



Good Food
Good Drinks
Good Company

The River Room is our own unique take on the traditional Gastropub. We are a local dining and drinking restaurant that focuses on offering good food, good drinks, enjoyed with good company.

We source as many ingredients as possible from local artisans, craftsmen, and our own Shawnee Island Farm™.

DINNER

-  = Vegetarian
 = Gluten Free
 = Signature Item

The Shawnee Inn and Golf Resort
Shawnee on Delaware, Pennsylvania
800-SHAWNEE • ShawneeInn.com

STARTERS

★ ShawneeCraft® Wings

Eight golden-fried jumbo wings tossed in sauce of choice with bleu cheese and celery on the side; mild, medium, hot, sweet Thai chili, McHales, ShawneeCraft® beeriyaki - 9

Loaded Nachos

Corn tortilla chips with melted Monterey Jack and Cheddar cheese blend, tomatoes, banana peppers, scallions, and black olives with salsa and sour cream on the side - 6
Add taco beef - 2 Add chicken - 5

★ Creole-Stuffed Avocado

Avocado half filled with jumbo shrimp pieces and topped with Cajun remoulade sauce - 10

Tomato Mozzarella Caprese

Sliced tomatoes with fresh mozzarella cheese topped with basil pesto and drizzled with balsamic glaze - 9

Quesadilla

Freshly griddled flour tortilla filled with Monterey Jack and Cheddar cheese blend, diced tomatoes, and scallions with salsa and sour cream on the side - 8 Add shrimp, chicken, or roasted vegetables - 5 Add taco beef - 2

PASTA — Served with a garden salad and garlic toast

Chicken Parmigiana

Golden-brown panko breaded chicken breast, topped with tomato basil sauce, melted Italian-blend cheese, served on a bed of linguine - 19

Shrimp Scampi

Six sautéed shrimp in a rich, garlic butter sauce, served on a bed of linguine - 21

Fusilli Primavera

Gluten-free pasta tossed in fresh tomato basil sauce and ratatouille - 19

Linguine with White Clam Sauce

Whole in a shell (6) and chopped clams, tossed in a herb and garlic butter sauce, served on a bed of linguine - 21

Shawnee Eggplant Stack

Golden-fried panko breaded eggplant topped with sliced tomato and melted Italian blend cheese served with a side of penne pasta, tossed in tomato basil sauce - 19

ENTRÉES — Served with a choice of two sides

New York Strip Steak Shawnee-Style*

12 oz hand-trimmed, cooked to your liking and topped with a brandy, roasted garlic, and peppercorn-butter - 26

Filet Mignon Gorgonzola*

6 oz hand-trimmed center cut filet sautéed to your liking, topped with melted gorgonzola cheese on a pool of demi-glaze - 28

Homestyle Meatloaf

Homestyle ground veal, beef, and pork meatloaf brushed with sweet chili glaze and topped with a rich mushroom Bordelaise sauce - 18

Lobster Mac 'n' Cheese

Traditional rich and creamy five cheese macaroni with succulent lobster meat and drizzled with truffle oil - 18

★ Rotisserie Chicken

1/2 roasted-marinated chicken served with Shawnee Island Farm™ honey and hot pepper jelly on the side - 19

ShawneeCraft®-Brined Cowboy Pork Chop*

ShawneeCraft® Bière Blanche-brined pork chop rib, topped with our own chimichurri - 24

★ Roasted BBQ-Rubbed Salmon

Roasted BBQ-rubbed salmon served with triple Maple mustard - 22

Chorizo Steamed Clams

Twelve steamed middleneck clams with chorizo sausage, white wine, garlic, and herb broth - 12

Spinach and Artichoke Dip

Our own spinach and artichoke dip topped with melted Asiago cheese and served with tri-color corn tortilla chips - 8

Jumbo Clam Strips

Golden fried jumbo clam strips served with Cajun remoulade sauce and lemon - 10

★ Buffalo Chicken Pierogies

Eight fresh, golden-fried Buffalo chicken filled pierogies with hot sauce, bleu cheese dressing, and celery on the side - 8

HAND-HELDS

All sandwiches are served with a pickle and a choice of one side.

Shawnee Cheesesteak

Thin-shaved roast sirloin with caramelized onions and melted Vermont sharp-white Cheddar cheese on a fresh hero roll - 14

Buffalo Chicken Sandwich

Grilled breast of chicken topped with Buffalo sauce and melted bleu cheese crumbles, served on a brioche roll with lettuce, tomato, and pickled red onion - 12

8 oz Hereford Hamburger*

Char-grilled to your liking, served on a fresh brioche roll with lettuce, tomato, and onion - 12

Add bacon, cheese, or fried egg* - 1 each
Add avocado - 2

Veggie Burger

Grilled black bean and chipotle burger, served on a fresh brioche roll with lettuce, tomato, and onion - 11

KETTLE & FIELDS

Fresh Soup of the Day

- crock 5

French Onion Soup Gratinée

- crock 6

Garden Salad

Field greens with cucumber, tomato, julienne of carrot, and croutons, served with a choice of side dressing - side 4...entrée 10
Add chicken, shrimp, or steak* - 6

Traditional Caesar

Crispy Romaine lettuce tossed in a creamy Caesar dressing with croutons and shredded Parmesan - side 7 ...entrée 12
Add chicken, shrimp, or steak* - 6

