

# THE SAPPHIRE ROOM

(GF) Indicates an item that can be prepared gluten free on request

(V) Indicates an item that is prepared vegetarian

(VG) Indicates an item that is prepared vegan

**R** Indicates a Riverside specialty

*Please inform your server of any dietary restrictions or allergies*

## DINNER MENU

### SOUP & SALAD

<b>HEARTY WINTER CHILI</b>	<i>cup / bowl</i> 4 / 6	<b>GARDEN SALAD (GF) (VG)</b>	<i>sm / lg</i> 5/7
Ground chili peppers, ground beef, beans, and stewed tomatoes		Mixed greens, bell pepper, cucumber, tomato, carrot, choice of dressing	
<b>SOUP OF THE DAY</b>	<i>cup / bowl</i> 4 / 6	<b>CAESAR SALAD (GF) (V)</b>	<i>sm / lg</i> 5/7
Prepared in house daily		Romaine, parmesan, Caesar dressing, croutons	

### ENTREE SALADS

<b>R PEAR BEET (GF) (V)</b>	11	<b>HARVEST SALAD</b>	10
Arugula, pears, roasted gold & red beets, bleu cheese, and pepitas tossed in a balsamic vinaigrette & served with a beet puree		Arugula and mixed greens, red onions, and pepitas tossed in a red wine sage vinaigrette atop of roasted butternut squash and finished with a balsamic drizzle	
<b>GENOA SALAD</b>	14	<b>ADD A PROTEIN TO ANY SALAD:</b>	
Fresh greens, red onions, toasted almonds, shredded parmesan tossed in an oregano and white balsamic vinaigrette with steak bites		+Salmon (GF) 7	+Chicken (GF) 6
		+Steak bites (GF) 7	+Shrimp (GF) 8
		+Fried Cauliflower 5	

### SMALL PLATES

<b>POTATO SKINS (GF)</b>	11	<b>R BLACKENED SALMON STREET TACOS (GF by Request)</b>	12
Fresh Idaho potato skins deep fried filled with a savory mushroom sauce, Havarti cheese, tarragon crema and crispy prosciutto		Strips of salmon rolled in house-made blackening seasoning, seared & served on corn tortillas with jalapeno slaw, cotija cheese & avocado crème	
<b>R WHISKY RIVER CHICKEN FLAT BREAD</b>	12	<b>TACO CARNITAS (GF by Request)</b>	12
Flat bread slathered in our signature Whisky River black pepper sauce, smoked gouda, red onions, pears, braised and shredded whisky river chicken, and finished with arugula lightly dressed in extra virgin olive oil and smoked salt <i>GF for =\$2</i>		Slow roasted pulled pork with Spanish seasonings served street taco style on corn tortillas with avocado crème, cotija cheese, and cilantro. Presented with limes and pico de gallo	
<b>BEYOND LETTUCE WRAP (GF) (VG)</b>	14	<b>WINGS (Order of 6) (GF by request)</b>	16
Beyond Burger caramelized in a sweet soy glaze, served in a butter leaf lettuce wrap, jalapeno slaw, pickled carrots, and cucumber. Topped with scallions, sesame seeds and sesame seed oil		Choice of Whiskey River black peppers sauce, traditional hot, or mango BBQ. Served with crudité and ranch or bleu cheese dressing	
<b>RIVERSIDE SLIDERS (Order of 2)</b>	12	<b>CAULIFLOWER WINGS (V)</b>	11
Double R Ranch ground beef, white cheddar, onion ring, whisky and black pepper aioli, topped with arugula on a mini brioche bun		Breaded and deep-fried cauliflower. Choice of Whiskey River black pepper sauce, traditional hot, or mango BBQ. Served with crudité and ranch or bleu cheese dressing	
<b>MARGARITA FLATBREAD (V)</b>	10	<b>BLEU CHEESE NACHOS</b>	10
Flatbread coated in a seasoned oil topped with parmesan cheese, heirloom cherry tomatoes, fresh mozzarella and topped with a balsamic reduction <i>GF for =\$2</i>		House potato chips, red onion, bacon, bleu cheese sauce, cheddar and green onion	
		<b>ONION RINGS</b>	10
		Deep fried onion rings, served with whisky pepper aioli and ranch	

