


Riverworks Classics

 **Marinated Steak Tips** 10 ounces of marinated certified Hereford beef, grilled to your liking, served with choice of garlic mashed potatoes or baked potato and vegetable du jour 12.5

Cajun Spiced Buffalo Tenders Served with blue cheese dressing, fries or a side salad 9.25

 Salad option makes this gluten free

Fish & Chips Beer-battered haddock golden fried and served with french fries
Regular 11.5
Big Boy 13.5

Chicken Satay Grilled marinated chicken strips tossed in our spicy Thai peanut sauce tossed with linguine 8.5

Beer-Battered Chicken Tenders Golden fried and served with honey mustard, served with fries or side salad 9.25

Famous Crabcakes Panko-breaded and pan-fried fresh lump crabmeat mixed with scallions, red bell peppers, cilantro and lime and served with roasted red pepper aioli. Served with a side salad 14.5

Sandwiches

All sandwiches come with your choice of homemade chips, cottage cheese or substitute french fries 1.5 Sweet potato fries or side salad 2

Grilled Eggplant Sandwich Grilled eggplant layered with roasted red peppers, and provolone cheese on toasted ciabatta bread with a balsamic reduction 9

Turkey Club Sandwich Thin sliced smoked turkey with bacon lettuce and tomatoes on choice of wheat or white bread with cracked pepper mayo 9

The BBQ Pulled Pork House-made braised pork tossed with sweet and tangy barbecue sauce, caramelized onions and topped with melted Swiss piled high on a bulky roll 8.25

The Reuben Thinly sliced corned beef or turkey with sauerkraut, Thousand Island dressing and melted Swiss served on grilled marble rye 9.5

The Steak and Cheese Certified Hereford beef sautéed with green peppers, red onions and mushrooms, with a splash of teriyaki, melted provolone and cheddar, wrapped in a flour tortilla or served on a toasted sub roll 10

The Cajun Wrap Cajun-spiced chicken tenders, tossed in buffalo sauce, with blue cheese crumbles, red onions and lettuce wrapped in a flour tortilla (this one is hot!) 9

The Grilled Chicken BLT Bacon, lettuce, tomato and a creamy peppercorn ranch sauce served on a deli roll or in a flour tortilla wrap 9.5

The Fishworks Beer-battered haddock filet golden fried and topped with caramelized onions and melted Swiss cheese served on a grilled bulky roll 8.5

Kid's Menu

For our under age 12 guests only

All kid's meals include a kid's cup beverage or a Riverworks root beer.

All kid's meals sides can be substituted with broccoli or vegetable du jour.

French Bread Pizza 6.5

Chicken Fingers Served with fries 6.5

Spaghetti or Penne Pasta Served with or without marinara and garlic bread 6

Grilled Cheese Sandwich Served with chips and a pickle 6.5

Homemade Mac & Cheese Served with garlic bread 6


Desserts

Be sure to ask about the daily dessert specials

Hot Fudge Brownie Sundae Ask for two spoons – you will need them! 6.75

Apple Crisp Served warm with brown sugar crisp and vanilla ice cream 6.5

Chef's Choice Cheesecake 5.75

 **Chocolate Mousse** Rich and creamy, topped with whipped cream 5.75

Beverages

Pepsi, Diet Pepsi, Sprite, club soda, ginger ale and tonic 2.25

Hot chocolate served with whipped cream 2.75

Fresh-brewed unsweetened iced tea 2

The Riverworks bottled root beer 2.5

Chocolate or whole milk 2.5

Seasonal lemonade 2

Coffee or tea 2

Prices and menu items are subject to change.

Have The Riverworks cater your next event – we do all the work!

Register to get a free birthday dinner and our monthly newsletter at www.theriverworks.com

Book a private room today for your next business lunch, holiday party, shower or birthday party!

The Riverworks is on  . Become a fan today!



Casual Fine Dining Upstairs
Local Neighborhood Tavern Downstairs

Takeout Menu

164 Main Street
Newmarket, New Hampshire 03857
603.659.6119


www.theriverworks.com

Appetizers

Lobster and Corn Hushpuppies Golden fried dumplings of knuckle and claw lobster meat mixed with fresh corn, and scallions served with sriracha lime aioli 12

Tomato Basil Bruschetta Fresh diced tomatoes tossed with basil chiffonade, garlic, and olive oil served on toasted garlic parmesan crostini finished with a balsamic drizzle 9

P.E.I. Mussels Sautéed with roasted cherry tomatoes, garlic, white wine and butter. Served with sliced bread and drawn butter 9.5

 Without the bread

Saku Tuna Pan-seared sesame-encrusted sushi-grade tuna served rare over jasmine rice with a sriracha drizzle and ginger soy glaze 10.5

Spinach & Artichoke Wontons Golden fried wontons filled with creamy spinach, artichoke hearts, and cream cheese served with a sweet balsamic drizzle 8.5

Potato Skins Hand cut, golden fried and baked with cheddar cheese, bacon or broccoli 7.75


