

Something to SHARE

Bold flavors made to kickoff your meal.

★ Spinach and Artichoke Dip 16

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

Pub Style Pretzel 16

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

Quesadilla 17

Grilled chicken, melted cheddar-jack cheese, peppers, and onions inside a golden tortilla. Served with lettuce, pico de gallo, guacamole, and cilantro lime sour cream.

Southwest Eggrolls 16

Crispy, golden-fried egg rolls stuffed with zesty chicken and southwest veggies, topped with cilantro lime sour cream, drizzled with Baja ranch and fresh pico de gallo.

★🌶️ Buffalo Chicken Poutine 16

Golden waffle fries piled high with crispy chicken, drizzled in tangy Buffalo sauce, and topped with ranch dressing and creamy bleu cheese crumbles. Spicy, savory, and perfectly shareable.

Honey Sriracha Crab Rangoon 16

Six crispy golden wontons filled with a creamy crab and cheese blend, kissed with sweet heat from our honey Sriracha glaze. Served with our housemade Asian ginger sauce for a perfect balance of sweet, spicy, and savory in every bite.



Gluten Sensitive Options Available – Many of our entrees can be made without gluten- containing ingredients, but cross-contact may occur in our shared kitchen. Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food borne illness.

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

★ Guest-approved, chef- recommended and never disappoints.

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

GF Gluten Friendly

Flatbreads

Oven-baked, golden, and piled high with fresh, creative toppings — great for sharing or savoring solo.

🌶️ Hot Honey Sicilian

18

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.

Midwest Flatbread

18

A bold Midwest twist! Creamy Alfredo sauce layered with melted mozzarella, tangy pickle slices, and shaved ham, all finished with a sprinkle of fresh dill. It's the perfect mix of comfort, crunch, and unexpected flavor.

★ Garden Florentine

18

A veggie lover's dream. Warm spinach and artichoke dip spread over crisp flatbread, topped with mozzarella, sautéed mushrooms, red onions, and juicy cherry tomatoes. Drizzled with a sweet balsamic glaze for a fresh, vibrant finish.



Garden Florentine Flatbread



Chipotle Salmon Caesar Salad

Salads

Inspired by local favorites and fresh ingredients — where crisp meets craveable.

★ Chipotle Salmon Caesar Salad

18

A bold twist on the classic Caesar — crisp romaine tossed in smoky chipotle Caesar dressing with shredded cheddar jack cheese, pico de gallo, croutons, and black olives. Topped with grilled salmon or chicken for a flavorful, protein packed salad with a little kick.

Chipotle Chicken Caesar Salad \$16

GF Riverwalk Chicken Salad

16

A Riverwalk favorite since the very beginning. Fresh spring mix topped with grilled chicken, tart dried cherries, crisp Granny Smith apple slices, and mozzarella cheese — a perfect blend of sweet, savory, and local tradition.

Petite Plate Option.

★ GF Cobb Salad

18

A hearty classic loaded with fresh spring mix, crispy bacon, grilled chicken, crumbled bleu cheese, tomato, red onion, and a hard-boiled egg. Served with your choice of dressing for a salad that's as satisfying as it is fresh.

Southwest Chicken Salad

16

Crisp romaine topped with grilled chicken, corn salsa, and fresh pico de gallo, finished with crunchy tortilla strips and drizzled with our creamy Baja ranch. A bold, zesty salad with plenty of Southwest flair.

Petite Plate Option.

Rice Bowls

Your favorite flavors, your way. Served over a seasoned rice blend or wrapped up in a warm tortilla. Choose your protein.

GF Southwest

12

Guacamole and fresh pico de gallo, drizzled with cilantro lime sour cream and served with a fresh lime wedge.

Add Chicken or Beef \$4. Add Shrimp \$5.

Balanced Bite: 69 Carbs. 44g Protein. 590 Calories.

Asian Ginger

12

Sautéed mushrooms, shredded carrots, and crunchy water chestnuts, all glazed in our sweet and savory Asian ginger sauce. **Add Chicken or Beef \$4. Add Shrimp \$5.**

★ **GF** Teriyaki

12

A sweet and savory favorite featuring sautéed peppers, onions, and tender bamboo shoots. Tossed in a rich teriyaki glaze, served over a seasoned rice blend.

Add Chicken or Beef \$4. Add Shrimp \$5.



Southwest Chicken Rice Bowl



Blazin' Honey Sausage

16

Fiery meets sweet in this bold and addictive bowl. Featuring spicy hot honey sausage tossed with sautéed peppers and onions, this dish is layered over a seasoned rice blend. Finished with our signature honeystung sauce for the perfect balance of heat and sweetness.



