

# **The River Run Restaurant**

Hancock NY

# Appetizers

## Coconut Shrimp

Shredded coconut breaded shrimp served with a pineapple sweet red chili dipping sauce. \$12.95

## Wings (10 Bone in Wings or 12 Boneless)

hot, mild, BBQ, honey mustard, sweet red chili, plain, cajun dry rub or garlic parmesan \$12.95

## Mussels in White or Red Sauce

P.E.I mussels sautéed with garlic, topped with our homemade marinara or scampi sauce \$12.95

## Smoked Pork Nachos (g.f)

Fresh tortilla chips, smothered with house smoked tender pulled pork, pickled jalapeños, bell peppers, sliced black olives, scallions, chipotle BBQ sauce & cheddar cheese. Finished with smashed avocado & sour cream \$14.95

## Mozzarella Sticks

Served with our homemade marinara sauce \$8.95

## Chicken Teriyaki Dumplings

Pan seared or fried chicken dumplings, served with a homemade teriyaki ginger sauce \$9.95

# Soups & Salads

## Soup De Jour:

Cup..... 3.95 Bowl.....4.95

## French Onion Soup:

Topped with provolone & Swiss cheese, broiled to perfection .....\$6.95

## Buffalo Chicken Salad:

Mixed greens, tomato, onions, cucumbers, blue cheese crumbles and crispy chicken tenders toss in your choice of hot or mild sauce ..... 16.95

## Caesar Salad:

Romaine lettuce tossed in our homemade creamy caesar dressing, served with croutons and asiago cheese \$12.95

Add Anchovy Filets \$2 Add chicken \$7 Add tuna \$12 Add shrimp \$10 Add salmon. \$13

*Small Caesar salad with Dinner..... 4.95*

## Greek Salad:

Mixed greens, tomato, cucumbers, onion, feta cheese, kalamata olives and julienne cut sun dried tomatoes, served with a Greek vinaigrette \$12.95

## Salad Dressings: (g.f)

*Italian, Ranch, Creamy Blue Cheese, Balsamic Vinaigrette, Honey Mustard & Thousand Islands*

# Entrees

## Sesame Pan Seared Ahi Tuna:

Seared sesame encrusted 8oz Sushi grade ahi tuna drizzled with a sweet ginger teriyaki sauce and served over fresh bed of spinach, served with a side of peanut butter Thai noodles.

Choice of soup or salad

\$21.95

## Grilled Ribeye Steak (g.f):

12 oz Black Angus Ribeye, grilled to your liking. Choice of two sides

\$29.95

Add sautéed onions.....\$2.00

Add Sautéed Mushrooms.....\$2.00

Add Crumbled Blue Cheese..... \$2.00

## Tuscan Chicken Alfredo:

Grilled chicken, roasted red peppers, spinach, and sun dried tomatoes.  
Tossed with penne pasta in a creamy Alfredo sauce. Choice of soup or salad

\$21.95

## Panko Salmon:

Fresh Atlantic Salmon drizzled with honey mustard and topped with seasoned Panko crumbs. Choice of two sides

\$20.95

## Penne Ala Vodka (g.f.o):

Fresh garlic browned and flambéed in vodka with fresh tomato puree, finished with cream, parmesan pecorino and fresh basil.

Tossed with penne pasta and served with your choice of soup or salad. \$16.95

Add Chicken \$7

Add Shrimp \$10

Add Tuna \$12

Add Salmon \$13

## Mussels Marinara or Fra Diavolo (Hot)

Fresh P.E.I mussels sautéed with garlic, topped with our homemade marinara layered over linguini.

Choice of soup or salad

\$22.95

## Sides:

*Vegetable of the Day, Side Salad, Cup of Soup, French Fries, Fried Sweet Potato Wedges tossed in cinnamon honey butter,  
Rice Pilaf, Mashed Potato*

Add an additional side to your entree for \$3.95

# Burgers & Sandwiches

## Black & Blue Burger:

Our 8oz hand pressed ground steak burger, cajun rubbed, grilled bacon, blue cheese crumbles and dressing on a fresh toasted kaiser roll. \$14.95

## All American Burger:

Our 8oz hand pressed ground steak burger topped with American cheese, lettuce, tomato and onion, served on a fresh toasted kaiser roll \$13.95

## Chicken Caesar Wrap:

Grilled chicken, romaine lettuce, caesar dressing & asiago cheese in a garlic herb wrap \$13.95

## Crispy Chicken Wrap:

Country breaded chicken strips with lettuce, tomato, onion and cheddar cheese. Chicken can be plain or tossed in hot, mild, BBQ or honey mustard..... \$13.95

## Buffalo Chicken Wrap:

Fried chicken strips tossed with fresh mozzarella, your choice of hot, mild, or BBQ and served in a garlic herb wrap \$13.95

## BLT Chicken Sandwich:

Grilled chicken, applewood bacon, Swiss cheese, mayo, lettuce, onion and tomato, served on toasted French bread or a garlic herb wrap \$13.95

## Not Your Everyday Pulled Pork Sandwich:

Our in house dry rubbed and slow smoked pork shoulder, pulled and drenched in our chipotle bbq sauce, topped with mozzarella cheese, smashed avocado, pickled jalapeños, lettuce and mayo on a fresh toasted kaiser roll \$14.95

## Chicken Tenders:

Three Fried chicken strips, choice of dipping sauce and a side \$11.95

### All Sandwiches Are Served With A Choice Of:

*Side Salad, Cup of Soup or French Fries*

Substitute Sweet Potato Fries, Sweet Wedges or Onion Rings for \$2.95

If you need separate checks, please notify your server prior to placing your order. Once your order has been submitted to the kitchen, we can no longer split the checks and it will be your responsibility to separate your check among the table. Maximum of 4 checks per table

# WINE SELECTIONS

## Woodbridge House Wines

Cabernet, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

\$6.00 Per Glass

### Bottled Red Wines:

#### Josh Cellars Cabernet Sauvignon (CA)

Bold and expressive with ripe black currant flavors and deep dark fruit nuances, accented by smoke and spice 50

#### B.R. Cohn Cabernet Sauvignon Silver Label (CA)

Rich luxurious fruit with layers of flavor. Nice structure, long finish, and classic style 45

#### Louis M. Martini Cabernet Sauvignon (CA)

Tones of plum, currant, and dark cherry carry this smooth rounded red. Supple tannins underline it all, alongside a hearty dose of toasted oak 80

#### Estancia Pinot Noir (CA)

Enticing flavors of cherry, raspberry, and baking spices that unfold into a silky finish. Small barrel aging creates exceptional character 45

#### Mark West Pinot Noir (CA)

Luscious red fruit aromas with raspberry, cherry, and red currant combines with spices of nutmeg and vanilla. Rich, yet delicate body lead to a smooth elegant finish 40

#### Castello Banfi Rosso di Montalcino (Italy)

Pleasant and complex with hints of plum, ripe cherry, and red fruits. Full bodied with a powerful elegant structure and soft harmonious tannins 60

#### Castello Banfi Chianti Superiore (Italy)

Intense ruby red, fruit forward aromas with floral notes. Round and well balanced acidity and fruit 40

#### Castello Banfi Brunello di Montalcino (Italy)

A well structured red that is full, soft, and velvety with traces of spice and vanilla 185

#### Alta Vista Malbec Terroir Selection (Argentina)

Delightfully balanced with hints of cocoa, spice, and rich tannins 70

### Bottled White Wines:

#### Torresella Pinot Grigio (Italy)

Dry with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish 40

#### Santa Margherita Pinot Grigio (Italy)

Crisp and clean dry white wine with an intense aroma. Flavors of golden delicious apples give this wine great personality and versatility 80

#### Banfi San Angelo Pinot Grigio (Italy)

Refreshing and crisp dry white wine with notes of pear, peach, anise, and honey 50

#### Clos Du Bois Chardonnay (CA)

Medium bodied wine with ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel 50

#### Kendall Jackson Chardonnay (CA)

Tasty tropical flavors of pineapple, mango, and papaya. Citrus notes delicately intertwine with vanilla and honey. A hint of toasted oak and butter round out the long lingering finish 50

#### Cakebread Chardonnay (CA)

Fresh and lively on the palate with a rich citrus, apple, melon, and tropical fruit flavor. Culminated in a long finish featuring pleasing mineral and spice tones 110

#### St. Francis Sauvignon Blanc (CA)

Clean, crisp acidity with green apple aromas 45

#### Dr. Konstantin Frank Reisling (NY)

Delicate, yet tropically ripe brimming with apricot, nectarine, and a touch of pineapple. Semi-dry with lemon citrus and acacia blossom balance the sweetness effortlessly 50

#### La Marca Prosecco (Italy)

Lively effervescence with aromas of fresh citrus, honey and white flowers 50

## Specialty Drink Menu

### Stoli Blueberry or Raspberry Cosmo

Blueberry or raspberry vodka, triple sec, lime juice, cranberry

### Milagro Blood Orange Margarita

Milagro silver tequila, blood orange liqueur, agave, lime juice

### Buffalo Trace Manhattan

Trace bourbon, sweet vermouth, bitters, cherry garnish

### Hancock Martini

Tanqueray, sweet and dry vermouth, bitters, cherry garnish

### Peach Sangria

Sauvignon blanc, peach schnapps, splash of lemonade

### Pomegranate Martini

Stoli vodka, pomegranate liqueur, splash of sour, cranberry

### Elderflower Spritz

Pinot Grigio, St. Germain Elderflower liqueur, club soda, lemon garnish

### Salted Caramel Martini

Caramel vodka, Rumchata, salted caramel rim

## Bottled Beer Selection

Bud Light  
Michelob Ultra  
Yuengling  
Coors Light  
Stella

Corona  
Heineken  
Labatt Blue  
Blue Moon  
White Claw