

## **APPETIZERS**

### **DUNGENESS CRAB CAKES**

Golden beet & apples, banana pepper aioli, fennel oil 12

### **SCALLOPS**

Smoked tomato, candied almonds, golden barbecue sauce, buttermilk biscuit, fried kale. 12

### **WHITE ASPARAGUS PROSCUITTO ANTIPASTO**

White Asparagus, proscuitto ham, Kentucky Proud quail eggs,  
Parmigiano-Reggiano, and extra virgin olive oil. 13

### **CHEESE AND PATE**

Local and imported cheeses, pate a la maison, foie gras mousse, fresh berries. 16

### **ARANCINI DI RISO**

Wild mushroom taleggio croquette, hazlenut romesco sauce, sweet basil powder 12

### **JUMBO SHRIMP TRIO**

house made cocktail sorbet, Meyer lemon sorbet, horseradish mousse. 13

### **FOIE GRAS**

Concord grape sorbet, pumpkin butter, and buttermilk biscuit. 16

### **RIVUE FOR TWO**

Alaska king crab legs, oysters on the half shell, jumbo shrimp, house-made cocktail salsa, and horseradish cream.  
Market Price

## **SOUPS**

### **SPRING LEEK, & POTATO BISQUE**

Shitake chips, truffle oil 8

### **LOBSTER BROTH**

Shuck man's Spoonbill caviar, crème fraiche, asparagus curls 9.

## **SALADS**

### **LIMESTONE BIBB SALAD**

Grateful Greens lettuce, St André cheese crouton, hazelnuts, shaved cipollini onions, poached pears,  
and white wine vinaigrette. 8.

### **BABY ARUGULA**

Shuckman's smoked trout, hard cooked egg, sweet corn custard, golden raisins,  
caramel popcorn dust & sour mash vinaigrette 9.

### **BABY WEDGE SALAD**

Baby iceberg lettuce, Maytag Bleu cheese, apple wood bacon dust, oven dried tomato,  
creamy herbed buttermilk dressing. 9

### **RIVUE SALAD**

Baby mixed greens, Capriole goat cheese stuffed roasted artichoke, spiced pecans, red onions, asparagus,  
Peruvian potatoes and lemon honey dressing 8

## **ENTREES**

### **FILET OF BEEF**

Wild mushroom & goat cheese potato gratin, haricot verts, glazed radishes, & green peppercorn demi-glaze. 36

### **NY STRIP**

White cheddar & pimento, port wine sauce, Parsley potatoes 34

### **SHRIMP AGLIO**

Linguine, garlic, broccoli raab, fennel sausage, pecorino cheese, white wine 25.

### **ROAST HEN**

Semi-boned half chicken, porcini mustard, toasted orzo, & English peas.  
23

### **GROUPER**

Cucumber & fennel with black sesame seeds, pickled mustard seeds  
32

### **PORK CHOP**

Merlot reduction, Bosc pear preserves, fingerling rounds, and Brussels sprouts with walnuts and bleu cheese. 25

### **FALAFEL**

Chickpea Fritters, grilled artichoke heart, sweet and sour eggplant, sunburst squash, beech mushrooms, garlic chips, and kalamata olive puree 21.

### **LAMB CHOPS**

Buttered couscous, English pea & mint puree, rosemary demi-glaze.  
glazed sweet onions. 36

### **CHICKEN BACCALA**

smoked mozzarella and arugula, Kentucky country ham with a red eye demi-glaze. 22

### **SEAFOOD TAGLIATELLE**

Sautéed scallops, lobster, Dungeness crabmeat and jumbo shrimp, sherry infused Thermidor cream sauce, spinach tagliatelle pasta. 29