

# SALADS

ADD ON CHICKEN: \$16 SALMON: \$23 SHRIMP: \$16

**River** \$16  
Apples, broccoli, carrots, strawberries, cucumbers, avocado, raisins, raspberries, walnuts, basil, tossed in a homemade dressing

**French River** \$18  
Mixed greens, heart of palm, baby corn, artichoke, avocado, cherry tomatoes, almonds, and feta cheese with French dressing

**Joshua Creek** \$16  
Quinoa, cucumbers, tomatoes, parsley, feta, avocado, basil, green onions, pomegranate topped with fresh lemon juice and olive oil

**Jordan Valley** \$16  
Kale, beets, cherry tomatoes, bocconcini, walnuts, tossed in homemade balsamic based dressing

**Rhine** \$16  
Tomatoes, goat cheese, basil, pistachios, mixed olives, cranberries served with homemade pesto dressing

**Mile Creek** \$18  
Mixed greens, grapefruit, chunk tuna, egg, green beans, cherry tomatoes, green onions, and homemade dressing

# APPETIZERS

**Ouzo Flambe Shrimp** \$23  
Olive oil, roasted red pepper paste, flambe in ouzo, lemon, garlic, and parsley

**Dynamite Shrimp** \$23  
Crispy shrimp coated in a mixture of dynamite sauce

**Calamari** \$23  
Tender calamari, lightly fried, served with lemon, and tzatziki

**Crispy Golden Shrimp** \$21  
Breaded and deep fried with tartar sauce

**Fish & Chips** \$21  
Crispy Tilapia Fillet, French Fries, tartar, and parsley

**Falafel Power Bowl** \$25  
Lettuce, cucumbers, tomatoes, pickles, parsley, and pomegranate served with tahini dressing

**Baked Cauliflower** \$19  
Baked cauliflower, cheddar, parmesan, tahini served with avocado hummus

**Avocado Hummus** \$14  
Chickpeas, avocado, tahini, lemon, topped with Avocado garnish, served with dippers

**Grandma Soup** \$10  
Crushed veggies blended with lentil. Served with sliced bread & lemon





# LUNCH SANDWICHES

CHOICE OF HOUSE SALAD OR FRIES

**Crispy Chicken \$22**

**Extravaganza**

Fried Chicken, river16  
homemade cheese, pickles,  
tomatoes, red onions topped  
with dynamite sauce and  
garlic mayo

**Creek Burger 8oz \$26**

Toasted bun, topped with  
tomatoes, mixed greens,  
pickles, and red onions

**The River16 Sub \$22**

Bread, grilled chicken,  
cheddar cheese, mixed greens,  
tomatoes, cucumber, red  
onions, and pickles topped  
with dynamite sauce and  
garlic mayo

**Falafel Burger \$23**

Falafel patty, pickles,  
tomatoes, onions, parsley,  
tahini sauces, and  
pomegranate sauce

**Schmidt's Shrimp \$26**

**Sub**

Crispy Shrimp, cheddar  
cheese, mixed greens,  
tomatoes, red onions, &  
pickles topped with dynamite  
sauce & garlic mayo

**Fish Fillet Sub \$26**

Crispy Tilapia Fillet, pickles,  
lettuce, cheese, dynamite  
sauce, and tartar

# LUNCH ENTREES

**Spanish Arroz Con \$27**

**Pollo**

BBQ chicken cooked with  
aromatic herbs, broth, smoked  
paprika, onions, tomatoes,  
served with saffron rice

**Crusted Lamb Chops \$54**

Served with house signature  
bulgur, grilled vegetables,  
and pistachio, pesto sauce

**Saffron Shrimp \$28**

6 pieces of shrimp cooked  
with aromatic herbs, broth,  
paprika, onions, tomatoes,  
served with saffron rice

**Seafood**

**Bouillabaisse \$49**

Variety of shrimps, east coast  
scallops, mussels, calamari  
& clams with roasted tomato  
and fennel broth

**Armenian Kebab \$28**

Ground beef served on  
Armenian style rice and  
grilled vegetables

**New York Striploin 10oz \$47**

Grass fed steak, served with  
grilled vegetables & baked  
potatoes

# DESSERTS

**Cheesecake \$12**

**Chocolate Cake \$12**

**Tiramisu \$14**

# DINNER ENTREES

## New York

**Striploin 10oz \$47**

Grass fed steak, served with grilled vegetables & baked potatoes

**Filet Mignon \$69**

8oz

Grass fed prime meat, served with grilled vegetables & baked potatoes

**Surf & Turf \$82**

Grass fed filet mignon, shrimp, served with grilled vegetables, and loaded cheese potato

