

Two Rivers

restaurant & bar

starters

WHIPPED GOAT CHEESE

Strawberry, Arugula, Balsamic, Toasted Baguette \$13

MARYLAND CRAB CAKES

Old Bay Aioli, Shredded Lettuce, Corn Salad \$14

MUSHROOM TARTS

Pastry Crust, Assorted Mushrooms, Herbs,
Sherry, Cream \$14

DAILY CHARCUTERIE PLATE

Assorted Meats, Cheeses, Nuts, Dried Fruit,
w/ Bread \$16

CRISPY ONION FRITTERS

Mango Chutney, Mint Cucumber Sauce, Cilantro \$10

SPINACH ARTICHOKE DIP

Panko Bread Crumbs, Cream Cheese, Toasted Baguette \$13

BURNT ENDS POUTINE

French Fries Topped w/ Cheese Curds, Smoked Brisket,
Rich Beef Gravy, Pickled Red Onion \$14

SEASONAL SOUP

Ask your Server for Details
Cup \$6 Bowl \$8

salads

HOUSE CHOPPED SALAD

Chopped Romaine & Iceberg Lettuces, Tomato, Egg, Bacon,
Red Onion, Carrot, Cucumber, Cheddar Cheese, Croutons,
Choice of Dressing \$10

STRAWBERRY SPINACH SALAD ^{GF}

Baby Spinach, Strawberries, Blue Cheese, Toasted Almonds,
Lemon Poppyseed Vinaigrette \$14

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Sour Dough Croutons,
Parmesan Cheese, House Caesar Dressing \$11

SOUTHWEST SALAD

Mixed Greens, Corn Salad, Red Onion, Cheddar Cheese,
Southwest Ranch, Cilantro, Fried Tortilla Strips \$14

Add: Grilled Chicken \$7 Aukra Salmon \$12 Flat Iron Steak* \$14 Fried Chicken Breast \$7 Grilled Creole Shrimp \$10

sandwiches

THE REUBEN

Thin Sliced Steaming Hot Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island on Marbled Rye w/ House Made Chips \$16

FRENCH ONION BURGER*

Angus Reserve Beef, w/ Caramelized Onions, 3 Cheeses,
Mayonnaise, Lettuce, Tomato, Butter Toasted Bun
w/ French Fries \$16

CRISPY FRIED CHICKEN

Chimichurri Mayonnaise, Lettuce, Tomato,
Butter Toasted Bun w/ House Made Chips \$14

TURKEY CROISSANT

Roasted Turkey, Lettuce, Tomato, Bacon, Provolone Cheese,
Avocado, Dijonnaise w/ House Made Chips \$15

ALL AMERICAN BURGER*

Angus Reserve Beef, w/ Bacon, Dijonnaise, Red Onion,
Lettuce, Tomato, American Cheese, Butter Toasted Bun
w/ French Fries \$16

ULTIMATE B.L.A.T.

Bacon, Lettuce, Avocado, Tomato, Mayonaise, Toasted Sour Dough
w/ House Made Chips \$14

Gluten Free Bun Available Upon Request \$4

mains

PORK CARNITAS BOWL ^{GF}

Cilantro Rice, Black Beans, Roasted Corn,
Pickled Red Onion, Red Peppers, Sour Cream \$20

GRILLED FLAT IRON STEAK FRITES*

French Fries, Arugula, Roasted Garlic Aioli \$29

SOUTHERN FRIED CHICKEN

Fresh Green Beans, Mashed Potatoes, Cornbread,
Thyme Honey Butter, Pan Gravy \$22

ASIAN VEGETABLE BOWL ^V

Stir Fried Vegetables, Crimini Mushrooms, Cucumber,
Green Onion, Sesame Seeds, Ginger Drizzle \$14
Add Seared Rare Tuna* \$12

SPAGHETTI W/ MEATBALLS

San Marzano Tomato Sauce, All Beef Meatballs,
Parmesan Cheese, Balsamic Reduction, Basil Pesto \$20

SEARED AUKRA SALMON ^{GF}

Quinoa Salad, Arugula, Tomato, Feta Cheese,
Avocado Dressing \$24

SHRIMP AND TOMATO PASTA

Tomato, White Wine, Basil, Parmesan Cheese \$22

THREE CHEESE TORTELLINI

House Alfredo, Roasted Garlic, Spinach,
Roasted Red Pepper, Parmesan Cheese \$19
Add Grilled Chicken \$7

PAN SEARED RAINBOW TROUT

Caramelized Onion Potatoes, Asparagus & Radish Salad, Sweet Pea Sauce \$24

*Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting food-born illness
GF Gluten Friendly V Vegan Please let your server know if your table has food allergies.

wines

SPARKLING

- Brut Cava Poema—Catalonia, Spain \$10/\$40
- Prosecco Cinzano—Veneto, Italy \$12/\$48
- Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$56
- Champagne Brut Veuve Clicquot—Riem, France \$114