Hand-Cut Corn Tortillas Served with our fresh house salsa 7

Santa Fe Cheese Dip Served warm with hand-cut corn tortillas 7.5

Ultimate Nachos Hand-cut tortilla chips with melted cheddar cheese, lettuce, tomatoes, black olives and jalapenos served with salsa, sour cream and guacamole 9

Add chicken, chili or pulled pork 10.5

Chicken Wings Marinated and tossed in **Cajun** sauce served with blue cheese dressing and garlic bread, or served tossed in a **Teriyaki glaze** 9.25


 Without the bread

Beer-Battered Chicken Tenders Golden fried and served with honey mustard 7.75

Add fries and make it a meal 9.25

Cajun-Spiced Buffalo Tenders Served with blue cheese dressing and garlic bread 7.75

Add fries and make it a meal 9.25

 Without the bread

Soups

 4.5 a cup 5.5 bowl

Baked French Onion Soup Caramelized onions in a rich beef broth with toasted crostini, topped with cheese and baked until golden brown

New England Clam Chowder Chopped clams with braised celery, onions, potatoes and bacon in a creamy clam broth

Black Bean and Corn Chili Con Carne Topped with cheddar cheese and garnished with hand-cut corn tortilla chips

Soups Du Jour Priced daily

 Gluten-free selection

Salads


Additions to your salad

Sesame-encrusted pan-seared tuna 6.5 Grilled salmon 6

Grilled all natural chicken 5 Grilled steak tips 7.5


Cranberry Walnut Salad Green leaf lettuce with dried cranberries, toasted walnuts, goat cheese, red onion and cherry tomatoes 10

The Riverworks Caesar Salad Romaine lettuce, garlic, cherry tomatoes, croutons and parmesan cheese tossed in our garlic and parmesan dressing 7.5


 Without the croutons

Greek Spinach Salad Artichoke hearts, Kalamata olives, feta cheese, red onion and cherry tomatoes 9.5

Mixed Greens Side Salad Mixed greens, carrots, green peppers, mushrooms and tomatoes 4.5

 Without the croutons

Homemade Dressings

 Garlic Parmesan, Blue Cheese, Creamy Dill, Honey Mustard Poppy Seed, Creamy Cheddar, Balsamic Vinaigrette and Thousand Island. All of our dressings are gluten free.

The Riverworks Famous Burgers

All burgers come with lettuce, tomato and your choice of homemade chips or cottage cheese. Substitute fries 1.5

Sweet potato fries or side salad 2

The Kobe Grilled 8-ounce Japanese Wagyu Kobe beef burger, with applewood bacon and Swiss cheese 12.5

The Burgerworks Angus beef, bacon, caramelized onions and Swiss cheese 8.5


The Hinden Bacon and melted blue cheese 9

The Cajun Coated with Cajun spices and tossed in buffalo sauce with a slice of red onion 8.25
Add cheese 8.75

The Woody Garden vegetable burger with southwest cheese 8.25

The Portabella Marinated portabella mushroom cap with roasted red peppers, caramelized onions and provolone 8.25

The Cheeseburger **Build your own** with choice of angus beef, garden vegetable burger or marinated portabella mushroom cap. Choose your cheese: American, Swiss, provolone, blue cheese or goat cheese 8
Kobe 11.50

 All sandwiches and burgers can be served on a gluten-free bun or gluten-free bread for an additional 1.5

Entrees

Pan Roasted Haddock Provençal Pan seared Haddock filet dredged in thyme and crushed pepper seasoned flour, over herb rice pilaf and grilled asparagus finished with a garlic, dill and white wine pan sauce 18

Grilled Montreal seasoned 12-oz Ribeye Served with a choice of garlic mashed potatoes or herb roasted red potatoes and grilled asparagus finished with house made steak sauce 21

Grilled Salmon Filet Over herb roasted red potatoes and grilled corn, finished with house made dill and chive Crème Fraiche 20

Lobster Mac & Cheese Knuckle and claw lobster meat, in a creamy sherry and three-cheese sauce, tossed with penne and baked with Ritz cracker crumbs and served with garlic bread 18

Shrimp Scampi Jumbo shrimp sautéed with cherry tomatoes, red peppers, garlic, and spinach tossed with penne in a lemon, basil and white wine pan sauce 18

Pad Thai Bell peppers sautéed with carrots, scallions, broccoli, and spinach tossed with rice noodles in a spicy Thai peanut sauce finished with crushed peanuts and cilantro 14

Add chicken 16

Add steak 19

Add shrimp 19

Grilled Stuffed Eggplant Stuffed with roasted vegetables and goat cheese over garlic parmesan polenta with marinara and parmesan crisp 18

Prime Rib Au Jus 14-ounce cut served every Friday and Saturday evening 20

Quesadillas

All quesadillas are served with house-made salsa, guacamole and sour cream

Choose up to four of the following ingredients to build your own quesadilla:

Broccoli, red onion, tomatoes, green peppers, roasted red peppers, roasted corn, mushrooms, olives, jalapenos, garlic, spinach, artichoke hearts, feta cheese, cheddar cheese, goat cheese, steak, chicken or turkey
Just cheese 7 Veggie 8 Meat 10

Add fries 2 Add salad or sweet potato fries 2.5