**Jumbo Prawns \$59**

Ouzo & Sambuca grilled Jumbo Prawns served with loaded cheese potato and grilled vegetables

## French Duck

**Breast \$49**

Pan-seared with red wine, soy sauce, leek and served with house grapefruit sauce, puree, and pistachio garnish

## Crusted

**Lamb Chops \$54**

Served with house signature bulgur, grilled vegetables, and pistachio, pesto sauce

## Seafood

**Bouillabaisse \$49**

Variety of shrimps, east coast scallops, mussels, calamari and clams with roasted tomato and fennel broth

## Maple Glazed

**Salmon \$39**

Served with grilled asparagus & rice

## The River16

**Chicken Breast \$36**

Organic grilled chicken breast, marinated in our house blend herbs & spices,

**Veggie Meatballs \$30**

Served in a bed of sauteed artichoke with basil and tomato sauce

## Atlantic

**Smorgasbord \$90**

Oven baked Lobster Tail, east coast scallops and tiger prawns, served with clarified butter and a side of Quinoa

# DESSERTS

**Cheesecake \$12**

**Chocolate Cake \$12**

**Tiramisu \$14**



# COCKTAILS

## RIVER16 \$22

Bacardi superior rum, Cointreau, blue hypnotic, pineapple Juice, lime juice, simple syrup

## RIVERS GARDEN \$18

absolute vodka, strawberry, cucumber, mint, lemon juice, pineapple juice

## BLUE MOON \$18

absolute vodka, blue curacao, sprite, sugar rim

## ESPRESSO MARTINI \$21

espresso, vodka, vanilla Kahlua, simple syrup

## FLAMINGO COLADA \$18

Spiced rum, pineapple juice, cream of coconut, orange juice, Grenadine, simple syrup

## PAPER PLANE \$17

Jim beam bourbon, aperol, lemon juice, angostura bitters

## BOURBON SOUR \$17

Jim beam bourbon, amaretto liqueur, lemon juice, simple syrup, egg white

## ROSEMARY G&T \$17

rosemary infused gin, Tonic water

## MEXICAN MULE \$17

silver tequila, lime juice, ginger beer

## ELECTRIC LEMONADE SPRITZ \$17

citrus vodka, dry gin, freshly squeezed lemon, simple syrup, soda water

## MIMOSAS \$15

ORANGE MIMOSA

GUAVA MIMOSA

GRAPEFRUIT MIMOSA

PINEAPPLE MIMOSA

## VIRGIN COCKTAILS \$11

VIRGIN MOJITO

VIRGIN FLAMINGO COLADA



## PREMIUM

### WHISKEY:

GLENFIDDICH 12Y

Single: \$16 Double: \$32

GLENFIDDICH 18Y

Single: \$19 Double: \$38

MACALLAN 12Y

Single: \$19 Double: \$38

J.W RED

Single: \$15 Double: \$30

J.W BLACK

Single: \$15 Double: \$30

J.W BLUE

Single: \$50 Double: \$100

D'USSE (COGNAC)

Single: \$22 Double: \$44

### TEQUILA:

CENOTE

Single: \$15 Double: \$30

DON JULIO BLANCO

Single: \$30 Double: \$60

GRAN ORENDAIN

Single: \$40 Double: \$80

### VODKA:

BELVEDERE

Single: \$18 Double: \$36

GREY GOOSE

Single: \$20 Double: \$40

CHOPIN

Single: \$20 Double: \$40

## DRAFT BEER

STELLA \$10

GOOSE ISALDN \$10

ULTRA \$10

## BOTTLED BEER

STELLA \$10

ULTRA \$10

MILL ST ORGANIC \$10

HEINEKEN \$10

CORONA \$10

GUINNESS \$10

## BEVERAGES

SOFT DRINKS \$4

REDBULL \$7

STILL WATER (BOTTLE) \$8

SPARKLING WATER (BOTTLE) \$10

0% BEER \$7

JUICE \$6

KIDS JUICE \$4

## HOT BEVERAGES

BLACK COFFEE \$6

ESPRESSO \$5

CAPPUCCINO \$7

LATTE \$7

HOT TEA \$5



## WHITE WINE (BY THE GLASS)

SAN MARTINO Pinot Grigio (Italy)

