



Elegant yet casual atmosphere



Our huge deck offers spectacular views

Innovative Cuisine in a Scenic Setting

◆
Chef Mike Schlicher leads a culinary staff dedicated to offering innovatively prepared hand cut steaks, seafood, poultry, pasta and desserts.

◆
Enjoy contemporary cuisine served in a bright, elegant atmosphere overlooking the Roaring Fork River. Or relax in our full-service bar, known for having the friendliest bartenders in town!

◆
We are the perfect place for romantic dinners, Sunday Brunch, & special celebrations.

Reservations recommended.



Cuisine *Innovative American*
Hours *Bar opens 4 pm
Dinner served 5 pm
Sunday Brunch 9-2 pm*
Address *2525 S. Grand Ave.
Glenwood Spgs, CO*
Phone *(970) 928-8813*
Credit Cards *All major cards*
Price Range *\$\$\$ to \$\$\$\$*
Alcohol *Yes, with full bar*
www.theriversrestaurant.com

Coupon inside!

Rivers

◆
**Fine dining
overlooking the
Roaring Fork
River**

◆
(970) 928-8813

APPETIZERS

Smoked Trout Pâté

Godzilla Shrimp

**Roasted Portabella
Mushroom Cap**

Grilled Elk Quesadilla

Flash Fried Calamari

**Baked Brie in a
Puffed Pastry Shell**

Coupon

**Complimentary
Drink**

with your entrée purchase

ask server for details

SALADS & PASTAS

Classic Caesar Salad
*add chicken, tuna, steak,
portabella, or grilled shrimp*

Warmed Spinach Salad
*with smoked bacon, mushrooms,
feta cheese & toasted walnuts
in a red wine vinaigrette*

Thai Vegetables
*tempeh, Udon noodles &
fresh vegetables steamed &
served with dipping sauces*

**Baked Asparagus &
Spinach Manicotti**
*three cheeses & basil pesto in
stuffed pasta, creamy tomato sauce*

Ruby Red Trout
*pine nut dusted boneless fillet,
served with citrus aioli
& saffron rice*

ENTRÉES

Shrimp Scampi
*six jumbo prawns & sliced elephant
garlic simmered in a spicy chili
butter, served with saffron rice*

New York Steak
*grilled choice strip loin, blue cheese
sauce with tobacco onions, served
with wasabi mashed potatoes*

Bacon Wrapped Duck Breast
*Applewood smoked bacon
surrounds a boneless duck breast
over fried spinach, drizzled with
Bolo wine sauce*

Prime Rib of Beef
*served with au jus horseradish
sauce & garlic mashed potatoes*

Filet Mignon
*coffee dusted tenderloin of beef on
a brandy peppercorn sauce with
wasabi mashed potatoes*

ENTRÉES

Medallions of Elk
*pan-seared with black currants
& cassis, served with tobacco
onions & wasabi mashed potatoes*

Blackened Pork Medallions
*over a Creole mustard sauce
with wasabi mashed potatoes*

Catch of the Day
flown in fresh up to 6 days a week

Surf and Turf
*a hand cut steak or prime rib
with a petite lobster tail*

DESSERTS

**Pistachio Crème Brulee with
Caramelized Raspberries**

Chocolate Decadence Cake
Bourbon Pecan Pie a la Mode