

# CURRENTS

AT THE RIVERHOUSE

## APPETIZERS

Organic Greens tomato, crouton, house vinaigrette	7
Pacific Clams house made chorizo, blistered tomato, spring onion, grilled baguette	14
English Pea Risotto parmesan, fresh press olive oil, pea tendrils	10
Baby Kale Salad quinoa, roasted red pepper, garlic, olive, shaved egg, herbs, currents cobb dressing	10
The “Hangtown Fry” Salad soft boiled egg, crispy oyster, bacon, frisée, caper cream	13
Organic Beet Salad baby arugula, goat cheese, hazelnut, balsamic dressing	11
Caesar Salad hearts of romaine, parmesan, house crouton	9
<b>SOUP</b>	
Bend Onion Soup havarti gratin	6
Tomato Bisque basil oil	4

## SHARE PLATES

Charcuterie & Cheese cured meats, artisan cheese, house pickled peppers, olives, grape mustard dijon blend, crostini	16
Asparagus & Prosciutto Flatbread mozzarella, parmesan, olive oil	14
Rabbit Pâté house pickled peppers, olives, grape mustard dijon blend, crostini	15
Crispy Pacific Calamari sweet & spicy berry sauce, caper aioli	13
Rouge Smokey Blue Cheese Cake roasted garlic, pear chutney, baby arugula crostini	15
Stone Oven Escargot mushroom, garlic herb butter, sauce marsala, crostini	14
Chorizo Flatbread house made chorizo, mozzarella, mama lil’s peppers, parmesan, raw honey	13
Margarita Flatbread heirloom tomato, fresh mozzarella, parmesan basil pest	12

# DINNER

## MAINS

Bouillabaisse mussels, clams, prawns, rock fish, potato, tomato, pimento saffron broth, grilled bread, roullie	23
16 oz Ribeye* gratin potato, broccolini, 4 cheese butter, peppercorn sauce	49
Alaskan Halibut* potato, celery, leek, carrot, bacon, celery leaf gremolata, halibut cream	32
Stuffed Rabbit Loin herbed spätzle, asparagus, oyster mushroom, rabbit jus	28
<b>SIDES</b>	
Mashed Potatoes butter, cream	4
Grilled Broccolini bread crumbs, garlic oil	5
Truffle French Fries mama lil’s peppers, parmesan, parsley	6
Haricot Vert garlic, butter, herbs	5
Gratin Potato cream, garlic, thyme	5

Carlton Farms Pork Shank 26  
grilled baby kale, celery root puree, cipolini  
onion, stone fruit, braising jus

Steak & Eggs 25  
flat iron, garlic spinach, creamy horseradish,  
fried eggs, brioche toast, fries, pinot shallot  
sauce

Lobster “Carbonara” 31  
pappardelle pasta, lobster, spring onion,  
bacon lardon, cream, poached egg,  
regiano parmesan

Albacore Tuna\* 29  
heirloom tomato, haricot vert, fingerling  
potato, lemon aioli, olive tapenade

Steak Frites\* 31  
12 oz cascade natural ny strip, french fries,  
mustard sauce

We proudly support local vendors and farms:  
Double R Ranch – Big Ed’s Artisan Bread  
Imperial Stock Ranch (ISR) – Eberhard’s  
Dairy - Carlton Farms - Bonta Gelato –  
High Desert Produce

*\*Consuming raw or undercooked meat,  
poultry, seafood, shellfish or eggs, may  
increase your risk of foodborne illness.*