

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, Bleu 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

Bánh 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, Bleu 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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ENTREES, *continued*

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 & 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, Wedge Potatoes, Lemon, Cajun Seasoning

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

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

BREAKFAST

(Available until 3pm)

***American Breakfast \$16**

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

Build Your Own Omelet \$16

3 eggs, Choose 4 Fillings: Avocado, Bacon, Cajun Shrimp, Ham, Jalapeno, Mushrooms, Onions, Peppers, Salsa, Spinach, Tomato, American, Cheddar, Jack, Swiss, Pepperjack, hash browns and choice of toast; white, wheat, sourdough or English muffin

***River Rock Slam \$15**

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

Chilaquiles \$16

Crispy Tortillas, Queso Fresco, Red Sauce, 2 Eggs Any Style, Crema

French Toast \$15

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

***New York Steak & Eggs \$20**

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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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

Margherita \$18

Mozzarella di Bufala, Basil

Farmer's Market \$19

Mozzarella, Bell Peppers, Mushroom, Marinated Artichoke, Red Onion

Pizza Suprema \$22

Mozzarella, Salami, Pepperoni, Italian Sausage, Bell Pepper, Red Onion, Olives

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

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

Wine — White

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

Wine — Red

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

Draft Beer \$7

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

Bottled Beer

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

N/A Beverages

Soda	\$2	Milk	\$3
Coffee	\$2	Juice	\$3.75
Assorted Hot Tea	\$2	Red Bull	\$4.50
		Yerba Mate	\$4.50

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