

# CENTER STAGE MENU

## SOUPS

### **Soup of the Day**

Cup \$6 / Bowl \$8

Add 1/2 Deli Sandwich or Small Salad for \$5

### **Potato Leek Soup**

Cup \$6 / Bowl \$8

Add 1/2 Deli Sandwich or Small Salad for \$5

## SALAD

*Blackened or Grilled Chicken \$6, Shrimp \$10 or Steak \$10*

### **\*Classic Caesar \$12**

*Crisp Romaine, House Made Dressing with Croutons and Parmesan Cheese*

### **Sonoma Salad \$13**

*Baby Lettuce with Strawberries, Red Onion, Candied Walnuts, Grapes, Fresh Basil, Blue Cheese, Lemon and Olive Oil*

### **Apple Walnut Salad \$13**

*Mixed Greens, Crisp Red Apples, Mandarin Orange, Red Onion, Feta Cheese, Poppy Seed Dressing*

### **\*Steak Salad & Garlic Bread \$19**

*Pan Seared, Sliced 8 oz. New York Steak with Warm Garlic Bread, Baby Greens, Cherry Tomato, Shaved Parmesan, Tobacco Onions and Italian Dressing*

## STARTERS

### **\*Little Caesar \$6**

*A Small Classic Caesar Salad*

### **Little House \$6**

*A Small House Salad & Dressing*

### **Beer Battered Onion Rings \$10**

*with House Made Ranch Dressing*

### **Crispy Chicken Tenders \$13**

*Hand Breaded, Crisp Fried Chicken Strips with Ranch Dressing*

### **Shrimp Quesadilla \$14**

*Grilled Shrimp, Jack Cheese, Salsa, Sour Cream and Guacamole*

### **Shrimp Cocktail \$15**

*(5) Jumbo Cocktail Shrimp served with Spicy Cocktail Sauce*

### **Chicken Quesadilla \$13**

*Grilled Chicken, Jack Cheese, Salsa, Sour Cream and Guacamole*

### **Hot Wings \$14**

*Fresh Chicken Wings tossed in Classic Hot Sauce or Lemon Pepper*

### **Banh Mi Taquitos \$12**

*Sauteed Chicken, Umami Sauce, Pickled Onion, Carrots, Cucumbers, Cilantro, Jalapeno on a Mini Corn Taco Shell with a Side of Rice*

### **Garlic Fingers \$8**

*House Made Pizza Dough, Garlic Butter, Parmesan. Served with Ranch and Marinara*

## ENTREES

*Additions: Cup of Soup or House Salad \$5, Sautéed Mushrooms \$2*

*Add Steak Sauce: Chimichurri, Brandy Peppercorn, Blue Cheese Butter, Garlic Herb Butter \$2*

### **\*New York Steak \$26**

*Choice & Charbroiled (10oz) with Fresh Vegetables and Choice of Side; Steamed Rice, Fries, Mashed Potatoes or Loaded Baked Potato*

### **\*Rib-Eye Steak \$30**

*Choice & Charbroiled (12oz) with Fresh Vegetables and Choice of Side; Steamed Rice, Fries, Mashed Potatoes or Loaded Baked Potato*

### **\*Casino Surf & Turf \$28**

*Charbroiled New York Steak (8oz), Golden Fried Shrimp (5) served with a Loaded Baked Potato or Mashed Potatoes and Fresh Vegetables*

### **Teriyaki Chicken \$19**

*Grilled Chicken Breast with Steamed Rice, Grilled Pineapple and Seasonal Vegetables*

### **Golden Shrimp & Chips \$18**

*10 Breaded Fried Shrimp with Fries, Coleslaw, Lemon and Cocktail Sauce*

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# CENTER STAGE MENU

## **Cod Fish & Chips \$21**

*House Beer-battered Cod with Fries, Coleslaw, Lemon and Tartar Sauce*

## **Salmon Filet \$29**

*Pan seared Atlantic Salmon (8oz), Basil Pesto Sauce, Cherry Tomato Relish, with Green Beans and Choice of Steamed Rice, Fries, Mashed Potatoes or Loaded Baked Potato*

