



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™.

the RIVER ROOM GASTRO PUB

EXECUTIVE CHEF  
DEAN GARDNER

DINNER MENU

## SOUPS & SUCH

### **Boston Clam Chowder 8**

A unique compromise of Manhattan and New England chowder

### **French Onion Soup Gratinée 6**

### **ShawneeCraft® Southwestern Five-Bean Chili 8 G**

Served in a crock and topped with melted Jack and Cheddar blend

## TOSSED GREENS

### **Traditional Caesar ...side 7 ...entrée 12 VG**

Crispy romaine lettuce tossed in a creamy Caesar dressing with house croutons and shredded Parmesan

\*With chicken, shrimp, or salmon **add 6**

### **Mediterranean Salad 12 VG**

Fresh spinach, roasted red peppers, Kalamata olives, red onion, and crumbled feta cheese, cucumber, and tomato; served with a choice of dressing on the side

\*With chicken, shrimp, or salmon **add 6**

APPS

STARTERS

TIDBITS

### **ShawneeCraft®-Brined Wings 9 G**

Eight golden fried jumbo wings tossed in sauce of choice with bleu cheese and celery on the side; mild, medium, hot, sweet Thai chili, McHale's, ShawneeCraft® beer-i-yaki

### **Loaded Nachos 6 G**

Toasted tortilla chips topped with melted Jack and Cheddar blend, homemade salsa, and sour cream

\*With chili **add 2**

### **Quesadilla 9 V**

Freshly griddled flour tortilla filled with Monterey Jack and Cheddar blend, diced tomatoes, and scallions with sour cream and salsa on the side

\*With shrimp, chicken, or roasted vegetables **add 5**

### **Jumbo Shrimp Cocktail 12 G**

Five perfectly steamed shrimp, chilled and served with our own cocktail sauce

### **Oysters Shawnee 12**

Three plump and juicy oysters served with boom-boom sauce and banana peppers

### **Steamers\* 12 G**

Twelve steamed middleneck clams in a garlic and herb broth

### **Spinach and Artichoke Dip 10**

Freshly prepared and served in a bread bowl with melted asiago cheese

**V = Vegetarian Available**

**G = Gluten Free Available**

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

THE SHAWNEE INN AND GOLF RESORT · SHAWNEE ON DELAWARE, PA · 800-SHAWNEE (800-742-9633)

# HAND-HELDS & SANDWICH ITEMS

All sandwiches are served with a choice of one side.

## Flatbread Pizza Margherita 9

Topped with tomato basil sauce and five blend cheese

## Mediterranean Flatbread Pizza 12

Topped with tomato basil sauce, five-blend cheese, spinach, feta cheese, and Kalamata olives

## Philly Cheesesteak\* 14 V

Shaved prime rib with caramelized onions and Vermont white Cheddar cheese on a fresh hero roll

## 8oz Freshly Ground Hamburger 12

Chargrilled to your liking, served on a fresh brioche roll with lettuce, tomato, and onion  
\*With bacon, cheese, or fried egg **add 1 ea**

## Fish and Chips\* 14

10oz golden-fried haddock fillet served with house fries, coleslaw, and our own tartar sauce

# SIGNATURE PASTA DISHES

Served with garlic toast and one side choice.

## Chicken Parmigiana\* 19

golden brown panko breaded chicken breast, topped with tomato basil sauce, served on a bed of linguine

## Shrimp Scampi 21

Six sautéed shrimp tossed in a rich garlic butter sauce on a bed of linguine

## Shrimp Fra Diavlo 21

Six sautéed shrimp and clams in a spicy robust tomato basil sauce with crushed red pepper and banana peppers, served on a bed of linguine

## Wild Mushroom Ravioli 18 V

Five wild mushroom filled ravioli served on a pool of roasted red pepper purée

# MAINS

Served with choice of two side dishes.

## Delmonico Steak\* 26 G

Chargrilled 12oz ribeye cooked to your liking and topped with brandy, cracked black peppercorn, and roasted shallot butter

## Roast Prime Rib of Beef\* 29 G

14oz cut of slow-roasted prime rib served with au jus and horseradish cream on the side

## Cowboy Pork Chop\* 24

Chargrilled rib pork chop topped with a Kentucky bourbon and caramelized apple jus

## Sautéed Chicken Kirkwood\* 19

Pan-seared breast of chicken served on a bed of spinach and topped with prosciutto and provolone cheese

## Grilled Salmon\* 22

Grilled 8oz fillet of salmon served with ShawneeCraft® beer-i-yaki sauce on a bed of Oriental vegetables

## FINEST INGREDIENTS

Garden Salad  
Wild Rice Blend  
Mac and Cheese  
Broccoli  
Cole Slaw  
French Fries  
Potato Wedges  
Mashed Potato  
Stout-Battered Onion Rings  
Farm Fresh Veggie-of-the-Day

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S

4 ea



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