Something to SHARE

Bold flavors made to kickoff your meal.

Honey Sriracha Crab Rangoon Dip 16
A warm, creamy blend of honey sriracha seasoned crab and cream cheese, served with crispy wonton chips for the perfect scoop in every bite.


Honey Sriracha Crab Rangoon Dip

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

NEW GF Apple Cider Glazed Brussel Sprouts 10
Roasted brussel sprouts tossed with caramelized onions and crisp Granny Smith apples, finished with our house-made apple balsamic vinaigrette. **Add Bacon $2**


Apple Cider Glazed Brussel Sprouts


Michigan Cherry Dip

NEW Michigan Cherry Dip 16
Traverse City pickled cherries and applewood smoked bacon blended with cream cheese and fresh herbs. Served with Bavarian pretzel chips for the perfect Michigan-inspired appetizer.

Grilled Chicken 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.

Southwest Eggrolls 16
Crispy, golden-fried egg rolls stuffed with zesty chicken and southwest veggies, served on a bed of black bean corn salsa and topped with cilantro lime sour cream, drizzled with Baja ranch.

Guest-approved, chef- recommended.

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.

IT'S BACK! Hot Honey Sicilian 18
Artisan flatbread layered with housemade marinara sauce, mozzarella, red onions, green peppers and spicy Italian sausage, finished with a sweet and smoky chipotle honey drizzle.

NEW Northwoods Mushroom 18
Fresh white button mushrooms, red onions, and crispy bacon layered with a creamy garlic Parmesan sauce and fresh mozzarella, all baked on a perfectly toasted flatbread and brushed with melted truffle butter.


Northwoods Mushroom

Salads

Inspired by local favorites and fresh ingredients.

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, served with a lemon poppyseed dressing. A perfect blend of sweet, savory, and local tradition.
Petite Plate Option $13 - A LONG TIME FAVORITE!

NEW Crispy Caesar Salad 14
Crisp romaine tossed in Caesar dressing with shaved parmesan cheese, croutons, cherry tomatoes and black olives.
Add Chicken $4. Add Shrimp $5. Add Salmon $8.

GF Salmon Huron Harvest Salad 22
Pan-seared Salmon served over mixed greens with roasted sweet potatoes, pickled cherries, feta cheese, and candied walnuts, finished with apple cider vinaigrette.
Chicken Huron Harvest Salad $18.

GF Cobb Salad 18
A hearty classic loaded with fresh spring mix, crispy bacon, grilled chicken, shredded colby jack 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.


Cobb Salad

Chef Bowls

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


Southwest Chicken Rice Bowl

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.

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.


Great Lakes Power Bowl

NEW GF Great Lakes Power 20
Pan-seared walleye served over wild rice pilaf with fresh red onions, cucumbers and beets, finished with house-made lemon-dill vinaigrette.

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 our signature rice blend. Finished with a bold drizzle of Thai chili sauce.

NEW Cranberry Sage Harvest Chicken 18
Grilled chicken topped with a house-made cranberry sage sauce, served over a hearty bed of wild rice and sautéed sweet potatoes, sprinkled with walnuts and a dollop of housemade cranberry relish. A warm and savory fall favorite with just the right touch of sweetness.


Cranberry Sage Harvest Chicken

Between the BREAD

Grilled, toasted, and loaded with flavor — each handheld served with our fresh housemade chips. Swap for tallow-fried french fries for $2.

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.

NEW Cherry Bomb Chicken Sandwich 17
Crispy fried chicken topped with tangy pickled cherries, applewood smoked bacon, mixed greens, fresh red onions, and melted smoked gouda, finished with hot honey aioli on a toasted brioche bun.


Cherry Bomb Chicken Sandwich

Turkey Bacon Ranch Wrap 16
Oven-roasted turkey, crispy bacon, cheddar-jack cheese, lettuce, tomato, and creamy ranch, all wrapped in a grilled flour tortilla.

NEW Crispy Chicken Caesar Wrap 17
Golden, crispy chicken tossed with fresh romaine lettuce, juicy tomatoes, shredded Parmesan cheese, and creamy Caesar dressing, all wrapped and grilled in a flour tortilla.

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

Asian Ginger Shrimp Wrap 17
Tender shrimp, seasoned rice, sautéed mushrooms, shredded carrots, and crunchy water chestnuts tossed in our sweet and savory Asian ginger sauce, all wrapped and grilled in a flour tortilla.


Turkey & Swiss Stack

Turkey & Swiss Stack 16
Savory shaved turkey layered with fresh lettuce, ripe tomatoes, and red onion, topped with melted Swiss cheese and a drizzle of honey mustard. Served on a warm, grilled pretzel bun.

NEW Classic Cod Sandwich 18
North Atlantic cod fried to golden perfection and topped with melted American cheese, crisp lettuce, and tangy tartar sauce. Served on a warm, grilled brioche bun.

