



### Ala Carte Function (Tier 2)

#### Choice of:

- Caesar Salad** - Tender romaine, croutons, pecorino Romano cheese and Caesar dressing  
**Mesclun Greens** - Tri-colored baby mesclun greens, grape tomatoes, julienne carrots, Bermuda onion and our house poppy seed vinaigrette  
**River Rock House Salad** - Crispy blend of iceberg and romaine, cucumber, tomato, carrots, red onion and balsamic vinaigrette

#### or choice of:

- New England Clam Chowder** - River Rock's offering of this classic chowder  
**Soup du Jour** - Chef Selected Soup of the Day

#### Choose 1

- Chicken Francaise** - Lightly sautéed boneless breast of chicken with a white wine butter compliment  
**North Atlantic Salmon** - Pesto-encrusted salmon fillet, slow roasted in our wood burning oven  
**Fire-Grilled Flat-Iron Steak** - 8 oz. Certified Angus Beef Steak cooked to perfection with a wild mushroom demi-glaze  
**Chicken and Broccoli Scampi** - Braised tender chicken, broccoli florets, fresh herbs and penne pasta served scampi style (Garlic, lemon, white wine and butter)

All entrees served with choice of roasted garlic mashed potatoes or rice pilaf with fresh vegetable medley

#### Dessert

##### (Choice of One)

- Cheese Cake  
Ice Cream  
Double Fudge Brownie

Beverage Table of Soda, Coffee & Tea

**\$28.99 + tax & gratuity**

**(Fri & Sat Evening – Additional \$5 per person)**

Add House Wine - \$32.99 per bottle

Add Draft Beer - \$12.99 per domestic pitcher

\$15.99 per imported pitcher

**Enjoy Your Event in a Private Area Overlooking the Beautiful Manasquan River**