

DINNER MENU

Starters & Shared Plates

Mushroom Neptune 16
crab, shrimp, cream cheese, swiss, chives

Manchurian Prawns 18
deep fried with garlic, ginger & sambal
served with cilantro lime yogurt

Manchurian Cauliflower 10
lightly coated with garlic, ginger & sambal
served with cilantro, lime yogurt

Pork Kimchi Gyoza 10
ponzu & green onions

1 lb. Chicken Wings 19
salt & pepper or buffalo
side of ranch or blue cheese dressing

Spinach Artichoke Dip 13
herb focaccia & tortilla chips

Truffle Parmesan Fries 11
truffle lemon mayo

Yam Fries 9
chipotle mayo

Nachos 22
olives, banana peppers, green onion, mozzarella & cheddar cheese,
salsa, sour cream
add guacamole +3
add ground beef +6
add sliced chicken +8

Garden Greens

River Rock House Salad 14
leafy greens with baby kale, quinoa, feta cheese, pumpkin seeds, julienne carrot,
red onion, dried cranberries with blueberry pomegranate vinaigrette

Romaine & Baby Kale Caesar Salad 14
bacon, deep fried garbanzo beans, parmesan classic creamy dressing

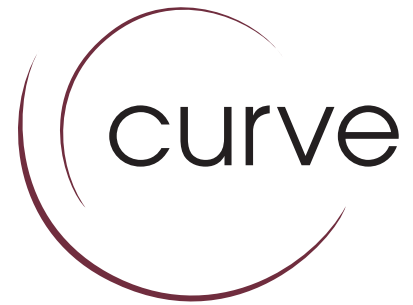
Salad of Aged Cheddar & Apple 17
leafy greens, shaved granny smith apples, roasted pecans & cashews,
maple cider vinaigrette

Burrata, Berries & Balsamic 18
tomatoes, baby & micro greens, pistachios & pistachio oil

Add Ons:

side caesar salad 5	grilled chicken breast 8
side house salad 5	chili garlic prawns 10
french fries 6	seared salmon 15

All prices are exclusive to taxes and gratuities.



Burgers & Bowls & Possibilities

All handhelds served with either fries, house salad or caesar salad
sub yam fries +3, or truffle fries +5

Curve Cheese Burger 18

butter lettuce, tomato, onion, aged cheddar, Curve sauce, brioche bun, pickle

Grilled Chicken Capri Club Burger 19

bacon, butter lettuce, tomato, pesto mayo, bocconcini, brioche bun, pickle

“Impossible” Burger 19

guacamole, havarti, smoked sweet mustard, sweet chili sauce, butter lettuce,
tomato, onion, brioche bun, pickle

Tuna Poke Bowl 23 DF

albacore tuna with ponzu & gochujang sauce, cucumber, avocado, mango, edamame,
radish, daikon sprouts, wonton, jasmine rice & furikake, roasted sesame dressing

Bali Bowl 17 DF

puffed tofu, snap peas, cucumbers, edamame, hardboiled egg, fried chickpeas,
radish, daikon sprouts, leafy greens with kale & quinoa, roasted sesame dressing

Land or Sea – a la carte or pair with a dessert for a sweet deal!

Steak on Grilled Focaccia 28 DF

6 oz sirloin, pesto mayo, chimichurri Sauce, blistered cherry tomatoes & fries
add your choice of dessert for 33

Green Peppercorn Sirloin 34

7 oz steak, butter whipped mash potatoes, blistered cherry tomatoes, grilled asparagus
add your choice of dessert for 39

Beretta Farms Tenderloin 39

6oz grass fed beef, roasted nugget potatoes, blistered cherry tomatoes, sautéed spinach,
horseradish cream, watercress sauce & fresh watercress
add your choice of dessert for 44

add chili garlic prawns 10

Lemon Soy Salmon 29

soy & lemon, jasmine rice with furikake, salmon roe, avocado, snap peas & cherry tomatoes
add your choice of dessert for 34

Spaghetti with Chili Garlic Prawns 25

pesto, cherry tomatoes, ricotta & parmesan, grilled focaccia
add your choice of dessert for 30

Sweets

Vanilla Crème Brulée 9

macaron, fresh berries

Chocolate Flourless Cake 9

warm chocolate ganache, orange chantilly cream