Riverwalk Grill MENU

Starters

★ Spinach & Artichoke Dip

Creamy spinach and artichoke blend, baked with parmesan cheese and served with crispy flash fried pita wedges. 16

Southwest Chicken Egg Rolls

Crispy, golden-fried egg rolls stuffed with zesty chicken and southwest veggies, topped with house-made chipotle cream and fresh pico de gallo. 16

Crispy Calamari with Hoisin Glaze

Tender calamari hand-battered and flash-fried, drizzled with sweet hoisin sauce and sprinkled with sesame seeds on a bed of lettuce. 16

GSO Grilled Shrimp Kabobs

Six succulent shrimp skewered with mushrooms, tomatoes, and red onions, finished with our signature garlic bourbon cream sauce. 16

► Hot Honey Sicilian Flatbread

Artisan flatbread layered with blush tomato sauce, mozzarella, red onions, green peppers, spicy Italian sausage, and pepperoni, finished with a sweet and smoky chipotle honey drizzle. 16

Pub-Style Pretzel Sticks

Five warm, pretzel sticks served with a rich cheddar stout dipping sauce. 16

Loaded Waffle Fries

Lattice-cut fries, stacked high with crispy bacon, fresh pico de gallo, and our rich, house-made cheese sauce. 14

Chips & Guacamole

Crispy tortilla chips served with a generous side of fresh, hand-mashed guacamole. 14

GSO Hummus Platter

Smooth hummus topped with a balsamic glaze and house-made tapenade, served with flash fried pita chips or fresh vegetable sticks. 14



Here's to better flavor and better food!

We're proud to share that Riverwalk Grill has eliminated seed oils from our fryers. Making the switch to real beef tallow, a traditional, natural fat that not only brings out incredible flavor in every bite, but also supports a healthier dining experience. We understand that everyone's dietary needs are different. Please ask your server with any additional questions.

Sandwiches Burgers, Wraps & Handhelds

Rock n Rye Burger

Juicy beef patty topped with Rock n Rye BBQ sauce, cheddar cheese, lettuce, tomato, and pickles on a toasted brioche bun, served with french fries. 18

Bourbon Bacon Jam Burger

A bold burger featuring smoky bourbon bacon jam, melted smoked gouda, mixed greens, and red onion on a brioche bun, served with french fries. 18

Add a fried egg for extra indulgence. 2

Jalapeño Crunch Burger

A spicy kick! This burger features jalapeños, crispy haystack onions, melted cheddar-jack cheese, and creamy ranch dressing, on a brioche bun, served with french fries. 18

* All-American Burger

A timeless classic—beef patty with American cheese, crisp lettuce, ripe tomato, and fresh onion, on a brioche bun, served with french fries. 17

Crispy Cod Sandwich

Flash-fried cod with American cheese, crisp lettuce, and tartar sauce on a toasted brioche bun, served with french fries. 16

Philly French Dip

Thin-sliced steak with sautéed peppers and onions, melted cheddar cheese, and a toasted hoagie roll. Served with savory au jus for dipping and french fries. 18

Garlic Herb Chicken Club

Grilled or crispy chicken breast topped with Swiss cheese, bacon, lettuce, tomato, and house-made herb aioli on a toasted hoagie roll, served with chips. 16

* Turkey Bacon Ranch Wrap

Oven-roasted turkey, crispy bacon, cheddar-jack cheese, lettuce, tomato, and creamy ranch, all wrapped in a warm flour tortilla, served with chips. 16

Cherry Chicken Wrap

A refreshing blend of diced chicken, dried cherries, crisp apples, and crunchy pecans, tossed in a mayonnaise dressing, served with fresh lettuce and wrapped in a soft tortilla, served with chips. 15

Buffalo Chicken Wrap

Crispy chicken tossed in Frank's RedHot, wrapped with cheddar-jack cheese, lettuce, tomato, and ranch in a warm flour tortilla, served with chips. 16

Grilled Quesadilla

Grilled chicken or seasoned ground beef, melted cheddarjack cheese, peppers, and onions inside a golden tortilla. Served with lettuce, pico de gallo, guacamole, and cilantro lime sour cream. 17

Add some extra flavor with Chipotle Cream Sauce 2

Chicken Tenders

Golden, crispy chicken tenders served with fries and your choice of dipping sauce. 16



Flavor turned all the way up, with a heat you'll feel & love.

Guest-approved, chef-recommended and never disappoints.



