

BIG RIVER RESTAURANT AND BAR

Dinner Menu

new items Entree served w/ house bread, choice of soup or house salad

Grilled Asparagus (a la carte)	7.95
Grilled asparagus, hazelnut crema, 15 year old balsamic vinegar, shaved Pecorino Romano	
Gnocchi (a la carte)	9.95
House made gnocchi, house cured pancetta, Denison Farms rapini, preserved lemons, chili flake, and romano cheese	
Rabbit Roulade	24.95
My Pharm rabbit, asparagus, coppa, lyonnaise potatoes, Denison Farms rapini, and rabbit jus	
Extreme Choc. Indulgence	8.95
Layers of crunchy cocoa meringue, fudgy choc. cake, choc.Pots de crème, ganache, choc buttercream and choc cream (flourless)	
Warm Apple Crisp A la Mode	8.95
A mixture of Fuji, Granny Smith & dried apples baked with oatmeal streusel, then topped with vanilla ice cream & caramel sauce	

starters

Calamari	9.95
Monterey Bay calamari, Spanish paprika aioli, and a chilled salad of cannellini beans, pickled chorizo, & persillade	
Crab Cakes	13.95
Red rock crab cakes w/bacon, mesclun, sauce of wild mushrooms & bourbon, crème fraiche, & blood orange vinaigrette	
Steamed Manila Clams	15.95
Steamed manila clams, butter, garlic, parsley, white wine and grilled Big River pugliese	
Cheese Plate	14.95
Frega Farms Goat cheese, Mt. Townsend Seastack, La Mariposa Chubut, seasonal fruit, quince jam & grilled bread	
Salt Cod Fritters	9.95
House cured salt cod & potato fritters, saffron aioli, and Gathering Together Farms watercress	
Soup 5.25/6.95	
House Seafood Chowder or Sweet Potato	

salads Served with house bread

Beet	11.95
Gathering Together Farms beets, mesclun greens, fennel, lemon vinaigrette, candied hazelnuts, blue cheese crostini	
River	14.95
Herb chicken, artichoke hearts, roma tomatoes, mushrooms, and choice of dressing	
House	4.95
Fresh leaf lettuce, tomato, mushrooms, and choice of dressing	
Caesar	9.95
Organic hearts of romaine, anchovy-garlic dressing, pugliese crisp & romano -add chilled grilled chicken 3.25 small 7.95	
Halibut	17.95
Alaskan halibut, organic mesclun greens, cherry tomatoes, carrots, yuzu & carrot vinaigrette	

seafood and meats Served with house bread, choice of soup or salad

Grilled New York Strip	34.95
Painted Hills New York Strip, scalloped potatoes, mixed greens, roasted onions, Rogue Creamery blue cheese, port wine jus	
Duck Breast	25.95
Pekin duck breast, house made ricotta cavatelli, shallots, butternut squash, brussel sprouts, and saba	
Idaho Trout	24.95
Pan seared Idaho trout, mojo de cilantro, and a chilled salad of smoked Penn Cove mussels, braised leeks, & butternut squash	
Grilled Dry-Aged Sirloin	26.95
Highland Oaks beef, grilled Denison Farms chicory, green peppercorn cream sauce, fine herb sauce, & onion rings	
Pan Roasted Pork	25.95
Sweet Briar Farms pork, GTF home fries, wild mushrooms, brussel sprouts, pickled onions, and whole grain mustard jus	
Rigatoni with Chicken Breast	22.95
Grilled chicken breast, roasted red peppers, red onion, tomato, basil, romano, cream, and fresh rigatoni pasta	
Crab Linguine	25.95
Dungeness crab, leeks, cherry tomatoes, vodka, cream, basil, chervil, & lemon tossed with fresh linguine pasta	
Pan Seared Halibut	29.95
Alaskan halibut, house cured pancetta, butternut squash, saffron potatoes, watercress, & tartare sauce	

vegetarian Served with house bread, choice of soup or house salad

Caramelized Onion Ravioli	23.95
Denison Farms rapini, preserved tomato & Romano Pecorino brodo, oregano, and persillade	
Polenta Rotolino	22.95
Rolled polenta with sautéed spinach, pine nuts, provolone cheese, grilled portabella mushrooms, roasted tomato sauce	

pizza & calzone Pizzas 16.95 - Calzones 18.50

Served with house bread, choice of soup or house salad

Calabria	
Pepperoni, sweet roasted peppers, fresh oregano, sauteed onion, romano cheese	
Smoked Chicken	
Smoked chicken, marinated red onion, fresh basil, artichokes, leeks	
Primavera	
Fresh broccoli, roasted garlic, fresh basil, roma tomatoes, romano cheese	
Molinari	
Molinari dry salami, pepperoncini, red onion, kalamata olives, and imported feta cheese	
Tuscany	
Basil chicken sausage, sundried tomatoes, mushrooms, roasted sweet peppers, romano	
Zorba	
Herb chicken, feta cheese, artichoke hearts, red onion, mushrooms	
Deschutes	
Pesto sauce, herb chicken, mushrooms, onions, olives	
The Bent	
Extra cheese, pepperoni, American bacon, Italian sausage, mushroom, black olive	
Goat Cheese	
Fraga Farms goat cheese, Italian sausage, roasted garlic, mushrooms	
Edward Abbey	
Pesto sauce, sun-dried tomatoes, feta cheese, artichoke hearts	
Molokini	
Canadian bacon, pineapple and roma tomatoes	
Aphrodite	
Mushrooms, kalamata olives, roasted red peppers, sundried tomatoes, feta cheese	

desserts All Desserts 8.95 - Crème Brulee 7.50

(Please feel free to have a look at our dessert case)

Coconut Macadamia Tart	
A delicious tart layered with macadamia nut caramel and white chocolate coconut cream	
Mousse	7.5
Creamy rich chocolate mousse topped with whipped cream (flourless)	
Chocolate Mousse Cake	
A rich chocolate fudge cake topped with layers of dark, milk & white chocolate mousse	
Duet	
A delicious duet of chocolate cake and coconut cake combined with coconut white chocolate cream	
Warm Triple Berry Cobbler	
Raspberries, blueberries & marionberries with a hint of zinfandel & pumpkin spices, buttermilk cake & vanilla bean ice cream	
Hazelnut Turtle Tart	
A delicious tart layered with chocolate truffle filling & hazelnut caramel	
Big River 4 Layer Cake	
Our signature 4 layer chocolate cake filled with layers of chocolate and white chocolate cream	
Lemon Tart	
Layers of cream cheese custard, white chocolate lemon cream and lemon curd garnished with mascarpone cream	
Peanut Butter Dream	
A thin layer of vanilla cake beneath layers of chocolate ganache, peanut butter, peanut caramel and peanut butter cream	
Tiramisu Torte	
Two layers of sponge cake moistened with a syrup of espresso, rum & brandy, then filled and topped with mascarpone cream	
Chocolate Raspberry Sin	
Flourless chocolate cake with raspberry filling, raspberries, berry mascarpone cream & chocolate ganache	
Crème Brûlée	
Rich vanilla bean crème brulee with caramelized sugar glaze [Gluten-free]	
Kahlua Cream Torte	
A rich, but light (not dense), chocolate flourless cake layered with Kahlua cream filling	
Blueberry Cheesecake	
A rich lemony cheesecake with blueberry filling	
Boccone Dolce a la Big River	
White and dark chocolate mousse layers, fresh berries, cocoa meringues [Gluten-free]	