Glass 6oz: \$15 9oz: \$18 Bottle: \$55

921 Sauvignon Blanc (Italy)

Glass 6oz: \$15 9oz: \$18 Bottle: \$55

VINELAND ESTATES Elevation

Riesling (Niagara)

Glass 6oz: \$16 9oz: \$19 Bottle: \$58

TNT Chardonnay (USA)

Glass 6oz: \$16 9oz: \$19 Bottle: \$65

## WHITE WINE (BY THE BOTTLE)

ANTONUTTI Pinot Grigio (Italy)

Bottle: \$75

PLAN B WINES The King Chardonnay (Aus)

Bottle: \$80

FONTANASSA Ca Adua GAVI (Portugal)

Bottle: \$88

DOMAINE SAINT-CYR LA GALOCHE

ROSE BEAUJOLAIS (France)

Bottle: \$80

ZINIO Rose (Spain)

Bottle: \$70

CANTINA DI VENOSA Malvasia (Italy)

Bottle: \$75

VINA SOMOZA NENO Godello (Spain)

Bottle: \$105

## SPARKLING WINE

SAN MARTINO Prosecco Rose

Milles Mato (Italy)

Glass: \$19 Bottle: \$85

TENUTA SANTOME Prosecco Brut  
(Italy)

Glass: \$18 Bottle: \$75

COLLARD-PICARD Prestige

Champagne (France)

Bottle: \$200

## HOUSE WINE

BOTTERO DI CELLO BIANCO (Italy)

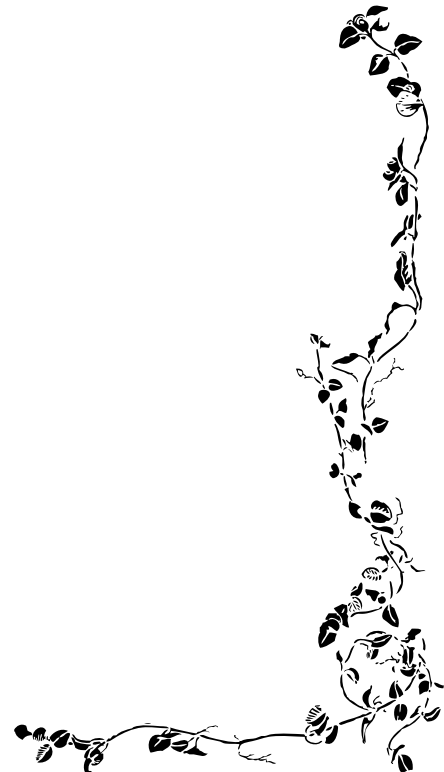
Glass 6oz: \$12 Glass 9oz: \$14

Liter 1/2: \$30 Bottle: \$50

BOTTERO DI CELLO ROSSO (Italy)

Glass 6oz: \$12 Glass 9oz: \$14

Liter 1/2: \$30 Bottle: \$50



## RED WINE (BY THE GLASS)

SANTOME Merlot (Italy)

Glass 6oz: \$15 9oz: \$18 Bottle: \$55

SANCHO GARCES Crianza

Tempranillo (Spain)

Glass 6oz: \$15 9oz: \$18 Bottle: \$60

GNARLED VINE Cabernet

Sauvignon (USA)

Glass 6oz: \$16 9oz: \$19 Bottle: \$65

DOS FINCAS Malbec (Argentina)

Glass 6oz: \$16 9oz: \$19 Bottle: \$60

TNT Pinot Noir (USA)

Glass 6oz: \$16 9oz: \$19 Bottle: \$70

## RED WINE (BY THE BOTTLE)

PLAN B WINES Shiraz (Australia)

Bottle: \$80

NEXT WINE CO. Napa Valley Cabernet

Sauvignon (USA)

Bottle: \$105

CHATEAU FLEUR HAUT GAUSSENS

Bordeaux (France)

Bottle: \$90

ALEGRA Crianza Tempranillo (Spain)

Bottle: \$85

## RED WINE (BY THE BOTTLE)

MICHEL ARCELAIN Pommard

Burgundy (France)

Bottle: \$185

CASCINA ADELAIDE Privilegiati

Barolo (Italy)

Bottle: \$145

DOMINI VENETI Amarone Della

Valpolicella Classico (Italy)

Bottle: \$145

IL POGGIOLO Brunello di

Montalcino (Italy)

Bottle: \$170

DEL DOTTO VINEYARDS Napa

Cabernet Sauvignon (USA)

Bottle: \$270