## **Fettuccine Alfredo & Broccoli**

*Served with Caramelized Onions, Roasted Peppers and Garlic Bread: Choice of Alfredo, Creamy Pesto, Marinara Sauce— Blackened Chicken \$18 — Blackened Steak \$22 — Blackened Shrimp \$22*

## **Chicken Parmigiana \$19**

*Breaded Chicken Breast, Marinara, Mozzarella, Parmesan, Basil, Pasta Pomodoro. Served with Garlic Bread*

## **Cajun Seafood Boil \$32**

*Dungeness Crab, Prawns, Mussels, Clams, Andouille Sausage, Corn, Red Potatoes, Lemon, Cajun Seasoning*

## **HAND-HELD**

*All Dishes served with Choice of Side: French Fries, Potato Salad, Coleslaw or Fruit*

### **\*River Rock Burger \$18**

*Lettuce, Tomato and Onion  
Add Mushrooms or Bacon \$2.50, add Cheese, Grilled Onions or Avocado \$1.50*

### **French Dip \$16**

*Thinly sliced Roast Beef & Swiss Cheese on a Soft Hoagie Roll with Au Jus*

### **\*Western Bacon Burger \$19**

*Beef Patty with Cheddar Cheese, Bacon, Onion Rings & BBQ Sauce*

### **\*New York Steak Sandwich \$19**

*8oz Charbroiled NY Steak, Swiss Cheese, Lettuce, Tomato and Caramelized Onions*

### **California Club Sandwich \$16**

*Sliced Turkey Breast, Ham, Bacon, Avocado, Tomato, Lettuce and Onion on White Toast*

## **The Cubano \$16**

*Sliced Ham, Roast Pork, Swiss Cheese, Dill Pickle, Yellow Mustard on Pressed Ciabatta*

## **Classic Italian Sub \$17**

*Ham, Salami, Pepperoni, Shredded Lettuce, Tomato, Onion, Pepperoncini, Oil and Vinegar on a Soft Roll*

## **PRIME TIME SPECIAL**

*Monday-Friday 4pm–Close  
Saturday and Sunday 12pm–Close*

### **Prime Rib \$28**

*10oz Cut of Choice Prime Rib au Jus with Mashed Potatoes and Fresh Vegetables*

## **BREAKFAST**

*(Available until 3pm)*

### **\*American Breakfast \$15**

*3 Eggs Any Style, Bacon, Sausage or Ham, Hash Browns and Choice of Toast; White, Wheat, Sourdough or English Muffin*

### **Build Your Own Omelet \$15**

*3 Eggs, Choose 4 Fillings: Avocado, Bacon, Ham, Sausage, Spinach, Peppers, Onions, Jack, Swiss Or Cheddar, Hash Browns and Choice of Toast; White, Wheat, Sourdough or English Muffin*

### **\*River Rock Slam \$14**

*2 Fluffy Buttermilk Pancakes, 2 Eggs Choice of Ham, Bacon or Sausage, Whipped Butter & Maple Syrup*

### **\*New York Steak & Eggs \$19**

*8oz NY Steak, 2 Eggs Any Style, Country Potatoes and Choice of Toast; White, Wheat, Sourdough or English Muffin*

*\*Available all day*

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## Chilaquiles

*Crispy Tortillas, Queso Fresco, Red Sauce,  
Two Sunnyside Up Eggs, Crema \$15*

## French Toast

*Three Thick Slices of Texas Toast Dipped in a  
Cinnamon & Vanilla Egg Batter, Served with  
Berries, Whipped Butter and Maple Syrup \$14*

## LUNCH SPECIALS \$13

Monday—Friday 9:00am —2:00pm

### Classic BLT

*Bacon, Lettuce and Tomato served on Toasted  
Sourdough with Herbed Aioli. Served with  
Choice of Side*

