalapeño, Fresh Lime Juice and Cilantro. Served on Shredded Lettuce with Fresh Lemon, Avocado and Cucumber.

CLASSIC CAESAR\$12.50

Crisp Romaine Lettuce Tossed in Our Rich Anchovy Dressing with Croutons, Parmesan Cheese| and Diced Tomatoes.

Add Breast of Chicken \$3.00

Gourmet Burgers

We Feature Humboldt Grass Fed Beef. All Burgers Are Made with a Half Pound Hand Formed Patty.

Your Choice of Pretzel, Wheat or Sesame Bun.
Served with Choice of Side Salad, French Fries, Onion Rings or Coleslaw.

JACKPOT* \$18.50

Swiss Cheese, Bacon and Avocado.

HIGH ROLLER* \$21.00

Asiago Cheese Spread, Pancetta Bacon and California Olives.

BLACKJACK* \$17.50

Cajun Seasoning, Fresh Jalapeño, and Pepper Cheese.

ACES CRACKED* \$18.00

Fried Egg, Hash Browns and Bacon.

Double
Or Nothing

ADD A SECOND PATTY
TO ANY BURGER
FOR ONLY \$5

BEAR RIVER RESORT BURGER*\$15.50

Topped with Fried Onion Straws, Our Rich BBQ Sauce and Melted Cheddar Cheese.

CHILISIZE* \$16.00

Served Open-Faced Topped with House-Made Chili, Shredded Cheese and Red Onion.

PATTY MELT* \$15.00

Melted Swiss Cheese and Caramelized Yellow Onion on Grilled Rye Bread.

Sandwiches

Served with Choice of Side Salad, French Fries, Onion Rings or Coleslaw.

PRIME RIB OF BEEF FRENCH DIP AU JUS*\$14.00

BUILD YOUR OWN FRENCH DIP* \$17.00

Price Includes Choice of One Sauce, One Cheese and One Topping.

SAUCES - Teriyaki • BBQ • Buffalo Sauce

CHEESES - Swiss • Cheddar • Bleu Cheese Crumbles

TOPPINGS - Sautéed Mushrooms • Bacon • Avocado • Fried Egg
Onion Straws (Fried) • Grilled Onion

OPEN-FACED NEW YORK STEAK SANDWICH \$18.50

A Petite New York Steak Grilled to Your Liking and Served on a Grilled French Roll.

CALIFORNIA CHICKEN SANDWICH \$13.00

Char-Broiled Breast of Chicken Served on a Buttery Croissant Topped with Our Garlic Aioli Spread, Melted Swiss Cheese, Clover Sprouts and Avocado.

FIESTA SANDWICH \$14.50

Breast of Turkey, Avocado, Pepper Jack Cheese and Salsa Fresca and Served on Grilled Sourdough.

After Five...

Served From 5PM-Close

Local Favorites

BACON WRAPPED STACKED MEATLOAF \$18.50
Baked in Local Ale and Served on Fresh Garlic Mashed Potatoes and Topped with Mushroom Gravy.

CHICKEN FRIED STEAK..... \$15.00
Hand-Battered to Order and Never Frozen, Served with Garlic Mashed Potatoes and Topped with Country Gravy.

From the Grill Steaks and Seafood

Served with Tonight's Vegetable, Mashed Potatoes or Rice Pilaf and Your Choice of Soup, Side Salad or Cup of Chili.

RIBEYE STEAK* \$36.00
16oz Ribeye Steak Cooked to Your Liking.

BEAR RIVER SURF AND TURF* \$28.00
Petite Top Sirloin of Beef Topped with Tempura Prawns and a Creamy Pink Peppercorn Cheese Sauce.

CEDAR PLANK SALMON* \$27.00
Hand Cut Fresh Fillet of Salmon Char-Broiled on Fresh Cut Cedar and Topped with Our Jalapeño and Seven Pepper Cheese Spread.

SOLE DORE* \$22.50
A Classic Preparation for This Delicate, Locally Caught Seafood. Floured and Pan Seared to a Golden Brown and Finished with Fresh Lemon, Chopped Parsley, Garlic, Whole Butter and Capers Berries.

Pastas

*Served with Asiago Cheese Bread and Parmesan Crisp.
Includes Your Choice of Side Salad, Cup of Soup or Chili.*

CREATE YOUR OWN FETTUCCINI \$16.00
Topped with Marinated Breast of Chicken and Your Choice of Classic White Alfredo, Cajun Cream, Marinara or Marsala Wine Sauce. Topped with Oven Roasted Garlic Cloves and Parmesan Cheese.

TORTELLINI IN GORGONZOLA CREAM..... \$29.00
Cheese Filled Tortellini Pasta in a Rich Gorgonzola Cream Sauce, Topped with Oven Toasted Pine Nuts, Oyster Mushrooms, Pancetta Bacon and Sun-Dried Tomato.

MAC AND CHEESE \$15.00
Cavitoppi Pasta in a Rich Cream Sauce with Four Kinds of Cheese and Topped with Pancetta Bacon and Toasted Bread Crumbs.

*Consuming raw or undercooked meats, seafood, eggs or shellfish may greatly increase your risk of foodborne illness.

House Favorites

TACO TRIO \$13.00

Grilled Pacific Cod on Grilled White Corn Tortillas Topped with Provolone Cheese, Corn Salsa, and Cilantro Cream, Served with Fresh Chips and Salsa Fresca.

HAND-BATTERED FISH AND CHIPS

TWO PIECE..... \$16.00

THREE PIECE..... \$18.00

Hand Battered in Our Own Bear River Blonde Tempura and Served with Fried Potato Rounds and Fresh Cole Slaw.

CHILI BREAD BOWL \$10.50

Our House Made Chili Served in a Toasted Bread Bowl and Topped with Diced Red Onion and Grated Cheese.

South of the Border

SUPER BURRITO, QUESADILLA OR LOADED NACHOS \$15.00

Your Choice of Pork, Beef or Chicken Made to Order as a Super Burrito, Quesadilla or as Nachos. Includes Grated Cheese, Diced Tomato, Red Onion, Cilantro Sour Cream, Salsa Fresca and Avocado.

Desserts

FIREBALL WHISKEY CRÈME BRULEE \$5.25

Topped with Caramelized Sugar and Berries

WARM BLACK BERRY COBBLER WITH VANILLA ICE CREAM..... \$6.50

HOUSE-MADE CHEESECAKE \$7.50

BEAR RIVER ICE CREAM SUNDAE \$4.00

WARM CHOCOLATE BROWNIE WITH ICE CREAM \$6.50

CHOCOLATE MOLTEN LAVA CAKE..... \$8.00

TIRAMISU \$7.50

SINGLE SCOOP ICE CREAM..... \$3.00

Beverages

SOFT DRINK \$3.00

Pepsi, Diet Pepsi, Mug Root Beer, Dr. Pepper, Mountain Dew, Brisk Raspberry Ice Tea & Sierra Mist