



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
& Rock Shrimp**

**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*

Louisiana Seafood Quartet

*rock shrimp, crab, calamari,
scallops, okra, tomato sautéed with
Cajun spices & tossed with orzo*

ENTRÉES

Shrimp & Veal Française

*dredged in seasoned egg batter &
sautéed golden brown, served with
lemon white wine sauce & linguine*

New York Steak

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

Roasted Half Duckling

*tender half duck, partially boned,
served atop a sundried apricot
sauce with orzo pilaf*

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