### Turkey Pesto Sandwich

*Sliced Turkey Breast, Lettuce, Tomato,  
Onion, Pesto Aioli, Toasted Ciabatta Roll.  
Served with Choice of Side*

### Coconut Shrimp

*Crispy Coconut Beer Battered Jumbo Shrimp,  
Fresh Cucumbers, Steamed Jasmine Rice, Sweet  
Chili Sauce*

### Baja Style Fish Tacos

*Three Beer Battered Cod Fish Tacos on Corn  
Tortillas with Cabbage, Tartar Sauce, Lime,  
Salsa & Cilantro*

### Sizzling Chicken Fajitas

*Blackened Chicken Strips Sautéed with Bell  
Peppers and Onions with Salsa, Sour Cream,  
Cilantro, Lime & Tortillas*

*Chicken \$13, Shrimp \$19, Steak \$19*



## BRICK OVEN PIZZA

### Margarita \$18

*Mozzarella di Bufala, Basil*

### Farmer's Market

*Mozzarella, Bell Peppers, Mushroom,  
Marinated Artichoke, Red Onion \$19*

### Pizza Suprema

*Mozzarella, Salami, Pepperoni, Italian  
Sausage, Bell Pepper, Red Onion, Olives \$22*

### Rustico Verde \$20

*Fennel Sausage, Castelvetrano Olive, Red Onion,  
Mozzarella, Provolone, Oregano, Arugula*

### River Rocked \$20

*Chicken, Bacon, Mozzarella, Ranch, Parsley,  
BBQ Drizzle*

### Pizza Pesto di Pollo \$20

*Mozzarella, Grilled Chicken, Marinated  
Artichoke Hearts, Caramelized Onion, Pesto*

### Hot Honey di Carne \$22

*Mozzarella, Salami, Prosciutto, Italian Sausage,  
Red Onion, Hot Honey*

## BUILD YOUR OWN \$14

*Shredded Mozzarella, Tomato Sauce*

### \$3 Toppings

*Fresh Mozzarella, Prosciutto*

### \$2 Toppings

*Pepperoni, Salami, Italian Sausage, Bacon,  
Ham, Provolone, Parmesan, Anchovy*

### \$1 Toppings

*Bell Pepper, Mushroom, Black Olives, Jalapeno,  
Red Onion, Spinach, Basil, Tomatoes, Pineapple,  
Garlic, Italian Herbs, Caramelized Onion,  
Marinated Artichoke Hearts, Arugula, Hot  
Honey, BBQ Sauce*



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## BEVERAGES

### House Cocktails

<b>Amelia Earhart</b>	<b>\$12</b>
<i>Bourbon, Blood Orange Amara, Aperol, Lemon</i>	
<b>Penultimate</b>	<b>\$11</b>
<i>Gin, Lime, Green Chartreuse, Elderflower Liqueur, Simple, Sparkling</i>	
<b>Vieux of the Bay</b>	<b>\$12</b>
<i>Rye, Cognac, Sweet Vermouth, Benedictine, Orleans Bitters</i>	
<b>Strawberry Fields</b>	<b>\$11</b>
<i>Vodka, Lemon, Domain Canton Ginger, Strawberry</i>	
<b>Smoke and Mirrors</b>	<b>\$11</b>
<i>Mezcal, Fresh Grapefruit, Lime, Agave Syrup, Jalapeno</i>	
<b>Pear Necessities</b>	<b>\$11</b>
<i>Pear Brandy, Falernum, Lime, Sparkling</i>	
<b>Modern Construct</b>	<b>\$12</b>
<i>Bourbon, Kumquat Liqueur, Michigan Cherry, All Spice Dram</i>	
<b>Blackberry Bramble</b>	<b>\$11</b>
<i>Tequila, Blackberry Syrup, Lime, Simple, Ginger Beer</i>	
<b>Barrel Aged Manhattan</b>	<b>\$11</b>
<i>Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry</i>	

