



RIVER DRIVER'S RESTAURANT

APPETIZERS

Crab Cakes – Delicate crab tossed with sweet shallot, fresh herbs and lemon zest sautéed in butter. Served with a horseradish dill rémoulade - \$12

Chicken Wings – Plain, Hot or BBQ. Fresh, never frozen chicken wings, deep fried, tossed in sauce, served with carrots, celery sticks and Ranch dressing. \$9.50

Katahdin Nachos – Fresh, fried flour tortilla chips, cheese, green onions, jalapenos, salsa, sour cream \$10. Add grilled chicken. \$12

Hummus Plate – Roasted Red Pepper and Jalapeno Lime Hummus with house baked pita chips, carrots, celery sticks, crumbled feta and Kalamata olives. \$9

Beef Crostini Plate – Crostini, thinly sliced Beef, pickled red onion relish and horseradish cream. \$10

Lobster & Artichoke Dip – Lobster meat, artichoke, lemon, garlic and parsley served with pita chips. \$12

SOUPS

Lobster Bisque – House made with tender chunks of Maine lobster. \$6 cup \$12 bowl

Daily Soup – Seasonal, house made and priced daily.

SALADS

Caesar Salad – Crisp romaine hearts, croutons, house made dressing and shredded Parmesan cheese - \$7 Add chicken - \$10

House Salad – Mixed greens, tomato, cucumber and shredded carrot served with your choice of dressing - \$8 *Roasted Garlic, Balsamic Herb Vinaigrette, Ranch or Blue Cheese*

River Driver's Salad - Mixed greens, creamy roasted garlic, Balsamic herb vinaigrette, warm mushrooms, sautéed walnuts and goat cheese. \$8

BURGERS SANDWICHES & MORE

The River Driver's Burger - Fresh ground beef burger with lettuce, tomato, onion, pickle and French fries. \$9.50

* Additions \$1 - Cheese: Cheddar, Swiss, Pepper Jack, American or Blue cheese crumbles, sautéed mushrooms, guacamole or sautéed onions.

The Ripogenus – House made Black Bean Burger topped with caramelized onions, side of guacamole, spicy mayo and French fries. \$9

Grilled Haddock Sandwich – seasoned and grilled fresh Haddock, lettuce and tomato on house made Focaccia bread with horseradish dill rémoulade and Kettle chips. \$11

Marinated Grilled Chicken Sandwich – Italian herbs, White wine and garlic marinated grilled chicken breast with lettuce, tomato and bacon, on house made Focaccia with lemon mayo dressing and Kettle chips. \$9

Pastrami & Cheese Sandwich – Hot pastrami with Swiss cheese on house made Focaccia with whole grain mustard and French fries. \$11

Fish & Chips – Lightly battered fried Haddock, French fries and our tartar sauce. \$14

The RD Lobster Roll - Lobster meat and diced celery tossed in lemon mayo served on a toasted buttery croissant with Kettle Chips. \$16

The Baxter Peak Mac 'n' Cheese – Penne pasta baked in our 3-Cheese sauce: (Swiss, Sharp Cheddar and Parmesan) topped with buttered breadcrumbs. \$9 Add Lobster \$16

Sides: Poutine-fries, beef gravy and melted cheese \$7 | Onion Rings \$3 | French Fries \$3 | Sweet Potato Fries \$3.50 | Guacamole \$1.75 | Blue Cheese dressing \$1 |



Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.





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ENTRÉE MENU

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SALMON & SHRIMP

Fresh Herb encrusted grilled Salmon topped with two grilled Tiger Shrimp over house rice and vegetable of the day \$26 (MVP)

STUFFED CHICKEN BREAST

Chicken breast stuffed with garlic and herb cheese and baked with lemon butter served with garlic mashed potato and vegetable of the day \$18 (MVP)

CRAB STUFFED HADDOCK ROULADE

Baked Haddock filet wrapped around our Crabmeat stuffing topped with a Lobster claw and Lemon Caper Cream sauce over house rice and vegetable of the day \$27

NY STRIP STEAK WITH POUTINE

8 oz NY Strip Steak, grilled and served with Fries topped with house made gravy, melted cheese, fresh chives and vegetable of the day \$26 (MVP)

MEDITERRANEAN VEGETABLE PASTA

Penne pasta tossed in Olive oil, Kalamata olives, green onions, tomatoes, baby spinach and garlic topped with crumbled goat cheese \$17 | add chicken \$20 (MVP)

TENDERLOIN STEAK

Grilled 8oz Tenderloin Steak rubbed with a peppercorn medley served with garlic mashed potato and vegetable of the day \$31

TENDERLOIN & LOBSTER

Grilled 6oz Tenderloin Steak topped with Lobster Butter and claws, garlic mashed potato and vegetable of the day \$36

