Cocktails

Signatures

Arnie Meets Winnie 14
Our twist on a classic Arnold Palmer. Ask us why.
Titos, half lavender iced tea, half lemonade

Shawnee Maple Old Fashioned 15
Bourbon, Shawnee-tapped maple syrup, bitters, orange twist

Shawnee Honey Espresso Martini 16
Espresso, vanilla vodka, Kahlua, Shawnee Honey Syrup

Seasonal & Garden

Strawberry Elderflower Spritz 16
Strawberry puree, St. Germaine, Tito's Vodka, prosecco

Pink Lemonade 14
Titio's Vodka, coconut rum, cranberry, citrus

Cucumber Paloma 14
Casamigos Tequila, grapefruit, lime, cucumber

Strawberry Crush 14
Tito's Vodka, Muddled Strawberry, triple sec,
simple syrup, Starry

Whisky & Bourbon

Perfect Rye Manhattan 15
Bulliet Rye, Sweet & Dry Vermouth, bitters

Delaware River Bourbon Fizz 15
Woodford Reserve, Lemon Juice, Honey,
Orange Bitters, Tonic Water

Bourbon Flight 20
Maker's Mark, Buffalo Trace & Knob Creek 9 year

Classics, Reimagined

Mezcal Margarita 15
Mezcal, lime, agave, orange liqueur

Lavender Martini 15
Empress gin, lemon, lavender syrup

Mezcal Martini 15
Mezcal, dry vermouth, agave syrup

Spirit Free Sips/Mocktails

Maple Sparkler 10
Shawnee-tapped maple syrup, citrus, club soda

Island Honey Lemon Fizz 10
Shawnee honey syrup, lemon, lime, club soda

Virgin Margarita 10
Citrus, agave

Arnie & Winnie Sweet Tea 10
Half lavender tea, half lemonade

Classic Shirley Temple with a Twist. 8
Grenadine, lime juice, ginger ale, cherries

Handhelds

Served with pickles and choice of – fries, house made chips, side salad, veggie slaw.
Sub Gluten Free Roll- $3 Add Bacon- $2

Fairway Burger 17
lassic half-pound Angus chuck patty, char-grilled & served with lettuce, tomato, red onion, topped with Cooper sharp American cheese, on a toasted potato roll.

Portobello Burger 18
ightly marinated in our herb-infused olive oil & balsamic vinaigrette, served with avocado, roasted red pepper, spinach and house-made mozzarella, on a toasted potato roll.

Beef on "Weck" 18
hot, sliced Angus roast beef au jus, served on our house-made toasted Kummelweck roll, covered with chunk sea-salt, caraway seeds and horseradish.

Schnitzel Reuben 18
classic breaded and fried pork cutlet served on marble rye, topped with our own cornichon Russian dressing, sauerkraut and melted Gruyere.

Curried Chicken Salad 16
house made pulled chicken salad, made with crisp apples, raisins, dried cranberries, pepitas and a touch of curry, served over a bed of greens, with chips.

Crispy Chicken 16
tempura fried crispy, served with lettuce, tomato, and red onion and topped with our Alabama white BBQ sauce. (Can substitute grilled chicken if desired)

Add Cheese 1 | Bacon 2

The Club 17
triple decker classic with oven roasted turkey, apple wood smoked bacon, lettuce and tomato.

Beers

SHAWNEECRAFT BREWING COMPANY

Apiarius • 5.9% ABV 7

Bière Blanche Wheat Beer • 5.2% ABV 7

Mosaic IPA • 7.8% ABV 8

Seven Bridges American Ale • 6.1% ABV 7

Session Porter • 5.1% ABV 7

Baby Bear Brown Ale • 5% ABV 7

Clubhouse Kolsch • 5.5% ABV 7

Old Mine Stout • 7% ABV 7

Wines

Curated for riverside dining, celebrations, and memorable evenings in the Pocono Mountains.