### Wine — White

<b>River Rock Chardonnay • California</b>	<b>\$6.50</b>
<b>Murphy Goode Sauvignon Blanc</b>	<b>\$8.50</b>
<i>North Coast</i>	
<b>Fetzer Pinot Grigio • California</b>	<b>\$7.50</b>
<b>Ramazotti Chardonnay</b>	<b>\$9</b>
<i>Sonoma County</i>	
<b>Bellacana Sauvignon Blanc</b>	<b>\$8</b>
<i>Alexander Valley</i>	
<b>Bellacana Rose of Pinot Noir</b>	<b>\$10</b>
<i>Alexander Valley</i>	
<b>La Perlina Moscato</b>	<b>\$9</b>
<i>Veneto Italy</i>	
<b>Kendall Jackson Vintner's Reserve Chardonnay • California</b>	<b>\$9.50</b>
<b>Opera Prima Brut Sparkling • Spain</b>	<b>\$4</b>
<b>Korbel Brut Sparkling</b>	<b>\$7.50</b>

### Wine — Red

<b>River Rock Merlot • California</b>	<b>\$7</b>
<b>Kendall Jackson Vintner's Reserve Merlot • California</b>	<b>\$10</b>
<b>La Crema Pinot Noir • Monterey</b>	<b>\$11</b>
<b>River Rock Cabernet • California</b>	<b>\$7</b>
<b>Bellacana Hillside Select Cabernet</b>	<b>\$12</b>
<i>Alexander Valley</i>	
<b>Kendall Jackson Vintner's Reserve Cabernet</b>	<b>\$11</b>
<b>Gordian Knot Old Vine Zinfandel, Russian River Valley</b>	<b>\$9</b>
<b>Ramazotti Zinfandel</b>	<b>\$11</b>
<i>Dry Creek Valley</i>	
<b>Bonterra Zinfandel</b>	<b>\$9</b>
<i>Mendocino County</i>	

### Draft Beer \$7

<b>Marin Headlands Brewing Pilsner</b>	<b>Bear Republic Racer 5 IPA</b>
<b>Henhouse Brewing Stoked Pale Ale</b>	<b>Lagunitas IPA</b>
<b>Lagunitas Little Sumpin' Sumpin' Ale</b>	<b>Stella Artois Belgian Ale</b>
<b>Sierra Nevada Hazy Little Thing IPA</b>	<b>Modelo Especial</b>
	<b>Coors Light</b>

### Bottled Beer

<b>Blue Moon</b>	<b>\$5.50</b>	<b>Michelob Ultra</b>	<b>\$5.50</b>
<b>Corona</b>	<b>\$6.50</b>	<b>Pacifico</b>	<b>\$6.50</b>
<b>Bud Light</b>	<b>\$5.50</b>	<b>Modelo</b>	<b>\$6.50</b>
<b>Budweiser</b>	<b>\$5.50</b>	<b>Negro Modelo</b>	<b>\$6.50</b>
<b>Coors Light</b>	<b>\$5.50</b>	<b>Sapporo</b>	<b>\$7.25</b>
<b>Coors</b>	<b>\$5.50</b>	<b>Victoria</b>	<b>\$5.50</b>
<b>Guinness</b>	<b>\$6.50</b>	<b>White Claw</b>	<b>\$6.00</b>
<b>Golden State Mighty Dry Cider</b>	<b>\$7</b>	<b>Heineken Zero</b>	<b>\$5.50</b>
<b>Heineken</b>	<b>\$6.50</b>		

### N/A Beverages

<b>Soda</b>	<b>\$2</b>	<b>Milk</b>	<b>\$3</b>
<b>Coffee</b>	<b>\$2</b>	<b>Juice</b>	<b>\$3.25</b>
<b>Assorted Hot Tea</b>	<b>\$2</b>	<b>Red Bull</b>	<b>\$4.50</b>
		<b>Yerba Mate</b>	<b>\$4.50</b>

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