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## ENTRÉES

	<b>NEW YORK STRIP* (GF)</b>	33	<b>WILD MUSHROOM GNOCCHI (V)</b>	16
	10 oz New York strip grilled with mushroom powder, onion grilled petals with green peppercorn demi-glace, potato hay, herbed butter, mashed potatoes and seasonal vegetables + mushroom 3 + onion 1		Forest mushrooms, garlic, shallots, herbed ricotta, gnocchi, beet chips, and a side of beet cream sauce and pistachio crumble	
<b>R</b>	<b>FILET MIGNON* (GF)</b>	32	<b>CAPRESE SHELLS</b>	15
	6 oz herb and butter pan seared filet finished with a chestnut dressing, presented with mashed potatoes, pumpkin and thyme puree, pistachio crumble and seasonal vegetables		Basil, ricotta, mascarpone, provolone, and heirloom tomatoes, inside of jumbo shells topped with fresh Buffalo mozzarella baked with house romesco sauce	
<b>R</b>	<b>CRISPY SKIN SALMON (GF)</b>	19	<b>ROASTED SQUASH with MUSHROOM RISOTTO (V)</b>	15
	Pan seared skin on salmon presented in a grissini twist atop mashed potatoes, beet and apricot puree, served with vegetables		Mushroom risotto topped with sautéed herb and wild mushroom over a bed of arugula with roasted planks of butternut squash	
	<b>CHICKEN CHASSEUR (GF)</b>	19		
	Pan seared quartered chicken with sautéed mushrooms shallots, garlic, tarragon, tomato, and wine served with mushroom risotto, pumpkin thyme puree, and vegetables			
	<b>CITRUS SALMON (GF)</b>	18		
	Seared Salmon topped with a honey, garlic, and citrus fruit zest glaze served over quinoa, with seasonal vegetables, with an apricot and amaretto puree, and plum and sage puree			
	<b>PISTACHIO TROUT (GF)</b>	18		
	Trout filet rolled in a pistachio, seared and served with mashed potatoes, apricot amaretto puree, plum and sage puree, seasonal vegetables and a brown butter			
	<b>SHRIMP CARBONARA</b>	20		
	Sauteed bacon and shrimp with garlic and shallots, served in a rich cream sauce with peas and spaghetti noodles			
<b>R</b>	<b>BACON WRAPPED MEATLOAF</b>	18		
	Double R Ranch ground beef wrapped in Falls Brand thick cut bacon. Served with mashed potatoes, seasonal vegetables, green peppercorn demi, pumpkin thyme puree and a plum and sage puree			

### Burger presented with choice of side:

House-cut Idaho potato fries, sweet potato fries, fruit, house soup, or side salad - garden or Caesar  
+substitute any burger patty with a vegan gf  
*'Beyond Burger' patty 2.5*

<b>BOISE RIVER BURGER* (GF)</b>	14
1/3 pound Double R Ranch beef, brioche bun, presented with mayonnaise, butter leaf lettuce, red onion, & tomato	
-Add cheese	2
Choice of American, Havarti, Bleu, Pepper Jack, local 'Ballard' White Cheddar, Yellow Cheddar or Provolone	
+ bacon or candied bacon	2
+ mushroom, crispy onions, caramelized onion, or an egg	1
+ spring mix or arugula	.50
+ Whiskey River sauce	.50

## DESSERTS

<b>CREME BRULEE CHEESECAKE</b>	7	<b>CARROT CAKE</b>	6
A rich cheesecake topped with caramelized sugar crust		Our signature house recipe with carrot, coconut, and crushed pineapple	
<b>R KAHLUA CHOCOLATE TORTE (GF)</b>	8	<b>SNICKER WAFFLE</b>	8
Flourless chocolate torte made with dark rich chocolate, coffee, and coffee liquor topped with toffee crisp		Belgian pearl sugar waffle topped with caramel, chocolate, roasted peanuts, whip cream and crushed snickers, served with ice cream	

WE ARE HAPPY TO SPLIT ANY PLATE. PLEASE NOTE THE \$2 SPLIT PLATE CHARGE

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.*