

### RESTAURANT

## **STARTERS**

### Charcuterie Plate

Soppressata and Genoa Salamis; with House Made Onion-Herb Bread. Served with Chevre Cheese, Whipped Garlic Butter, Olive Tapenade, and Bacon Jam. - 14

### Hiker Bites

Crispy Cauliflower, Buffalo Sauce, Green Onion, and Ranch Dressing. - 12

Crispy Green Bean Fries
Served with Wasabi-Ranch Dip. - 10

Cajun Trout Spread

Cream Cheese, Capers, Chipotles, Cajun Spices, and Smoked Trout. Served with Toast. - 12

Roasted Red Pepper Hummus

Chickpeas, Olive Oil, Lemon & Lime Juice, Tahini, Garlic, Spices, and Roasted Red Peppers Served with Naan Bread. - 10

Gorge Fries

Topped with Herbs and Parmesan, Served with Chili Garlic Ranch and White Truffle Aioli. - 10

## SOUPS & SALADS

Salads served with dressing on the side and house onion bread

Triple Crown Chili

Three-Time Award-Winning Recipe; Choice of Black Bean or Beef Chili with Cheese, Onions, Jalapeños, and Sour Cream.

cup - 6 • bowl - 9

Mandarin Orange & Almond Salad

Mixed Salad Greens with Red Cabbage, Red Onions, Orange Segments, Sliced Almonds, and Sesame Dressing. - 13

### Classic Caesar Salad

Romaine Lettuce and Shredded Parmesan Tossed in Caesar Dressing and Topped with House Made Croutons. - 14 Smoked Trout Chowder

New England-Style Chowder with Homemade Onion Bread. cup - 8 • bowl - 9

Veggie Garden Salad

Mixed Greens, Tomatoes, Carrots, Red Onions, and Cucumber Slices – Your Choice of Dressing. - 12

### Mediterranean Salad

Mixed Greens, Kalamata Olives, Marinated Artichoke Hearts, Roasted Red Peppers, and Feta Cheese Crumbles Served with Parmesan Italian Dressing. - 13

Salad Topping Options

Caribbean Jerk, Teriyaki, House Seasoned Chicken or Tempeh - 6 • Blackened Steak - 12 Grilled Salmon - 10 • Blackened Trout - 10 • Marinated Portobello Mushroom - 6

Dressing Selections

Parmesan Italian • Ranch • Sesame • White Balsamic Vinaigrette • Thousand Island • Caesar

# ENTRÉES

Sherpa Rice

Original Recipe Inspired by Our Founders' Trip to Nepal: Whole-Grain Brown Rice, Lentils, and Barley. Served with Stir Fry Vegetables and Topped with

Homemade Ginger-Soy Sauce. - 14

Add Protein: Caribbean Jerk, Teriyaki, or House Seasoned Chicken or Tempeh - 6 • Blackened Steak - 12 Grilled Salmon - 10 • Blackened Trout - 10 Marinated Portobello Mushrooms - 6 Beef or Black Bean Chili & Cheese - 4

Ribeye Steak

Grilled House-Seasoned 10 oz Ribeye Served with House Vegetables and Mashed Potatoes. - 29

Pan-Seared Salmon

Pan-Seared House-Glazed Salmon Served with House Vegetables and Mashed Potatoes. - 26

Carolina Blackened Trout

Blackened Local Trout with a Roasted Red Pepper Cream Sauce Served with Sherpa Rice and House Vegetables. - 23

Chicken Fried Chicken

Served Over Mashed Potatoes, Country Gravy, and House Vegetables. - 19

Grilled Pork Chop

Brined with House Spices, Served with Mashed Potatoes and House Vegetables. - 22

Chicken Alfredo Pasta

Pan-Seared Marinated Chicken with Bacon, Tomatoes, Green Onions, and House Made Alfredo, Tossed with Linguine Pasta. Served with Garlic Toast. - 20

## SANDWICHES

all sandwiches served with choice of side vegan cheese available upon request

RER River Burger Melt

Grilled 1/2 Pound Burger Served on Texas Toast with Provolone Cheese, Onion Jam, and Thousand Island Dressing. - 18

Portobello Philly

Onions, Peppers, Cubed Portobello, and Provolone on a Hoagie with Garlic Lemon Aioli. - 15

Grilled Chicken Caesar Wrap

Marinated Chicken Served in a Spinach Tortilla with Romaine Lettuce Caesar Dressing, and Parmesan Cheese. - 16

Chef Steak Sandwich

Blackened Steak, Monterey Jack Cheese, Red Onion, Lettuce, and Tomato on a Bun. - 18

Tempeh Reuben

Seared, Seasoned Tempeh, Swiss Cheese, Thousand Island Dressing, and Sauerkraut on Grilled Marble Rye Pumpernickel Sour Dough Bread. - 17

Best Dam Chicken Sandwich

**Buttermilk Fried Chicken Breast, Cabbage** Slaw, and Sriracha-Honey Glaze. - 16 Marinated Chicken can be Substituted.

Trout Cake Sandwich

Local Trout with House Seasoning, Lettuce, Tomato, and Onion, Served with House Tartar or Chili-Garlic Ranch Sauce. - 17

BLT Wraps

Bacon, Black Pepper Mayonnaise, Lettuce, and Tomato Wrapped in Flour Tortilla. - 14

## SIDES - 6

House Vegetables Fruit Medley Sherpa Rice Side Salad Mashed Potatoes French Fries Mac & Cheese Pasta Salad

### PIZZA

gluten-free option available on any 10-inch pizza for additional - 2 vegan cheese available upon request

#### BUILD YOUR OWN PIZZA

10-inch cheese - 12

additional toppings - 2

16-inch cheese - 16

additional toppings - 3

Meat Toppings

Pepperoni Ground Beef Ham Bacon Sausage Gyro Meat Chicken

Veggies & Other Toppings
Red Onions Mushrooms

**Green Bell Peppers** Pineapple Jalapeños Black Olives Banana Peppers **Broccoli** Roma Tomatoes

Baby Spinach Fresh Garlic **Artichoke Hearts** Pesto

**Crumbled Feta** Sweet Onions

Roasted Red Peppers Kalamata Olives Sliced Portobello Mushrooms

SPECIALTY PIZZAS

10-inch - 17 16-inch - 27

Hawaiian Delight

Pineapple, Ham, Bacon, and Sweet Onions.

Chicken Alfredo

Chicken, Garlic, Broccoli, Mushrooms, and Alfredo Sauce.

Supreme

Sausage, Bell Peppers, Red Onions, Mushrooms, and Pepperoni.

Lotza Protein

Pepperoni, Ham, Bacon, Sausage, and Ground Beef.

Larry's Paddler Cajun

Roasted Red Pepper Cream and Alfredo Sauce Base with Mozzarella, Parmesan, Roasted Red Peppers, Blackened Chicken, Red Onions, Green Onion; Finished with a Sriracha Swirl.

Chicken Sherpa

Garlic Butter Base with Stir Fry Vegetables, Grilled Chicken, and Mozzarella; Topped with a Ginger-Soy Swirl.

## BEVERAGES - 4

Coca-Cola Diet Coke Cherry Coke Coke Zero Fanta Orange Pibb Xtra Sprite Barg's Root Beer Fruit Punch Pink Lemonade Sweet Tea Unsweet Tea Coffee Hot Tea

proudly serving



Please speak to a manager about food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

RESTAURANT

For parties of eight or more, a 20% gratuity will be added. | There is a \$2 charge for splitting/extra plates.