

# STARTERS

## BEEF CARPACCIO

Thinly-sliced filet of beef served with a crostini and a tangy mustard vinaigrette

18

## DUCK CONFIT

Crispy and succulent duck leg served with apricot mustard and endive salad

21

## ORIENTAL BEEF SPRING ROLL

Pulled beef spring roll served with cucumber/ mango relish and sweet/spicy dipping sauce

16

## TUNA TARTAR

Fresh yellow fin tuna, avocado, mango, sweet soy, and sesame oil served with house-made potato chips

21

## MUSHROOM VOL AU VENT

Ragu of portabella and crimini mushrooms served in a puff pastry shell garnished with red pepper coulis and chive oil

16

## PRIME RIB SLIDERS

A trio of char-grilled mini burgers served with house-pickled red onion, spicy mayo & guacamole

22

## POPCORN SEA BASS

Beer-battered sea bass belly, served tossed in homemade teriyaki with spicy mayo

19

## VEAL SWEETBREADS

Pan-seared crispy veal sweetbreads, served over a bed of barley pilaf w/ red wine gastrique and fresh cherries

24

## VEGETABLE NAPOLEON

Tower of roasted portabella mushroom, Japanese eggplant, yellow & green squash, roma tomato, and carrot served with balsamic dressing and parsley pesto

14

## LAMB CHOP

Double-cut baby lamb chop, served over a bed of eggplant caponata with crispy kale

29

# SALADS

## SOUTHERN SUMMER SALAD

Mixed field greens with peaches, clementines, red onions and spiced walnuts in a red onion vinaigrette

15

## GOLDEN BEET SALAD

Roasted yellow and red beets, green grapes, Belgian endives and sunflower seeds with a red wine vinaigrette

15

## PANZANELLA SALAD

Heirloom tomatoes, house-made foccacia croutons, and black olives tossed with balsamic vinegar and extra virgin olive oil

15

## CAESAR SALAD

Romaine lettuce tossed with garlic Caesar dressing and topped with house-made foccacia croutons, julienne portabella mushroom & cherry tomatoes

15

## DUCK CONFIT SALAD

Local grown frisse lettuce drizzled with mustard vinaigrette, garnished with Long Island duck confit and

21

SALADS AVAILABLE WITH YOUR CHOICE OF:

SALMON +15 · CHICKEN +15 · SKIRT STEAK +20

# CHEF SPECIALS

## *Sunday* GRILLED VEAL CHOPS

Two grilled veal chops served with white asparagus and Romesco sauce

42

## *Wednesday* ASIAN MARINATED RIB-EYE

Boneless rib-eye marinated in soy sauce, coke cola, and onions served with sesame green beans, caramelized onions and drizzled with wasabi aioli

40

## *Monday* ESTREIA CUT

Crown cut of beef marinated in extra virgin olive oil & fresh garlic served with Yukon mashed potatoes and horseradish sauce

48

## *Thursday* CORNISH GAME HEN

Boneless Cornish game hen blackened a la plancha, served with refried beans and corn relish

36

## *Tuesday* BEEF CHEEKS

Braised beef cheeks breaded with corn flake crumbs & pan-fried crispy, served with micro arugulah and cauliflower puree

40

INSPIRED FLAVORS

**ESTREIA**  
NOUVELLE CUISINE AT RIVER 978

REFINED AMBIANCE

18% gratuity will be added to all checks for your convenience

# ENTRÉES

## *Fish · Fowl · Beef*

### SEARED SEA BASS

Pan-seared sea bass crusted with macadamia nuts served with sweet potato mash and balsamic reduction

34

### GRILLED SALMON

Grilled salmon glazed with balsamic dressing & crusted with pistachio nuts served with seasonal vegetables

24

### CAJUN BRONZINO

Cajun spiced bronzino filets served with black bean and corn hash drizzled with jalapeno emulsion and pickled jalapenos

29

### MANGO CHICKEN

French-cut grilled chicken breast with a mango glaze, served with quinoa and baby vegetables

24

### CRISPY DUCK

Half boneless duck in an orange glaze, served with sesame haricot vert and plantain chips

39

### CHICKEN FRANCAISE

Chicken cutlet dipped in egg batter and pan fried, served over rice pilaf with toasted almonds and craisins

27

### BRAISED SHORT RIBS

Boneless short ribs simmered in apple BBQ sauce for 4 hours and served with Yukon mashed potatoes and crispy onions

38

### PRIME BEEF BURGER

10oz flame broiled burger, served on a brioche bun topped with smoked onion mayonnaise, sautéed baby portabella mushrooms, lettuce, tomato, and onion

26

### LAMB SHANKS

Lamb shank braised in a red wine jus with mirepoix, served with roasted root vegetables

29

### CHIMICHURRI SKIRT STEAK

Skirt steak marinated in cilantro, parsley, garlic, olive oil, and lemon served with house-made sweet potato fries

31

### CLASSIC RIB-EYE

14oz bone-in rib-eye steak served with house-made pommes frites and BBQ sauce

31

## SIGNATURE 21-DAY, WET-AGED, HAND-CUT STEAKS

Signature steaks are served with your choice of pommes frites or beer-battered onion rings.

**COOKING STYLES:** grilled, pan-seared, or pepper-crusted.

**CHOICE OF SAUCE:** Béarnaise, Demi glace, or Horseradish.

### CHOICE OF CUTS

10 OZ. CENTER CUT FILET	45
14 OZ. BONELESS RIB-EYE	38
26 OZ. COWBOY STEAK	59
34 OZ. USDA PRIME TOMOHWK STEAK	89

## *Temperature Guide*

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Cold, Red Throughout	Cool, Red Center	Pink Center	Slightly Pink Center	Cooked Through/No Pink

The rib eye is a flavorful cut of beef, well marbled with fat. It is not recommended for those who prefer a lean cut of beef.

## SIDES

YUKON MASHED POTATOES	8
SWEET POTATO FRIES	8
HOUSE-MADE POMMES FRITES	8
BEER-BATTERED ONION RINGS	8
SWEET POTATO MASH	8
SEASONAL VEGETABLES	8
BABY VEGETABLES	12
CREAMED SPINACH	8
WHITE ASPARAGUS	16

## DRINKS

SODA	3
ICED TEA	4
COFFEE	3
ESPRESSO	3
CAPPUCCINO	4

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## TUNA TARTAR

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All croutons are Hamotzi