WHITES

- Riesling J. Lohr—Central Coast, California \$9/\$36
- Rosé Elouan—Oregon \$10/\$40
- Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$8/\$32
- Sauvignon Blanc The Crossings—Marlborough, New Zealand \$10/\$40
- Sauvignon Blanc Honig—Napa Valley, California \$14/\$56
- Chardonnay Benziger—Sonoma, California \$9/\$36
- Chardonnay Joel Gott—Unoaked, St. Helena, California \$13/\$52
- Chardonnay Evolution—Willamette Valley, Oregon \$14/\$56
- Chardonnay Post and Beam—Napa Valley, California \$70
- Chardonnay J Vineyards—Russian River Valley, California \$80

REDS

- Pinot Noir Angels Ink—Central Coast, California \$12/\$48
- Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$48
- Super Tuscan Villa Puccini—Tuscany, Italy \$13/\$52
- Red Blend Palisades by Joel Gott—St. Helena, California \$13/\$52
- Malbec Kaiken—Mendoza, Argentina \$10/\$40
- Cabernet Sauvignon Spellbound—Napa, California \$9/\$36
- Cabernet Sauvignon Broadside—Paso Robles, California \$12/\$48
- Cabernet Sauvignon Trim (zero sugar)—Napa, California \$13/\$52
- Cabernet Sauvignon The Calling—Alexander Valley, California \$18/\$72
- Cabernet Sauvignon Jordan—Alexander Valley, California \$115
- Cabernet Sauvignon Hall—Napa Valley, California \$125

craft cocktails

CLASSIC OLD FASHIONED \$10

Old Forester 100 Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry

CUCUMBER GIMLET \$10

Hendrick’s Gin, Cucumber, Simple Syrup, Fresh Lime Juice

PERFECT MARGARITA \$12

Espolón Blanco, Orange Liqueur, Fresh Lemon and Lime Juice, Simple Syrup

APEROL SPRITZ \$11

The Botanist Dry Gin, Aperol, Fresh Lemon Juice, Sparkling Float

TEQUILA ESPRESSO MARTINI \$12

Cantera Negra Café, Watershed Nocino, White Chocolate Liqueur, Espresso

SPARKLING PALOMA \$11

Espolón Blanco, Sparkling Grapefruit, Salted Rim

draft cocktails

ROSÉ MARGARITA \$12

El Jimador Blanco, La Vielle Ferme Rosé, Fresh Lime, Agave, Strawberry Sugar Rim

PEACH WHISKEY SOUR \$11

Jim Beam, Peach Liqueur, Fresh Lemon, Simple Syrup, Peach Slices

beverages

Coke Products \$3 Hot Tea \$3 Iced Tea \$3 Coffee \$4 Fresh Lemonade \$4

premium cocktails

THE LAST WORD \$17
Vim & Petal Gin, Chartreuse, Lime Juice, Maraschino Liqueur

AVIATION \$16
Beefeater’s Gin, Crème de Violette, Lemon, Luxardo

FRENCH MARTINI \$17
Grey Goose Vodka, Chambord, Pineapple

CLASSIC SIDE CAR \$16
Courvoisier Cognac, Cointreau, Lemon

Ask Your Server about our premium Bourbon and Tequila Options

bottles, cans, craft & such

- White Claw Black Cherry \$6
- The Finnish Long Drink (zero sugar) \$6
- Blake’s Cider Original \$6
- Lost Coast Tangerine Wheat \$7
- Founder’s Rubaeus Raspberry Pale Wheat \$9
- Rhinegeist Bubbles Fruited Ale \$9
- New Belgium Fat Tire Ale \$7
- Sierra Nevada Pale Ale \$7
- War Pigs Foggy Geezer Hazy IPA \$9
- Rhinegeist Truth American IPA \$8
- Bell’s Two Hearted IPA \$8
- Fat Head’s Head Hunter IPA \$8
- Great Lakes Edmund Fitzgerald Porter \$6

domestics

- Blue Moon \$6
- Modelo \$6
- Budweiser \$7
- Bud Light \$6
- Michelob Ultra \$6
- Coors Light \$6
- Miller Lite \$6
- Redbridge Lager GF \$7
- Stella Artois \$7
- Stella Artois Liberté Non-alcoholic \$7

drafts

Ask your Server for Details

sides

QUINOA SALAD GF
Quinoa, Arugula, Feta Cheese, Garbanzo Beans \$6

SAUTÉED GREEN BEANS GF
Butter, Garlic, Shallots \$5

FRENCH FRIES
Roasted Garlic Aioli, Black Pepper \$7

MASHED POTATOES GF
Cream, Butter, Happiness \$6

HOUSE MADE CHIPS
Fried Daily \$4

THANK YOU FOR DINING WITH US!!!