Thai Chicken

16

Crispy meets crave-worthy in this vibrant, flavor-packed bowl. Golden crispy chicken is paired with cool fresh cucumbers and a perfectly fried egg, layered over a savory stir-fried rice blend. Finished with a bold drizzle of Thai chili sauce.



Asian Ginger Shrimp Wrap



Asian Ginger Shrimp Bowl

Between the BREAD

Check out our #1
Employee FAVORITE
in the bottom photo!

Grilled, toasted, and loaded with flavor — each handheld served with our fresh housemade chips. Upgrade to French fries for \$2.

★ **Turkey Bacon Ranch Wrap**

16

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

Cherry Chicken Wrap

16

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.

Classic Fish Sandwich

17

A crispy, hand-battered haddock fillet layered with melted American cheese, crisp lettuce, and tangy tartar sauce on a brioche bun.

🌶️ **Buffalo Chicken Wrap**

16

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

Harvest Beef Melt

17

Tender shredded pot roast layered with sharp cheddar cheese, sweet apple bacon jam, and caramelized onions, all grilled to golden perfection on sourdough bread. A cozy, melt-in-your-mouth creation that tastes like fall in every bite.



Burgers

Juicy, grilled burgers served on a fresh bun with all the fixings.

Prefer chicken? Swap any beef patty for a tender grilled chicken breast - no extra charge! All burgers are served with a side of our crispy housemade chips. Upgrade to French fries for \$2.

★ All American Burger

17

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

🌮 Baja Jalapeno Burger

17

A flavor-packed favorite featuring a juicy 6 oz beef patty topped with melted cheddar jack cheese, fresh red onions, and zesty jalapeños. Finished with our creamy Baja ranch on a toasted brioche bun for just the right balance of heat and cool.

Bourbon Bacon Jam Burger

17

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

Add a fried egg for extra indulgence for \$2



★ Gladwin Burger

17

A hometown favorite! Our juicy 6 oz beef patty topped with sautéed mushrooms, caramelized red onions, and melted Swiss cheese, all stacked on a toasted brioche bun. Simple, hearty, and pure Gladwin comfort.

Pastas

Comforting classics tossed in rich, flavorful sauces — handcrafted and full of heart.

★ Cajun Shrimp Alfredo Linguine

26

Blackened shrimp tossed with sautéed peppers, mushrooms, and onions in a rich, creamy Cajun Alfredo sauce. Served over garlic-parsley linguine for a spicy, Southern inspired favorite. Served with garlic bread.

Swap for Chicken.

★ Honey Stung Mac and Cheese

20

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. Served with garlic bread.

Petite Plate Option.

Cranberry Sage Chicken

24

A perfect blend of savory and sweet — grilled chicken served over rich Alfredo sauce with butternut squash ravioli, squash and zucchini, and tart cranberries. Finished with a spoonful of cranberry relish and a sprinkle of fresh sage for a beautifully balanced, comforting dish.

Beef Stroganoff

24

Slow-roasted pot roast, tossed with tender egg noodles and sautéed mushrooms in a creamy mushroom gravy. A touch of sour cream adds the perfect finish to this hearty, stick-to-your-ribs classic. Served with garlic bread.

Petite Plate Option.

Fresh Catch ENTREES

From the water to your plate — fresh, flavorful seafood prepared with Riverwalk flair.

GF Grilled Salmon

28

Perfectly seared and finished to tender perfection, served atop a bed of wild rice with chef-selected seasonal vegetables.

Butter Crumb North Atlantic Haddock

20

Flaky North Atlantic haddock fillets brushed with creamy mayo and topped with a golden Ritz cracker crumb. Baked to perfection and served with seasoned rice pilaf and fresh vegetables for a comforting coastal classic.

Fish and Chips

20

Crispy perfection! Two hand-battered North Atlantic Haddock fillets fried golden brown and served with a side of fries, creamy coleslaw, lemon wedge, and tangy tartar sauce. A timeless favorite done right.

GF Lemon Caper Salmon

28

A perfectly grilled salmon fillet drizzled with olive oil and topped with bright lemon and briny capers. Served with seasoned rice pilaf and fresh vegetables for a light, flavorful, and elegant classic.

Balanced Bite: 600 Calories, 28 Carbs, Rich in Omega 3.