Harvest Beef Melt 18
Tender shredded beef 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. All burgers are served with a side of crispy housemade chips. Swap for tallow-fried french fries for $2.

The Gladwin Burger 17
A hometown favorite! Our juicy 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.

NEW Pretzel Burger 18
A juicy, seared beef patty topped with a fried egg, crispy bacon and melted American cheese. Served with peanut butter for a delicious twist.


Pretzel Burger

All American Burger 17
A timeless classic - beef patty with American cheese, crisp lettuce, fresh onion, tomato, and pickles, served on a brioche bun.

Bourbon Bacon Jam Burger 18
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 $2.


Traverse Cherrywood Burger

NEW Traverse Cherrywood Burger 18
A seared beef patty stacked with smoky bacon, tangy pickled cherries, creamy feta crumbles, and mixed greens, finished with a rich maple cherry reduction. Sweet, savory, and unmistakably Northern Michigan.



Riverwalk Grill made the switch to 100% beef tallow back in 2024! This traditional cooking fat delivers incredible flavor and perfectly golden, crispy results with every bite.

Prefer seed oils? Just let us know! We're happy to accommodate your dietary preferences.

Pastas


Chicken Parmesan

Comforting classics tossed in rich, flavorful sauces, thoughtfully prepared with delicious ingredients & handcrafted to bring warmth, flavor, and a little heart to every bite.

Chicken Parmesan 22
Hand battered parmesan and panko breaded chicken served over linguine pasta in a housemade marinara sauce, topped with shaved parmesan. Served with garlic bread.

Cajun Shrimp Alfredo Linguine 26
Blackened shrimp tossed with sautéed peppers, mushrooms, and onions in a rich, creamy cajun alfredo sauce. Served over linguine for a spicy, southern inspired favorite. Served with garlic bread. Also delicious as cajun grilled chicken.

Beef Stroganoff 24
Slow-roasted beef tossed with tender egg noodles and sautéed mushrooms in a Port wine cream sauce. A touch of sour cream adds the perfect finish to this hearty classic. Served with garlic bread.
Petite Plate Option $18

IT'S BACK! Honey Stung Mac and Cheese 24
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 $16**


Honey Stung Mac & Cheese

Fresh Catch ENTREES

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

GF Simply Grilled Salmon 28
Perfectly seared and seasoned until tender, served atop a bed of seasoned wild rice pilaf with vegetables.

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 vegetables for a fresh lakeside-inspired entrée.

GF Honey Dijon Salmon 30
Honey dijon walnut crusted North Atlantic salmon filet served with vegetables and seasoned wild rice pilaf.

Butter Crumb Cod 24
Flaky North Atlantic Cod filets brushed with creamy mayo and topped with a golden Ritz cracker crumb. Baked to perfection and served with seasoned wild rice pilaf and vegetables for a comforting coastal classic. **Petite Plate Option $18**

Fish and Chips 22
Two hand-battered North Atlantic Cod filets 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 $16**

Coconut Shrimp 22
Six jumbo shrimp coated in a crisp coconut breading and fried until golden. Served with sweet potato wedges, housemade kale slaw, and our sweet strawberry chili dipping sauce for the ultimate tropical twist. **Petite Plate Option $16**


Coconut Shrimp

Hearty Entrees

Slow-roasted comfort with hearty favorites that satisfy every craving.

Riverwalk Meatloaf 22
Two slices of our housemade meatloaf topped with a sweet tomato glaze and drizzled with mushroom Port wine cream sauce. Served with mashed potatoes and vegetables for a hearty, homestyle favorite. **Petite Plate Option $18**

Cajun Sirloin Steak Tips 32
Seared cajun sirloin steak tips with sautéed peppers, mushrooms, and onions, topped with a rich demi-glaze and served over mashed potatoes with vegetables.

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 vegetables for a hearty, flavor-packed classic with a touch of Montreal flair.
Petite Plate Option $16

Homestyle Pot Roast 22
Tender, slow-roasted beef served with creamy mashed potatoes and vegetables, all finished with a rich, savory demi-glace. A true comfort classic that tastes like home.
Petite Plate Option $18


Roadhouse Ribs

Roadhouse Ribs 40
Full rack of fall-off-the-bone St. Louis style back ribs, slow-cooked and glazed with Sweet Baby Ray's BBQ sauce. Served with fries and housemade kale slaw. **Half Rack $26**

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.

SIDES

Classic Sides
Apple Sauce 2
Mashed Potatoes 3
Vegetables 3
French Fries 4
Housemade Kale Slaw 3
Housemade Chips 3
Seasoned Wild Rice Pilaf 3

Premium Sides
House Salad 6
Caesar Salad 6
Soup du jour
CUP 6 | BOWL 9
Four Piece Shrimp Skewer 5
Bacon Cheddar Mac 6
Sweet Potato Wedges 6
Lobster Bisque
CUP 6 | BOWL 9