

STARTERS

Heirloom Tomato Gazpacho

Cup \$4 Bowl \$6

Garden fresh heirloom tomatoes are transformed into a chilled soup topped with aged balsamic and fresh basil pesto

Cream of Crab Soup

Cup \$4 Bowl \$6

Sweet Maryland blue crab meat and a dry sherry cream served with fresh chives from our garden.

Ahi Tuna Lettuce Wrap \$7

Fresh yellow fin tuna, seared and paired with spicy Asian slaw, wrapped in butter lettuce with a ponzu dipping sauce

Chicken Wings "Buffalo Style" \$8

Classic spicy wing breaded and fried crispy. Tossed in hot sauce, served with veggie sticks and your choice of Ranch or Blue Cheese dressing

Chicken Fajita Quesadilla \$9

Grilled chicken, flame roasted onions and bell peppers on a jalapeno cheddar tortilla with melted Monterey Jack cheese. Served with piquillo pepper salsa, chunky guacamole and sour cream

Tower of Tuna Tartare \$8

Fresh sushi grade tuna tossed with green onions and a sesame mirin dressing, layered with smashed spiced avocado and served with wonton chips.

Tempura Shrimp \$8

Jumbo shrimp paired with an Asian style broccoli slaw and a spicy dipping sauce

Lobster Mac & Cheese \$10

Tender lobster paired with a creamy three cheese sauce and cavatappi pasta baked until bubbly. Drizzled with white truffle oil

GREENS

Dressings- All house made with herbs from our garden (Classic Ranch, House Italian Vinaigrette, Smoked Blue Cheese Vinaigrette, Honey Mustard, French, Balsamic Tangerine, Chunky Blue Cheese, Caesar)

Rocky River Garden Salad Side \$4 Entree \$8

Fresh organic greens, heirloom tomatoes, cucumber, shaved radish and onion sprouts

Embassy Caesar Side \$4 Entree \$8

Romaine hearts, parmesan cheese, fried capers and brioche croutons

***Add grilled chicken, seared salmon or grilled steak \$12**

Garden Patio Spinach Salad Side \$4 Entree \$8

Organic baby spinach with strawberries, blueberries, pistachios and heirloom tomatoes, and your choice of dressing

Hickory Smoked Salmon Salad \$12

Organic garden greens and orecchiette pasta tossed in a balsamic tangerine vinaigrette and topped with Colorado Honey smoked salmon, fried capers, and red onions

Italian Cobb Salad \$12

Romaine hearts topped with Tuscan grilled breast of chicken, olive oil poached amorosa tomatoes, crumbled gorgonzola, crispy pancetta, artichoke hearts and Italian hot cherry pepper. Served with your choice of dressing and grilled Focaccia bread.

ANYTIME SELECTIONS



New Belgium's Brewery

Battered Fish and Chips \$12

Tilapia filet battered with a New Belgium's 1554 Enlightened Black Ale, classic pub fries, tartar sauce and malt vinegar

Baby Back Ribs

Smoked and grilled St. Louis style pork ribs glazed with Sweet Baby Ray's BBQ sauce, coleslaw and pub fries

Half Rack \$16 | Full Rack \$21

Pan Seared Salmon Filet \$15

Fresh Filet of Salmon, seared and served with Broccolini, garlic and lemon over orecchiette pasta tossed with olive oil poached amorosa tomatoes

Cappellini Pomodoro \$8

Fresh tomatoes, crushed garlic and garden fresh basil tossed with angel hair pasta and shaved parmesan cheese

***Add Tuscan grilled chicken, seared salmon fillet or grilled shrimp \$14**

Front Range Bison Meatloaf \$14

Locally raised Bison, ground and flavored with Aromatics, oven roasted and served with Colorado mashed Yukon potatoes and fresh vegetable of the day

SANDWICHES

**** All sandwiches come with your choice of classic fries, truffle potato chips, fruit salad, side salad or coleslaw and our House made pickles****

Flat Top Burger \$8

½ lb Angus burger seared on our flat top griddle served on a brioche bun with lettuce, tomato, onion and a home made sweet pickle slices

***Add Cheese \$.50**

Signature Rocky River Burger \$9

½ lb Angus burger seared on our flat top griddle served on a sesame bun. Topped with maple peppered bacon, caramelized onions and roasted tomato gorgonzola mayo and home made pickle slices

Rocky River Club Sandwich \$8

Turkey breast, maple peppered bacon, Swiss cheese, lettuce, tomato and red pepper mayonnaise on toasted honey wheat bread

Philly Cheese Steak Sandwich \$ 9

Classic steak sandwich with grilled onions topped with melted provolone cheese, shredded lettuce and tomato on toasted hoagie roll

New England Lobster Roll \$12

Grilled split-top bun overstuffed with tender Maine lobster, light lemon tarragon mayo and house made truffle potato chips

Front Range Grilled Chicken Sandwich \$10

Farm fresh Red Bird Farms breast of chicken topped with bacon, mushroom, bbq sauce and melted aged cheddar on toasted Brioche bun

AFTER 5

**** All Entrees come with your choice of a side salad or cup of soup****

Grilled Rib Eye Steak \$22

12 ounce USDA Choice rib eye char-grilled to perfection and served with garlic mashed Colorado Yukon potatoes, grilled asparagus and olive oil poached tomatoes

Lemon Basil Chicken \$18

Fresh Red Bird Farms chicken breast, pan seared and served with a Meyer lemon and white wine basil sauce over red pepper and broccolini orzo pasta

Crab Stuffed Shrimp \$20

Jumbo shrimp (4) filled with sweet Maryland blue crab meat and topped with melted provolone cheese served with rice pilaf sauce and fresh vegetable of the day

Grilled Filet Mignon \$29

Center Cut 8 ounce filet of beef served with Hazel Dell Mushroom and cippolini onion ragout, roasted fingerling potatoes and wilted organic baby spinach

Front Range Steak au Poivre \$24

Tender medallions of filet mignon crusted in peppercorns, deglazed with Stranahans Colorado Whiskey, sautéed onions, garden fresh jalapenos and finished with fresh cream and cilantro, mashed Colorado Yukon potatoes and fresh vegetable of the day

SWEETS

Starbucks Espresso Chocolate Mousse \$5

Silky Belgium chocolate mousse flavored with espresso served with fresh whipped cream

Ricotta Cheesecake \$6

An Italian twist on the classic NY cheesecake served with fresh raspberry and Chambord Creme Anglaise

Midori Melon Cake \$6

Moist Mini Bundt cake flavored with melon liquor glazed with a creamy icing and served with peaches

Crème Brulee \$5

Ask your server for today's flavor

Rocky River Grill Famous Apple Pie \$7

An instant local favorite. Crisp Granny Smith apples paired with caramel sauce and a flaky crust topped with mango ice cream.

****Please allow 15 minutes as these are baked when ordered****

**We also proudly serve a selection of Boulder Ice Cream
Please ask your server for todays flavors.**

***Single Scoop \$3**

***Double Scoop \$5**

***Brownie Sundae \$7**