★ Coconut Shrimp

20

Six jumbo shrimp coated in a crisp coconut breading and fried to golden perfection. Served with waffle fries, creamy coleslaw, and our sweet strawberry chili dipping sauce for the ultimate tropical twist.

Petite Plate Option.



Hearty Entrees

From slow-roasted comfort to sizzling steaks — hearty favorites that satisfy every craving.

Homestyle Pot Roast

20

Tender, slow-roasted beef served with creamy mashed potatoes and a seasonal vegetable medley, all finished with a rich, savory demi-glaze. A true comfort classic that tastes like home.

Petite Plate Option.

★ Riverwalk Meatloaf

20

Our housemade meatloaf topped with a sweet tomato glaze and drizzled with wild mushroom port wine cream sauce. Served with mashed potatoes and seasonal vegetables for a hearty, homestyle favorite.

Petite Plate Option.



GF Crown Ribeye

38

A 10 oz hand-cut ribeye grilled to perfection. Served with mashed potatoes and fresh seasonal vegetables — a rich and indulgent steakhouse favorite. **And Roquefort cheese for \$2**

Chicken Tenders Platter

16

Crispy, golden chicken tenders served with fries, creamy coleslaw, and your choice of dipping sauce. Simple, satisfying, and always a crowd-pleaser.

GF Grilled Chicken

20

Two marinated chargrilled chicken breasts served with rice pilaf and seasonal vegetable. With a side of house made lemon poppy seed dressing. **Petite Plate Option.**

★ Montreal Chicken

20

Two seasoned grilled chicken breasts topped with sautéed mushrooms, caramelized onions, and melted Swiss cheese. Served with rice pilaf and fresh vegetables for a hearty, flavor-packed classic with a touch of Montreal flair.

Petite Plate Option.

SIDES

Classic Sides

Apple sauce 2
Coleslaw 2
French fries 3
Housemade Chips 3

Wild rice pilaf 3
Mashed potatoes 3
Seasonal Vegetable 3
Waffle fries 4

Premium Sides

Soup du jour
CUP 6 | BOWL 9
Lobster Bisque
CUP 6 | BOWL 9
House salad 5
Caesar salad 5

Petite Plates

Available 7 days a week from 11:00am -4:00pm.

Enjoy all the flavor, in just the right size! Our Petite Plate Menu features smaller portions of your favorite dishes at a smaller price — perfect for lighter appetites or anyone looking for a delicious mid-afternoon meal.

Montreal Chicken

14

Grilled chicken breasts topped with sautéed mushrooms, caramelized onions, and melted Swiss cheese. Served with rice pilaf and vegetables.

Riverwalk Meatloaf

13

Housemade meatloaf topped with tomato glaze and mushroom port wine cream sauce. Served with mashed potatoes and vegetables.

Coconut Shrimp

12

Three jumbo shrimp coated in a crisp coconut breading served with waffle fries, creamy coleslaw, and our sweet strawberry chili dipping sauce.

Homestyle Pot Roast

14

Slow-roasted beef with mashed potatoes, seasonal vegetables, and rich demi-glaze.

Beef Stroganoff

18

Slow-roasted pot roast, tossed with tender egg noodles and sautéed mushrooms in a creamy mushroom gravy. A touch of sour cream adds the perfect finish to this hearty, stick-to-your-ribs classic. Served with garlic bread.

GF Grilled Chicken

16

Marinated chargrilled chicken breasts served with rice pilaf and seasonal vegetables. With our house made lemon poppy seed dressing.

Petite Plate Option.

Southwest Chicken Salad

13

Crisp romaine topped with grilled chicken, corn salsa, and fresh pico de gallo, finished with crunchy tortilla strips and drizzled with our creamy Baja ranch. A bold, zesty salad with plenty of Southwest flair.

GF Riverwalk Chicken Salad

13

Grilled chicken breast with tart granny smith apples, sweet dried cherries, and mozzarella cheese over mixed greens, tossed in lemon poppyseed dressing.

Honey Stung Mac and Cheese

16

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. Served with garlic bread.

We've Made the Switch – No More Seed Oils in Our Fryers! We're proud to share that Riverwalk Grill has eliminated seed oils from our fryers and made 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.

Why the change? Seed oils are highly processed and linked to inflammation and other health concerns. By using beef tallow, we're going back to a time-tested, nutrient-rich fat that makes our fried favorites crispier, tastier, and better for you.

We understand that everyone's dietary needs are different, so if you'd prefer your food prepared with seed oils, just let us know, we're happy to accommodate. Here's to better flavor and better food!

