THE RIVER ROOM

DINNER MENU

Rooted in tradition. Elevated by flavor.

Nestled in the Shawnee Inn along the Delaware River, the River Room reflects the enduring traditions of resort dining. Inspired by comfort fusion with global flavors and the seasonal ingredients of our region, the menu blends familiar flavors with refined preparation and thoughtful modern touches.

Soups & Salads

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

Irish Onion Soup 10
a hearty mixture of caramelized onions and classic bone broths, kissed with wine and Irish whiskey, topped with a mini croissant & melted Gruyère.

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.

The Wedge V GF 16
Iceberg wedge, smoked bacon lardons, watermelon radishes, grape tomatoes, and Gorgonzola crumbles, topped with our creamy Gorgonzola dressing and cracked pepper.

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

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,

Tuna Sashimi GF 18
Sliced Ahi Tuna, coated with sesame seeds and flash-seared, served chilled over greens with our sesame ginger sauce.

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

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

Burrata Spread 17
Fresh creamy Burrata, topped with fresh roasted garlic and herb olive oil and balsamic tomatoes, served with crostini.

Sides

Rainbow Veggie Slaw V GF 6
julienne shaved, farm fresh vegetables, dried cranberries and raisins tossed with Shawnee Farm Honey and apple vinaigrette.

Basket of Chips V 6
fresh fried and coated with our zesty seasoning.

French Fries V 6
skin on and seasoned.

Baked Potato V GF 6
lightly oiled and sea-salt coated, butter & sour cream.

Mashed Potatoes V GF 6
made fresh daily with butter and cream.

Side Salad V GF 6
half portion of our House Greens Salad.

Signature Entrees

Defining dishes of the River Room crafted, distinctive, and uniquely Shawnee

Tuscan Trout 28
pan-fried with lemon, white wine, roasted red peppers, artichokes and capers, served with rice and vegetable of the day.

* Pairs wonderfully with our Cucumber Paloma
Fresh citrus and grapefruit complement the acidity and enhance the delicate fish

ShawneeCraft Seafood Pot 35
shrimp, calamari and clams stewed in garlic and herb seafood broth, finished with ShawneeCraft Apiarius and a touch of cream over linguini.
Served with a demi-baguette.

* Pairs delightfully with our Strawberry Elderflower Spritz
Light, crisp, and refreshing-balances the richness of the broth and cream

Pork Porterhouse * 34
a house favorite. tender thick cut grilled bone-in Berkshire chop topped with our garlic and herb compound butter, baked potato and vegetable of the day.

* Pairs beautifully with our Arnie Meets Winnie.
Bright citrus and lavender lift and balance the richness of the pork

Seven Bridges Strip Loin * 48
14 ounce N.Y. strip marinated in our special ShawneeCraft Seven Bridges Ale and spices, char-grilled and topped with our garlic herb compound butter, baked potato and vegetable of the day.

* Pairs well with our Shawnee Maple Old Fashioned Maple and bourbon deepen the richness and enhance the char of the steak

From the Water & Garden

Light, fresh selections inspired by the water & surrounding farmland
All pasta dishes served with a demi-baguette. Gluten free pasta also available.

Honey Bourbon Salmon GF 28
pan-seared filet marinated with Shawnee Farm Honey, bourbon, Dijon, brown sugar and spices. Topped with our Shawnee Farm Honey bourbon glaze.

Shrimp Scampi 28
sautéed shrimp with white wine, lemon and our garlic herb butter. Served over linguini.

Burst Tomato Burrata V 25
sautéed, skin burst tomatoes with garlic & herbs, tossed with linguini, shaved parmesan, creamy torn Burrata and kissed with our herb infused olive oil and fermented black garlic drizzle.

Add Chicken 6 | Shrimp 12 | Salmon 14

Eggplant Napoleon V 25
breaded and fried cutlets layered with heirloom tomatoes, spinach, and homemade mozzarella and nestled in our pink vodka sauce.

Roasted Cauliflower V 22
roasted head of fresh cauliflower served with lemon, tomato and caper aioli, over a bed of greens with our fermented black garlic balsamic glaze.

Portobello Tempura V 22
crispy coated and fried locally foraged, thick-cut mushroom slices served over greens with our ShawneeCraft fermented black garlic sauce and sunflower seeds.

From the Hearth

Classic cuts and composed dishes, crafted with fire, flavor, & tradition
served with choice of starch and vegetable du jour.

Bourbon Street Ribeye * GF 52
16 ounce Ribeye marinated in local bourbon & Dijon marinade, char-grilled and topped with sautéed local mushrooms.

Fairway Filet * GF 54
8 ounce Filet Mignon, pan-seared and basted with our Port wine Demi and fresh herb butter.

Kaseschnitzel * 28
classic breaded and fried jumbo pork cutlet finished with a delicate fresh lemon, butter and parsley.

Maple-Brined Heritage Chicken * GF 28
maple kissed, organic half chicken, roasted with fresh herbs and kissed with our Shawnee Farm fermented honey glaze.

Chicken Veronique * 28
sautéed breast with shiitake mushrooms, roasted red peppers and red grapes, finished with white wine and a touch of cream.

Black Forest Duck * GF 36
tender and juicy duck leg confit served with dark cherry, Merlot compote.

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

GF - GLUTEN FREE
V - VEGETARIAN

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