

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.

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 black bean corn salsa.



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, black bean corn salsa, guacamole, and cilantro lime sour cream.

Mexican Street Corn Lettuce Wraps 16

Roasted corn, peppers, onions, and black beans tucked into crisp romaine leaves, topped with crumbled feta and a bright cilantro lime vinaigrette.

Honey Herb Brie Dip 16

A creamy blend of brie, honey and fresh herbs topped with toasted almonds and served with sourdough toast and seasonal fruits.

Cherry Duck Wontons 17

Crispy duck bacon and sweet corn stuffed wontons served over arugula, finished with a maple cherry reduction and tangy pickled cherries.



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

GF Gluten Friendly: 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.

Flatbreads

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

Add Chicken \$4 | Add Bacon \$2

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.

Pesto Margherita 18

Fresh basil pesto, sundried tomatoes, and fresh mozzarella, with a balsamic drizzle, baked on warm flatbread until perfectly crisp.

★ Orchard Brie 18

Creamy brie and shaved mozzarella topped with applewood smoked bacon, pickled cherries, and fresh arugula for the perfect sweet-and-savory bite.



Salads

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

★ 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. A LONG TIME FAVORITE!

GF BBQ Chopped Chicken Salad 16

Grilled chicken and applewood smoked bacon tossed in Sweet Baby Ray's BBQ sauce served over crisp romaine, topped with black bean corn salsa, cherry tomatoes, and cheddar-jack cheese.

Petite Plate Option.

GF Strawberry Citrus Spinach Shrimp Salad 18

Grilled shrimp and sweet strawberries over fresh spinach with tropical pineapple salsa, creamy feta, crunchy toasted coconut, and a zesty cilantro lime vinaigrette. Also delicious with chicken.

Petite Plate Option.

GF Summer Steakhouse Salad 22

Tender grilled Wagyu steak layered with sundried tomatoes, grilled asparagus, red onions, crunchy walnuts, and shaved parmesan over romaine and arugula, finished with blue cheese dressing on the side.

Chef Bowls

Your favorite flavors, your way. Served over a seasoned rice blend. Choose your protein.

GF Southwest 12

Guacamole and fresh black bean corn salsa, drizzled with cilantro lime sour cream and served with a fresh lime wedge.

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

GF Asian Ginger 12

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

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.



Southwest Chicken Rice Bowl

Steak Chimichurri 22

Juicy grilled Wagyu sirloin layered over our signature rice blend, topped with tangy pickled red onions and topped with bright, herb-packed and housemade chimichurri. Bold, fresh, and packed with flavor in every bite.

GF Mediterranean Chicken 16

Tender grilled chicken served over our savory rice blend with a vibrant Mediterranean olive mix, crisp cucumbers, pickled red onions, feta cheese and a drizzle of zesty Greek dressing for a fresh, sun-soaked finish.



Steak Chimichurri

Between the BREAD

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.

★ **Tuscan Chicken Wrap** 16
Savory grilled chicken, sundried tomatoes, fresh spinach, and red onions wrapped in a warm flour tortilla with vibrant housemade basil pesto.



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.

★ **River Rock Brisket Melt** 17
Tender slow-smoked brisket piled high with crispy fried onions and tangy pickles, layered with smoked gouda and finished with our signature Rock & Rye BBQ sauce.

Northern Orchard Turkey Stack 16
Smoked turkey stacked with velvety brie, tart Granny Smith apples, pickled red onions, and peppery arugula, finished with blackberry Dijon aioli on grilled sourdough.

Southwest Chicken Wrap 16
Grilled chicken, seasoned rice, fresh guacamole, and black bean corn salsa, drizzled with cilantro lime sour cream, wrapped in a warm flour tortilla.

Asian Ginger Shrimp Wrap 16
Tender shrimp, seasoned rice, sautéed mushrooms, shredded carrots, and crunchy water chestnuts tossed in our sweet and savory Asian ginger sauce, wrapped in a warm flour tortilla.

Garden Harvest Chicken Sandwich 16
Flame-grilled chicken layered with crunchy housemade kale slaw, sliced pickles and creamy dill Havarti on a buttery toasted brioche bun. Fresh, crisp, and packed with garden flavor.



Burgers

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

All burgers are served with a side of our crispy housemade chips.

Upgrade to French fries for \$2.

Add Bacon \$2 | Add Egg \$2 | Add Haystack Onions \$1 | Extra Cheese \$1

★ 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. We highly recommend adding a fried egg for extra indulgence for \$2

Traverse Cherrywood Burger 17

A seared beef patty stacked with smoky bacon, tangy pickled cherries, creamy feta crumbles, and fresh arugula, finished with a rich maple cherry reduction. Sweet, savory, and unmistakably Northern Michigan.

The Olympus Burger 17

Seared beef topped with a bold Mediterranean olive blend, crisp red onions, mixed greens, melted Havarti, and a drizzle of balsamic glaze for a bright, savory finish.

California Burger 17

A seared beef patty layered with black bean corn salsa, guacamole, melted cheddar-jack cheese, and zesty Baja ranch for a fresh West Coast-inspired bite.

Pastas

All pasta is served with a side of garlic toast.

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. Also delicious with chicken.