Gluten Sensitive Options Available – Many of our entrees can be made without gluten-containing ingredients, but cross-contact may occur in our shared kitchen.

-Rice Bowls

(Served with our signature rice blend: jasmine rice, red quinoa, and white corn.)

GSO Southwest Chicken Bowl

Grilled chicken, avocado, and fresh pico de gallo, finished with a drizzle of cilantro lime sour cream and fresh lime wedge. 16

GSO Asian Ginger Shrimp Bowl

Grilled shrimp with sautéed mushrooms, shredded carrots, and crunchy water chestnuts, glazed with a sweet and savory Asian ginger sauce. 17

Blazin' Honey Sausage Bowl

Spicy hot honey sausage with sautéed peppers and onions, finished with our signature honeystung sauce. 16





Salads

Taco Salad

Seasoned ground beef, cheddar-jack cheese, black olives, pico de gallo, jalapeños, sour cream, guacamole and crunchy tortilla strips over romaine tossed in Catalina dressing. 17

★ GSO Riverwalk Chicken Salad

Grilled chicken breast with tart Granny Smith apples, sweet dried cherries, and mozzarella cheese over mixed greens, served with lemon poppy seed dressing. 16

Classic Caesar Salad

Crisp romaine, shredded parmesan, grape tomatoes, and croutons tossed in traditional Caesar dressing. 14

Add Protein: Chicken 3, Shrimp 4, Salmon 6

Chef's Salad

A hearty mix of greens, tomatoes, cucumbers, red onion, cheddar-jack cheese, and croutons. Choice of dressing on the side. 14

Add Protein: Chicken 3, Shrimp 4, Salmon 6

SIDE OPTIONS

Classic Sides

French fries
Waffle fries
Housemade Chips
Wild rice pilaf
Mashed potatoes
Apple sauce
Coleslaw
Seasonal Vegetable

Premium Sides

Soup du jour
CUP 6 | BOWL 9

Lobster Bisque
CUP 6 | BOWL 9

House salad 5

Caesar salad 5

Onion Rings 6

Grilled Shrimp Trio 7

06/19/2025

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

An automatic 20% gratuity will be included for parties of 8 guests or more.

Entrees

GSO Lemon-Glazed Salmon

Grilled salmon topped with a caramelized lemon vinaigrette, served with seasonal vegetables and wild rice pilaf. 28

Classic Fish & Chips

Two Icelandic cod filets fried to perfection, served with crispy fries, coleslaw, lemon and tangy tartar sauce. 18

GSO Roadhouse Ribs

Fall-off-the-bone baby back ribs, slow-cooked and glazed with Rock n Rye BBQ sauce. Served with fries and coleslaw. 26

GSO Garlic Bourbon Ribeye

A 12oz hand-cut ribeye grilled to your liking, topped with garlic bourbon sauce and crispy haystack onions. Served with mashed potatoes and seasonal vegetables. 30

(We recommend pairing with a Grilled Shrimp Trio 7)

Butter Crumb Cod

Two tender cod filets topped with a rich mayo and Ritz cracker crust, baked golden brown and served with wild rice pilaf and seasonal vegetables. 18

Coconut Shrimp

Six jumbo shrimp breaded in crispy coconut, served with lattice-cut fries, coleslaw and sweet strawberry chili dipping sauce. 18

Tropical Coconut Chicken

Coconut-battered chicken topped with a house-made tropical rum glaze and pineapple salsa. Served with wild rice pilaf and seasonal vegetables. 20

★ GSO Cajun Steak Tips

Seared Cajun steak tips with sautéed peppers, mushrooms, and onions, topped with a rich demiglaze and served over mashed potatoes with seasonal vegetables. 24

The kind of food you tell your friends about.

Pastas

All pastas served with a slice of garlic bread.

Cajun Chicken Alfredo

Seasoned chicken, sautéed peppers, mushrooms, and onions in a creamy Cajun Alfredo sauce, served over garlic-parsley linguine. 20 Swap chicken for shrimp 26

► Honey Stung Mac & Cheese

Cavatappi noodles tossed in a cheddar-jack cheese sauce with crispy chicken tenders, Applewood-smoked bacon, sautéed peppers and onions, topped with crushed Ritz crackers and a drizzle of chipotle honey. 20

* Shrimp Capellini Puttanesca

Five plump shrimp sautéed with tomatoes, capers, olives, and garlic, served over delicate capellini noodles in a bold, savory sauce, topped with parmesan. 26