Taco Salad

Golden jumbo flour tortilla bowl filled with mixed greens, taco beef, Monterey Jack and Cheddar cheese, black olives, scallions, and diced tomato, served with salsa and sour cream on the side - 12

Spinach Salad

Garden fresh baby spinach topped with gorgonzola cheese, crispy bacon, fresh diced tomatoes, toasted almonds, and Mandarin oranges, served with an apple cider vinaigrette dressing on the side - 12
Add chicken, shrimp, or steak* - 6

Chef's Salad of the Day

Please ask your server for details

SIDES — 4 each

- Garden Salad with Choice of Dressing
- Garlic & Parmesan Mashed Potatoes
- Battered Onion Rings
- Seasoned French Fries
- Smoked Gouda Mac & Cheese
- Sweet Potato Lattice Fries with Cinnamon & Sugar
- Chef's Vegetable of the Day
- Steamed Broccoli
- Ratatouille
- Fresh Coleslaw

*Consuming raw and undercooked meat, poultry, or fish can increase your risk of food borne illnesses.

WHITES/BLUSH - WINES

Sycamore Lane - House Pour - 7 gl
Pinot Grigio, Chardonnay, White Zinfandel

**Mountain View Vineyard
Mountain Goat Niagara**
This sweet fruity wine is made from Niagara grapes 8 gl/24 btl

**Zonin
Moscato**
Fresh and pleasantly sweet with vivid acidity; notes of dried apricots and candied oranges 9 gl/27 btl

**Seaglass
Sauvignon Blanc**
Fresh and crisp with gooseberry, stone, and grass notes; hint of tropical fruit behind the citrus 10 gl/31 btl

**Kendall Jackson
Chardonnay**
Hints of melons, honeysuckle, and lemon oil along with remarkable flavor and texture 11 gl/39 btl

**Gabbiano
Pinot Grigio**
Bright and crisp, made from old vine fruit, this un-oaked Macon-Village comes from the villages entitled to this higher appellation, and reflects a bright apple note and nice character 8 gl/24 btl

**Clean Slate
Riesling**
Apricot, lemon drop and mineral notes with ripe peach and honey flavors with a clean finish 35 btl

SPARKLING WINE

Avissi Prosecco 10 gl/29 btl



SHAWNEECRAFT BREWS

Each brew is handcrafted on site at our brewery.

Bière Blanche
This Belgian-style wheat beer is refreshing, tart, and spicy with a rightly citric nose with a touch of Mediterranean coriander and bitter Curacao orange peel.

Session Porter
This porter is rich and dark with chocolate and black currant overtones. Its slightly lower alcohol content reveals great subtlety of flavor and makes this a very approachable beer. (Nitro)

Session IPA
A crushable IPA that is light in body, low in alcohol, but bursting in fresh citrus flavor thanks to a copious amount of American hop varieties.

SHAWNEECRAFT®
TRUE TO NATURE. TRUE TO THE CRAFT.

Shawnee Pilsner
Like a summer day on the Delaware River, this American Pilsner is light, crisp, and refreshing. Created using the finest Pilsner malt; a touch of corn grown right here in the USA, and fresh, noble hops imported from Germany. Aged in stainless steel tanks for over 8 weeks, resulting in a brilliantly clear, clean, and balanced flavor.

There are four additional taps available for seasonal or heirloom beers. Please ask your server what is available.



COCKTAILS

Ginger Mint Julip
Bourbon mixed with a homemade mint-infused simple syrup and Barrows intense ginger liquor - 7

Moscow Mule
Made using a handcrafted Tito's vodka and lime juice, served over ice with spicy ginger beer - 7

Bloody Mary
Vodka, tomato juice, and combinations of other spices and flavorings including Worcestershire sauce, Tabasco sauce, horseradish, celery, olives, salt, black pepper - 9

Margarita
Tequila, triple sec, and lime juice, served with salt or sugar on the rim of the glass. Served on the rocks or frozen - 9

Hurricane
Light rum, dark rum, orange juice, pineapple juice, and grenadine - 9

Mojito
Rum, sugar, lime juice, club soda, fresh mint from our garden - 7

Sangria
Red or white wine with chopped fruit from our garden - 7

Rooftop Lemonade
Vodka, lemonade, cucumber slices from our garden - 7

Cuba Libre
Rum, Coke, and lime juice - 7

REDS - WINES

Sycamore Lane - House Pour - 7 gl
Cabernet Sauvignon, Merlot, Pinot Noir

**Mountain View Vineyard
Mountain Goat Red**
Sweet red wine made of concord grapes 8 gl/24 btl

**Seaglass
Pinot Noir**
A beautiful nose reminiscent of cherries, cloves, and lavender. On the palate unfolds elegant flavors of raspberries and pomegranate with notes of sandalwood and a hint of minerals 10 gl/31 btl

**Red Rock
Merlot**
Lush concentrations of blackberry and raspberry are complemented by soft, rounded tannins creating a smooth wine that is truly balanced 30 btl

**Alamos
Cabernet Sauvignon**
Rich and expressive, with flavors of dark berries and spice, reminiscent of wines from the Mendoza region of Argentina 10 gl/31 btl

**Montevina
Zinfandel**
Fruit-forward and sassy with irresistible aromas of lush blackberry, red plum, and spice flavors and long, smooth finish 33 btl

PORT WINE

Croft 10 Year Old Tawny 11 gl