★ Rockin' Brisket Mac 24

Slow-smoked brisket and chopped bacon with pickled cherries, sautéed peppers and onions, and cavatappi noodles tossed in creamy white cheddar sauce, finished with our signature Rock & Rye BBQ drizzle. Smoky, rich, and boldly indulgent.

Petite Plate Option.

Lemon Truffle Shrimp Scampi 26

Sautéed shrimp, mushrooms, asparagus, and sundried tomatoes tossed in a silky lemon truffle scampi butter over tender linguine. Bright citrus and rich truffle flavor in every bite.

Petite Plate Option.

Chicken Garden Pesto 22

Grilled chicken with blistered cherry tomatoes, fresh mozzarella, wilted spinach, and shredded carrots tossed in vibrant basil pesto and served over garlic linguine for a fresh garden-inspired pasta dish.



Fresh Catch ENTREES

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

Butter Crumb North Atlantic Haddock

22

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

GF Citrus Herb Walleye

28

Grilled Great Lakes walleye brushed with herb garlic butter and finished with a bright squeeze of lemon, served with seasoned wild rice pilaf and fresh vegetables for a fresh lakeside-inspired entrée.

Fish and Chips

22

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

Petite Plate Option.

***** Coconut Shrimp

20

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

Petite Plate Option.

GF Strawberry Caprese Salmon

28

Seared North Atlantic salmon topped with sweet strawberries, fresh basil, fresh mozzarella, and a drizzle of balsamic glaze, served with seasoned wild rice pilaf and fresh vegetables. Light, vibrant, and full of summer flavor.

GF Grilled Salmon

28

Perfectly seared and finished to tender perfection, served atop a bed of seasoned wild rice pilaf with seasonal vegetables.



Hearty Entrees

From slow-roasted comfort to sizzling steaks — hearty favorites that satisfy every craving.
Add a 3 piece shrimp Skewer for \$6 | Add a cup of white cheddar mac for \$4

Truffle Butter Wagyu 40

8oz center-cut Wagyu beef steak, known for its exceptional marbling and rich, buttery flavor, lightly brushed with herb truffle butter and topped with crispy haystack onions. Served with creamy mashed potatoes and fresh seasonal vegetables.

Chicken Tenders Platter 16

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

★ Montreal Chicken 24

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

Petite Plate Option.

Cajun Waygu Steak Tips 31

Seared Cajun Wagyu steak tips with sautéed peppers, mushrooms, and onions, topped with a rich demi-glaze and served over mashed potatoes with seasonal vegetables.

SIDES

Classic Sides

Apple Sauce 2	Housemade Kale Slaw 2
French Fries 3	Mexican Street Corn 3
Housemade Chips 3	Seasoned Wild Rice Pilaf 3
Mashed Potatoes 3	Seasonal Vegetable 3



★ Tropical Coconut Chicken 24

Grilled chicken topped with a housemade tropical rum glaze, toasted coconut and pineapple salsa. Served with seasoned wild rice pilaf and seasonal vegetables.

Petite Plate Option.

GF Roadhouse Ribs 26

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

Garlic Bourbon Ribeye 40

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.

Premium Sides

House Salad 5	Fresh Fruit 5
Caesar Salad 5	Sweet Potato Fries 4
Soup du jour CUP 6 BOWL 9	Lobster Bisque CUP 6 BOWL 9
White Cheddar Mac 4	Three piece Shrimp Skewer 6

Petite Plates

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 16
Grilled chicken breast topped with sautéed mushrooms, caramelized onions, and melted Swiss cheese. Served with rice pilaf and seasonal vegetables.

Lemon Truffle Shrimp Scampi 18
Sautéed shrimp, mushrooms, asparagus, and sundried tomatoes tossed in a silky lemon truffle scampi butter over tender linguine. Bright citrus and rich truffle flavor in every bite.

Coconut Shrimp 13
Three jumbo shrimp coated in a crisp coconut breading served with sweet potato fries, housemade kale slaw, and our sweet strawberry chili dipping sauce.

Fish and Chips 18
Crispy perfection! One hand-battered North Atlantic Haddock fillets fried golden brown and served with a side of fries, housemade kale slaw, lemon wedge, and tangy tartar sauce.

BBQ Chopped Chicken Salad 13
Grilled chicken and applewood smoked bacon tossed in Sweet Baby Ray's BBQ sauce over crisp romaine, topped with black bean corn salsa, cherry tomatoes, and cheddar-jack cheese.

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.



Strawberry Citrus Spinach Shrimp Salad 15
Grilled shrimp and sweet strawberries over fresh spinach with tropical pineapple salsa, creamy feta, crunchy toasted coconut, and a zesty cilantro lime vinaigrette. Swap shrimp for chicken.

Tropical Coconut Chicken 18
Grilled chicken topped with a housemade tropical rum glaze, toasted coconut and pineapple salsa. Served with seasoned wild rice pilaf and seasonal vegetables.

Rockin' Brisket Mac 18
Slow-smoked brisket and chopped bacon with pickled cherries, sautéed peppers and onions, and cavatappi noodles tossed in creamy white cheddar sauce, finished with our signature Rock & Rye BBQ drizzle.

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!