

# r i v e r v i e w

## three sixty

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### Starters

- Blue Lump Crab Cakes** With OLD BAY® Seasoning and key lime mustard sauce 10
- Coconut-battered Shrimp** With horseradish marmalade dipping sauce 7
- Bruschetta** Roma tomatoes, Italian sausage, buffalo mozzarella, cold pressed olive oil over crostini 7
- Shrimp Cocktail Supreme** With classic house made sauce and wasabi aiolo 10
- Baked French Onion Soup '44'** Prepared with locally produced Meier's No. 44 Cream Sherry 5
- Soup of the Moment** The culinary team's latest creation 4
- Wagyu Beef "Sliders"** Twin mini burgers on silver dollar buns with shallots and butter pickles 6

### Salads

- Riverview Tower Crab Salad** Lump crabmeat lightly tossed in remoulade, wrapped in cucumber and presented with fresh berries, mango and avocado 14
- Seared Goat Cheese Salad with Shrimp** Nut crusted, served over field greens in grape vinaigrette 12
- BLT&C** Iceberg wedges topped with bacon crumbles, beefsteak tomato slices, bleu cheese crumbles, grilled chicken breast and ranch 10

### Chicken

- Chicken Marsala** Sicilian wine and mushroom sauce with slivers of prosciutto ham 17
- Nut-crusted Chicken Breast** Chicken breast crusted with a fine selection of pecans, almond and cashews, presented with fresh raspberry reduction and mushroom rice pilaf 18.5

### Pasta

All pastas are served with your choice of salad.

- Bow-tie with Portobello and Arugula** A vegetarian treat. Topped with toasted pine nuts, diced tomatoes, scallions and shaved Romano cheese. 16  
For vegans we will omit the Romano
- Alfredo-carbonara with Tomato Basil on Penne** A sublime combination of three Italian classics 14
- Gemelli with Shrimp and Vodka Tomato Sauce** Noodles in a strand with just the right kick 17

## Steaks and Chops

All entrees are served with Caesar "cardini" or bit salad and your choice of one side dish

- Steak Delmonico (Our Signature Dish)** A 16 oz. seared Ribeye Steak, charbroiled to order 19
- Wagyu Chopped Steak** The famed Japanese beef with roasted pearl onions and merlot demi glaze 14
- Center-cut Steakhouse Sirloin** Made famous by the chains, improved by us 10 oz. 16
- French Cut Pork Chops** Finished with grilled peach glaze and pecorino Romano cheese 19
- Roast Pork Tenderloin** With spicy peanut sauce and cucumber slaw 19
- Union Terminal Strip** 14oz New York Strip steak, center cut, close trimmed and perfectly marbled 25
- Paul Brown Porterhouse** Everybody's original favorite, 22 oz. rubbed Porterhouse steak 29.5
- Carew Filet Mignon** 9 oz. center cut with béarnaise sauce or maitre d' butter 25.5  
(we butterfly fillets ordered medium, well and well done)
- Add porcini mushroom and Gorgonzola cheese sauce to any steak 1.75  
Make your steak an "Oscar" – add crab meat, asparagus and béarnaise sauce 4.95

## Fish

- Cedar Planked Salmon** Plank roasted and finished with orange-ginger glaze 18
- Sauteed lemon sole** In lemon and white wine, served with salsa verde 19
- Seared Sea Scallops** In tarragon butter with rice timbale 21

## Sides

Pymns (mashed potatoes 'your mother never served')

Hazelnut and mushroom rice pilaf

Four-cheese pasta shells

Roasted fresh vegetable medley

## Desserts

- Creme Brulee** A house specialty, classic vanilla ice cream and caramelized raw sugar 6.5
- Raspberry White Chocolate Cake** Genoise filled with raspberry buttercream, iced with white chocolate buttercream and finished with rosebuds 6.5
- Pumpkin Cheesecake** Cream cheesecake with ginger snap crust 6.5
- Bonbonnerie® Opera Cream Torte** The Bonbonnerie signature cake.  
Double chocolate chip cake filled with opera cream, topped with white chocolate diamonds. 6.5
- Creators® Ice Cream** A Cincinnati institution. Today's flavors will be presented by your server. 6.5

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