

Two Rivers Grille

APPETIZERS

Chicken & Lemongrass Potstickers
Orange Teriyaki Glaze & Scallions 11.95

Crispy Fried Calamari
Choice of Buffalo, Traditional w/ Marinara or
Sweet Thai Chili Sauce 13.95
Gluten Free with Ingredient Substitutions 14.95

**Garlic-Parsley Truffle Fries w/ Hawaiian
Black Lava Salt**
Blue Cheese Fondue Sauce 10.95

Breaded Mozzarella Half Moons **VG**
Tomato-Basil Marinara Sauce 10.95

Hawaiian Ahi Tuna Poke Nachos
Mango, Avocado, Marinated Sushi Tuna, Spicy
Orange Mayo & Teriyaki Drizzle 14.95

**Yellowfin Tuna Sashimi w/
Pickled Cucumber Salad**
Spicy Orange Mayo and Teriyaki Drizzle 14.95
Gluten Free with Ingredient Omission

**Fresh Mozzarella & Ripened
Tomato Caprese** **VG** **GF**
Roasted Red Peppers, Avocados, Pesto & Sweet
Balsamic Drizzle 12.95

SOUPS

Cup \$4.75 Bowl \$6.50

**Creamy Truffled
Mushroom Bisque** **VG**

French Onion Soup
Gluten Free with Ingredient Omission

ENTREE SALADS

Add Grilled Chicken \$4, Shrimp \$6 Salmon \$9 or Flat Iron Steak \$12
(blackened add \$1)

Everything but the Kitchen Sink Salad **GF**
Chopped Salad of Romaine, Avocado, Tomatoes,
Bacon, Kalamata Olives, Roast Peppers,
Cucumber, Blue Cheese, Hardboiled Egg
Tossed in House Balsamic Dressing 11.95

Mixed Greens Salad **VG** **GF**
Blue Cheese Crumbles, Red Onions, Tomatoes,
Candied Walnuts, Mandarin Oranges,
& Avocado 11.95

Two Rivers Caesar Salad
Crisp Hearts of Romaine with Croutons, Parmesan,
Tomatoes & Kalamata Olives tossed in
Creamy Caesar Dressing 11.95
Gluten Free with Ingredient Omission

Quinoa and Baby Spinach Salad **VG** **GF**
Mandarin Oranges, Goat Cheese Crumbles, Avocado,
Candied Walnuts, Cucumbers,
Grape Tomatoes & Edamame 12.95

Vegan Buddha Bowl **VG** **GF** **V**
Quinoa, Edamame, Avocado, Cucumber, Carrots, Roasted Red Pepper Hummus,
Cashews, Grape Tomatoes served with a Roasted Garlic Avocado Aioli Sauce 14.95

ENTREES

8 oz Certified Angus Burger on a Hard Roll
Choice of Cheese, Lettuce, Tomatoes,
Red Onions & Fries 15.95
Gluten Free with Ingredient Substitutions 16.95

Korean BBQ Half Rack of Ribs
Served with Coleslaw & Fries 24.95

Seared Flat Iron Steak Au Poivre **GF**
Green Peppercorns & Cognac Cream Sauce 26.95

Creamy Forest Mushroom Risotto
w/ Asparagus Tips, Sundried Tomatoes, Shaved
Parmesan and Truffle Oil
Sautéed Chicken 24.95 Shrimp & Crab 27.95
Gluten Free with Ingredient Substitutions 25.95/28.95

**Teriyaki Marinated 10oz Center Cut USDA
Choice NY Strip Steak**
Asian Stir Fry Veggies served over Rice 31.95
Gluten Free with Ingredient Substitutions 31.95

Scampi over Linguini
Garlic, Shallots, Fresh Herbs, Lemon,
Sherry Wine & Sweet Butter
Blackened Chicken 25.95 Shrimp & Crab 26.95
Gluten Free with Ingredient Substitutions 27.95

**Breaded Chicken Parmesan or
Breaded Eggplant Parmesan** **VG**
Served over Linguini with Tomato-Basil Marinara 21.95

Sauteed Breast of Chicken Marsala
Mushrooms, Garlic & Marsala Wine Demi Glace 24.95
Gluten Free with Ingredient Substitutions 25.95

Beer Battered Fish and Chips
Crispy Sidewinder Fries
& Homemade Tartar Sauce 21.95

Jumbo Cheese Raviolis and Garlic Toast **VG**
Vodka Cream Sauce and Parmesan Cheese 17.95

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
Please note that we are a scratch-based concept and cross contact with allergens could occur in the preparation process.
Items are made gluten-friendly to the best of our ability. PLEASE let us know if you have an allergy.
We do not split/itemize checks for parties larger than 8 people, however we can split by dollar amounts.