Whites, Rosé & Sparkling

glass | bottle

Decoy Sauvignon Blanc, CA — - | 49
Fresh grapefruit and melon notes with vibrant acidity

Nobilo Sauvignon Blanc, New Zealand — 13 | 45
Zesty tropical fruit and citrus with classic Marlborough character

Paperwhite Chardonnay, CA — - | 39
Smooth apple and pear flavors with subtle creamy oak

Rosé Gold Rosé, France — 9 | 32
Delicate strawberry and watermelon with a crisp dry finish

Mondavi Private Select Chardonnay, CA — 10 | 38
Ripe tropical fruit balanced by vanilla and toasted oak

Mumm Napa Brut Prestige, CA — - | 48
Bright citrus and green apple with lively, elegant bubbles

La Marca Prosecco, Italy — - | 48
Fresh peach and citrus flavors with delicate floral notes

Reds

glass | bottle

Saintayme Merlot, France — - | 67
Velvety plum and black cherry layered with earthy complexity

Apothic Merlot, CA — 10 | -
Dark fruit flavors accented by hints of vanilla and mocha

Bogle Merlot, CA — 9 | -
Smooth blackberry and currant with toasted oak undertones

The Prisoner Cabernet Sauvignon, CA — - | 125
Bold blackberry, cocoa, and spice with a rich, lingering finish

Bonterra Cabernet Sauvignon, CA — 14 | 49
Dark cherry and cassis balanced by earthy oak and spice

Layer Cake Cabernet Sauvignon, CA — 10| -
Rich black fruit and chocolate notes with soft tannins

Meiomi Pino Noir, CA — - | 42
Jammy cherry, mocha, and subtle vanilla with a smooth finish

Menage a Trois Pinot Noir,CA — 14 | -
Bright raspberry and strawberry flavors with soft spice notes

Blends & Imports

glass | bottle

Chateau Beaumont Bordeaux, France — 10 | 29
Elegant dark berry fruit with cedar and refined tannins

Seven Deadly Zins Zinfandel, CA — 13 | 52
Lush blackberry jam, pepper spice, and smoky vanilla notes

Bolo Chianti, Italy — 10 | 38
Bright cherry flavors with savory herbs and soft tannins

Andeluna Malbec, Argentina — 12 | 45
Dark plum and blueberry with hints of cocoa and spice

Sfigato Pinot Grigio, Italy — 9 | 32
Crisp citrus and pear flavors with refreshing minerality

House Wines

Cavit Pinot Grigio, Italy — 9| -

Woodbridge by Robert Mondavi, CA
- Chardonnay — 9 | -
- Cabernet Sauvignon — 9 | -
- Merlot — 9 | -

All-Day Menu

Appetizers

Buffalo Wings 15
featuring our chef's very own award winning hot sauce developed in Buffalo, NY. Available mild, medium, or tear-jerking! Served with Celery and our creamy Gorgonzola dressing.

Cauliflower "Wings" V 12
we wouldn't want to deny our vegetarian friends from trying our amazing hot sauce! Order the same as our wings- mild, medium or tear-jerking.Served with celery & our creamy Gorgonzola dressing.

Calamari Savoy 17
lightly dusted and fried, then quickly sautéed with garlic, onion, rosemary, hot cherry pepper slices and a touch of balsamic glaze.

Bang Bang Shrimp 16
flash tempura fried and tossed in our zesty Bang Bang sauce.

Fried Curds V 12
fried white cheddar cheese curds served with our "comeback" sauce.

Chicken Tender Basket 15
basket of (5) juicy fried, solid white meat tenders and fries served with our honeycomb mustard dipping sauce.

Irish Spice Basket 18
Fried chicken tenders and fries tossed with sesame oil sautéed hot and sweet peppers, onions, and Asian 5-spice seasoning, served with a curry dipping sauce.

River Room Nachos V GF 14
Fried corn tortilla chips piled high and smothered with our chile con queso cheese blend, avocado, tomoatoes, onions, jalepenos, black olives, sour cream and salsa.
add Shawnee Chili 6

Soups & Salads

Shawnee Chili 9
a signature house recipe featuring a blend of fresh cut steak and ground beef, a colorful bean trio, and our own ShawneeCraft Porter.

Soup du Jour 8
our chef's signature creations crafted from our freshest daily ingredients.

Fork & Knife Grilled Caesar V 16
halved and lightly char-grilled head of Romaine, brushed with our own herb infused olive oil blend, topped with our own Caesar dressing, croutons, shaved parmesan, and grape tomatoes. Garnished with anchovy filets upon request.

House Greens V GF 16
mixed baby greens and chicories, candied pepitas and pecans, dried cranberries, Bermuda onions, feta cheese tossed in our house made Meyer lemon vinaigrette.

To Any Salad - Add Chicken 6 | Shrimp 12 | Salmon 14