

# New Year's Eve Menu

**Three Courses | \$60**

SUBJECT TO CHANGE

## STARTERS

**LOBSTER BISQUE**

OR

**HOUSE SALAD**

*MIXED GREENS, SEASONAL VEGETABLES,  
GARLIC CROUTONS, CHOICE OF DRESSING*

## ENTREES

**14 OZ MARINATED RIBEYE STEAK**

*COOKED TO ORDER, GUINNESS SAUCE,  
GARLIC MASHED POTATOES, SEASONAL VEGETABLES*

OR

**CHILEAN SEA BASS**

*MISO GLAZE, SESAME SEEDS, GREEN ONIONS,  
MUSHROOM RISOTTO, SEASONAL VEGETABLES*

## DESSERT

**CHOCOLATE STOUT CAKE**

*CHANTILLY CREAM*

**RIVER  
WATER**  
BAR & GRILLE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES.