

The River Run Restaurant

Hancock NY

Executive Chef
Michael J. Alcalde

Appetizers

Pizza Logs:

Served with our homemade marinara sauce \$8.95

Fried Calamari

Served with our homemade marinara sauce \$12.95

Wings (Dozen Bone in or 1 lb. Boneless)

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

Mussels in White or Red Sauce

P.E.I mussels sautéed with wine and garlic, topped with our homemade herb sauce \$12.95

Applewood Smoked Trout (g.f.o)

Cold smoked trout served with a horseradish cream dipping sauce and assorted crackers \$14.95

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 \$12.95

Zesty Corn Bites

Sweet corn, chopped jalapeños, cream cheese and bacon. Fried and served with a side of ranch or blue cheese. \$8.95

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 8.95

Soups & Salads

Soup De Jour:

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

French Onion Soup:

Topped with provolone & Swiss cheese, broiled to perfection \$5.95

Buffalo Chicken Salad:

Mixed greens, shredded cheese, sliced egg, blue cheese crumbles, and crispy buffalo chicken tenders \$15.95

Caesar Salad:

Romaine lettuce tossed in our homemade creamy caesar dressing, served with croutons and asiago cheese \$9.95

Add Anchovy Filets \$1 Add chicken \$7 Add tuna \$12 Add shrimp \$9 Add salmon. \$12

Small Caesar salad with Dinner.....3.95

Chopped Southwest Salad:

Salad mix topped with corn, black beans, peppers, red onion, tomato, tortilla strips and cheddar cheese \$12.95

Add chicken \$7 Add tuna \$12 Add shrimp \$9 Add salmon \$12

Crispy Asian Chicken Salad:

Grilled chicken served on a bed of lettuce with cashew nuts, mandarin oranges, roasted red peppers, shredded red cabbage and carrots, topped with wonton strips and an oriental sesame dressing \$15.95

Salad Dressings: (g.f)

Italian, Ranch, Creamy Blue Cheese, Balsamic Vinaigrette, Raspberry 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 and a side of peanut butter Thai noodles. Choice of soup or salad \$21.95

Grilled NY Strip Steak (g.f.):

12oz Black Angus NY Strip Steak, grilled to your liking. Choice of two sides \$25.95

Cajun Ribeye (g.f.):

12 oz Black Angus Ribeye, served with Bernaise Butter. Choice of two sides \$25.95

Chicken Abindino:

Egg battered chicken topped with fresh spinach, sliced tomato and mozzarella cheese sautéed in a light cream sauce and served over a bed of spaghetti. Choice of soup or salad \$18.95

Panko Salmon:

Baked salmon drizzled with our homemade honey mustard sauce and topped with seasoned Panko crumbs. Choice of two sides \$19.95

Penne Ala Vodka (g.f.o):

*Fresh garlic browned and flambéed in vodka with fresh tomato puree and 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 \$9 Add Tuna \$12 Add Salmon \$12*

Shrimp Scampi Ravioli:

Ravioli stuffed with shrimp, cheese, butter & spices wrapped in a parsley and pepper pasta, topped with scampi sauce or marinara, served with your choice of soup or salad \$17.95

Perfect Pork Ribeye Steak:

Our mouth watering 8oz grilled pork ribeye, seasoned to perfection. Served with a side of smokey chipotle sauce. Choice of two sides \$19.95

Braised Pork Shanks:

Three braised pork shanks, cooked low and slow, fall of the bone tender in a teriyaki soy glaze, served with a choice of two sides \$18.95

Chicken Ala Nancy(g.f.o)

This customer favorite has our juicy grilled chicken sautéed in a light tomato broth and topped with spinach and mozzarella cheese, served over pasta. Choice of soup or salad. \$18.95

Mussels Marinara or Fra Diavolo (Hot)

Fresh P.E.I mussels sautéed with garlic, topped with our home made herb sauce layered over linguini. Choice of soup or salad \$19.95

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. \$13.95

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 \$12.95

Chicken Caesar Wrap:

Grilled chicken, romaine lettuce, caesar dressing in a garlic herb wrap \$11.95

Crispy Chicken Wrap:

Country breaded chicken strips with lettuce, tomato, onion and a honey dijon mustard sauce in a garlic herb wrap. \$11.95

Buffalo Chicken Wrap:

Fried chicken strips tossed with fresh mozzarella, your choice of hot, mild, or BBQ and served in a garlic herb wrap \$11.95

BLT Chicken Sandwich:

Grilled chicken, applewood bacon, Swiss cheese, mayo, lettuce, onion and tomato, served on toasted French bread or a garlic herb wrap \$12.95

LKBs Fish Reuben

Country fried cod, sweet slaw, provolone cheese, lettuce, onion & thousand island dressing \$14.95

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 \$12.95

Fried Flounder Sandwich:

Fried flounder, mozzarella cheese, lettuce, tomato, onion and a cucumber aioli sauce. \$12.95

Chicken Tenders:

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

All Sandwiches Are Served With A Choice Of:

Side Salad, Cup or Soup or French Fries

Substitute Sweet Potato Fries or Onion Rings for \$2.50

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, White Zinfandel
\$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

Coon Creek Cabernet Sauvignon (CA)

Notes of cherry, currant, plum, and pomegranate mingled with toasted pecan, cocoa powder and a light overlay of vanilla. 90

Mark West Pinot Noir (CA)

Luscious red fruit aromas, raspberry, cherry and red currant, combined with spice notes of nutmeg and vanilla. Rich body with delicate well integrated tannins lead to a smooth elegant finish. 40

Clos Du Bois Pinot Noir (CA)

A great aromatic intensity of strawberry, cherry, dries roses and earthy woody notes. It has a silky texture with a finish of caramel oak 45

Castello Banfi Rosso di Montalcini (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 Classico (Italy)

Intense bouquet with notes of cherry, plum and violet. Rich flavors, supple tannins with good acidity 50

Bodega Colome Estate Malbec (Argentina)

Intense aroma of dark fruits, meat, light salt and spices. Full bodied, round, firm tannins with a savory powerful aftertaste. 80

14 Hands Merlot (WA)

A round structured wine packed with rich flavors and aromas of blackberry, plum, cherry and mocha 35

Coppola Diamond Cabernet (CA)

A powerfully complex flavor profile and youthful maturity. Aromas of blackberries & cherries with flavors of raspberries and cocoa. 45

Bottled White Wines:

Castello Banfi San Angelo Pinot Grigio (Italy)

fruity, fresh and crisp and refreshing. A fresh bouquet with notes of pear, peach, anise and honey 50

Barone Fini Pinot Grigio (Italy)

A crisp, dry wine from northern Italy with a fresh, fruity and flowery bouquet. 40

Santa Margherita Pinot Grigio (Italy)

Clean with an intense aroma, this dry white wine captures appealing flavors of golden delicious apples that give this wine great personality and versatility 65

Cakebread Chardonnay (CA)

Fresh and lively on the palate with a rich citrus, apple melon and tropical fruit flavor. It culminated in a long finish featuring pleasing mineral and spice tones. 100

Kenwood Chardonnay (CA)

A reductive nose distracts from the dusty oak, vanilla and robust peach and papaya notes in this food-friendly, round and approachable wine. 40

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

Cupcake Sauvignon Blanc (NewZealand)

Flavors of Meyer lemons and key limes integrate with hints of grape fruit, gooseberry, and citrus that culminate in a long creamy finish. 40

Chateau St. Michelle Riesling (WA)

Dry, crisp and refreshing with beautiful fruit flavors, crisp acidity and an elegant finish 40

Ruffino Prosecco (Italy)

Fruity and fragrant with clean notes of citrus, pears and apples. Fine bubbles caress the palate while intense flavors of apples and peaches give the wine a pleasing finish. 45