

OAK VIEW DINING ROOM AT RIVER CROSSING

— Starters —

Philly Cheesesteak Eggrolls	\$13
<i>House-Made Eggrolls with Shaved Ribeye, Grilled Onions & Peppers and Mozzarella Cheese. Served with Sweet Chili Sauce</i>	
Crispy Brussels Sprouts	\$10
<i>Crispy-Golden Brussels Sprouts drizzled with Balsamic Reduction and Bacon Aioli</i>	
Firecracker Shrimp	\$16
<i>Hand-Battered & Fried Shrimp, Garlic Butter, Hot Cherry Peppers, Jalapenos, Sweet Chili Sauce</i>	
House-Cut Kettle Chips	\$10
<i>Roquefort Mornay, Bacon, Blue Cheese Crumbles, Scallions</i>	
Hand-Battered Mozzarella	\$12
<i>Served with Basil Aioli and Salsa Rosa</i>	
Texas Tumbleweed	\$10
<i>Crispy Sweet Onion, Toasted-Spice Dust, Remoulade</i>	
Sesame-Crusted Tuna	\$17
<i>Cucumber Noodles, Straw Mushrooms, Pickled-Daikon Radish, Raspberry Ponzu</i>	

— Salad Bar —

Add Grilled or Crispy Chicken \$3 / Add Grilled or Crispy Shrimp \$6 / Add Salmon \$6

Iceberg Wedge	\$13
<i>Blue Cheese Crumbles, Bacon, Cherry Tomatoes, Red Onion, Boiled Egg</i>	
Southwest Cobb	\$14
<i>Romaine Lettuce, Charred Corn, Pico de Gallo, Guacamole, Boiled Egg, Cheddar-Jack Cheese, Black Olive, Crispy Tortilla Strips and Barbeque-Ranch Dressing</i>	
Crunchy Asian	\$15
<i>Spinach, Napa Cabbage, Mandarin Orange, Cucumber Noodles, Toasted Almonds, Straw Mushroom, Pickled-Daikon Radish, Carrots, Wonton Strips, Sesame Vinaigrette</i>	
Strawberry Pecan	\$14
<i>Spring Mix, Strawberries, Feta Cheese, Mandarin Oranges, Red Onion, Candied Pecans</i>	
Antipasto	\$16
<i>Romaine Lettuce, Ham, Salami, Pepperoni, Provolone, Cherry Tomatoes, Fresh Mozzarella, Banana Peppers, Black Olives, Red Onion</i>	



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

↔ Between Bread ↔

Served with your choice of French Fries, Sweet Potato Fries, or Tater Tots.
Substitute Side Salad, Side of Veggies or Cup of Fruit for \$2.95

The Italiano	\$15
<i>Ham, Salami, Provolone, Lettuce, Tomatoes, Onion, Banana Peppers, Italian Seasoning, Red Vinaigrette</i>	
Chimichurri Chicken	\$15
<i>Grilled Chicken Breast with Fresh Mozzarella, Chimichurri Aioli, Arugula and Tomato</i>	
Sweet Heat Cheesesteak	\$16
<i>Shaved Ribeye, Jalapeno Jam, Cream Cheese Spread, Bacon, Fried Poblano Peppers and Bacon Aioli</i>	
Buffalo Chicken Sandwich	\$15
<i>Hand-Battered & Fried Chicken Breast, Buffalo Sauce, Lettuce, Tomatoes, Pickles and Ranch Dressing.</i>	
Turkey-Cheddar Melt	\$15
<i>Turkey, Cheddar Cheese, Bacon, Tomato, Thousand Island Dressing on Parmesan-Crusted Sourdough</i>	
Burger of the Day	
<i>Please ask your server for details.</i>	

↔ Entrées ↔

Nori Salmon	\$20
<i>Served with Sushi Rice, Pickled-Daikon Radish, Cucumber Noodles, Toasted Seaweed, Soy-Ginger Glaze</i>	
Herb-Roasted Chicken	\$19
<i>Herb-Roasted Airline Chicken Breast served with Charred-Mushroom Risotto, Green Beans and Beurre-Blanc Sauce</i>	
Ribeye Steak	\$28
<i>12oz Hand-Cut Ribeye Steak topped with Bourbon-Blue Cheese Butter. Served with Herb-Roasted Fingerling Potatoes and Sautéed Asparagus</i>	
Fish & Chip Tacos	\$16
<i>Beer-Battered Cod, Lemon-Dill Aioli, Malted-Napa Slaw, Salt & Vinegar Chips</i>	
Hand-Battered Chicken Tenders or Steak Fingers	\$16
<i>Served with French Fries, Country Gravy and Texas Toast</i>	

↔ The Sweet Stuff ↔

Whiskey-Caramel Brownie Sundae	\$10
<i>Ghirardelli Chocolate Brownie, Vanilla Ice Cream, Bourbon-Caramel Sauce, Toasted Walnuts</i>	
Grandma's Banana Pudding	\$8
<i>Vanilla Wafers, Bananas, Pudding, Spiced-Chantilly Whipped Cream</i>	

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