

DINING



LA RIVE
SPA

FRESH BEGINNINGS

Farmers Board

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

Roasted Garlic Hummus

Roasted tomato, Kalamata olive, feta, crackers, seasonal vegetables 17

Whipped Feta & Honey

Roasted pistachios, chili flakes, dill, served with toasted baguette 16

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

Udon Noodle Salad

Cucumber, bell pepper, sesame seeds, green onion, cilantro, soy ginger dressing 12 | Add: chicken 6

Lemon Chicken Wrap

Spring mix, roasted tomato, Gruyère, red onion, Kalamata olive, lemon vinaigrette 16

Cucumber Sandwich

Caramelized onion, garlic cream cheese, served with fruit 12

French Fries 10

Additional condiments and dressings available upon request

INDULGENT DESSERTS

Lemon Posset

Silky lemon pudding, fresh berries 12

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. 9/21/26