



RiverWood Bistro

An American Bakery & Breakfast Joint

Lunch

103 Del Prado Blvd. N. Unit #18

Cape Coral, Florida 33909

239-772-2433

Riverwoodbistro.com

~ Just for Starters ~

Soup of the Moment, Chef's Daily Creation	\$3
Chef Bill's "Ya-Ya" Gumbo	\$4
California Calamari, Potato Crust & Spicy red Pepper Sauce	\$8
Rock Shrimp & Artichoke Dip with Blue Corn Chips	\$7
Baked Stuffed Portabella Mushroom with Italian Sausage & Gouda	\$9

~ The Garden Variety ~

Bistro Salad, Mixed Greens, Roma tomatoes, Euro Cucumbers, Cranberries, Sugar Cane Walnuts and Crumbled Blue cheese drizzled with our Blackberry Balsamic Vinaigrette \$5

Not So Traditional Caesar
Hearts of Romaine tossed with Parmesan Croutons in a Sun-dried Tomato Creamy Garlic Dressing \$4

My Big Fat Greek Salad
Fresh Garden Greens tossed with tomatoes, Cucumbers, Kalamata Olives, Red Onions & Solonika Peppers in our Feta Oregano Vinaigrette \$6

Add Ons: Grilled or Blackened
Chicken \$4 Shrimp \$6 Day Boat Fresh Catch \$7

Florida Chop — Chop Salad, Our Version of "The Cobb Salad"
Fresh Chopped Seasonal Greens, Diced Roast Turkey, Ham, Tomatoes, Cucumbers, Avocado, Bacon, Cranberries & Citrus Vinaigrette \$8

Wasabi Tuna Salad
Sushi Grade Ahi Tuna Seared Rare with Panko, Sesame & Wasabi, Sliced and Drizzled with Tupelo Honey and served with Chilled Thai Noodles \$10

Sandwiches, Wraps & Paninis

Served with a Kosher Pickle & House Cut Fries, Sweet Potato Fries or Chef's pasta Salad

“Build Your Own Sandwich”

Your Choice: Roast Turkey, Tavern Ham, Roast Beef or NE Turkey Salad on Italian Ciabatta, Honey Wheatberry, Jewish Rye, San Francisco Sourdough, Artisan Hoagie Roll, Tomato Tortilla or Whole Wheat Tortilla Wraps with

Again Your Choice of Lettuce, Tomato, Mayonnaise, Mustard, Onions, American, Swiss or Gouda Cheeses. Served Panini Pressed Warm or Cold

\$7

North West of Miami Cuban Sandwich, Roast Pork, Tavern Ham, Pickles & Cuban Spicy Mustard Pressed on an Artisan Hoagie Roll \$8

California Mud Sliders, Three Petite Offerings, Seared Tuna, Mojo Pork and a Sirloin Cheeseburger on Grilled San Francisco Sourdough with Chef's Accompanied Sauce \$8

The “Big” Fish Sandwich. Beer Battered Coastal Wild Caught Whitefish on an Artisan Roll with Lettuce, Tomato & East Coast Tartar Sauce \$9

The Pittsburgh Legend, my version of the “World Famous Primanti Brothers” Sandwich with Roast Beef, East Liberty Horseradish Sauce, Lettuce, Tomato, Cole Slaw & Fries Stacked Three Rivers High on Italian Bread \$8

The Perfect Storm Lobster Roll, Chilled Maine Lobster Salad served in a Buttery Roll \$11

New Orleans Crawfish Po Boy sandwich on a Toasted Roll with lettuce, tomato, Fried Onion Straws and Chipotle Aioli \$7

The Half Timer, 1/2 sandwich or Roast Beef, Turkey, Ham or NE Turkey Salad on Your Choice of Wheat, Rye or Sourdough Bread with a Cup of Gumbo or soup of the Day \$8

New England Roast Turkey & Cranberry Salad in a Wrap \$7

Chef's Mains at Lunch

Hawaiian Sweet Chili Glazed Grilled Shrimp Skewers with Couscous & Vegetable	\$14
Old Fashion Chicken Pot Pie, Stewed in a Vegetable Cream tucked away in pastry	\$12
Cajun Chicken Penne Pasta in a Spicy Onion, Pepper & Tomato Cream Sauce	\$9
Bistro Steak & Potatoes, Grilled Flat Iron Steak smeared with Roasted Garlic & served wit House Fries	\$15

Beverages

House Brewed Ice Tea, Southern Sweet or Un-sweetened	\$1.50
Pepsi Products	\$1.65
Pepsi, Diet, Mountain Dew, Sierra Mist, Mugs Root Beer, Dr Pepper, Lemonade, Orange Crush	
Java Dora Columbian Ultimate Coffee	\$1.50
Starbucks Frappuccino	\$2.65
Bottled Water	\$2.00
Cape Coral Filtered Water	“Free”

Beer Selections

On Tap:	\$2.00
RiverWood Red Lager	
American Premiums:	\$2.25
Budweiser Select	
Bud Light	
Michelob Ultra Amber	
Rolling Rock	
Landshark Lager	

Micro/ Crafted/ Specialty	\$3.50
Stone Mill Pale Ale	
Black Hook Porter	
Kona LongBoard Island Lager	
Hook & Ladder Lager	
Long Hammer IPA (Indian Pale Ale)	
Heineken	

Wine List

Ask Your Server