

# DINING



LA RIVE  
SPA

## FRESH BEGINNINGS

### Farmers Board

Prosciutto, salami, Cougar Gold, Oregonzola Bleu, nuts, dried fruit, crackers 18

### Roasted Garlic Hummus

Seasonal vegetable, olive, crackers 16

### Yogurt Parfait

Honey Greek yogurt, house-made granola, fresh berries 10

## NOURISHING ENTRÉES

### Caprese Salad

Spinach, fresh mozzarella, tomato, basil, balsamic vinaigrette 14

Add: chicken 6 | smoked salmon 7

### Caesar Salad

Crisp romaine, garlic butter crouton, Parmigiano Reggiano, Caesar dressing, lemon 12

Add: chicken 6 | smoked salmon 7

### Cobb Salad

Cucumber, red onion, bacon, tomato, egg, Oregonzola Bleu dressing 16

Add: chicken 6 | smoked salmon 7

### Turkey Club

Honey wheat, mayo, house-cured bacon, spinach, tomato 16

### Club and Salad

Half turkey club, greens with sherry vinaigrette 16

Additional condiments and dressings available upon request

## INDULGENT DESSERTS

### Cheesecake

Graham crust, fresh berries 9

### Chocolate Oblivion

Vanilla anglaise, fresh berries 8

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 8/29/23