

Andrew's

STEAK & SEAFOOD

Appetizers

OYSTERS ON THE ½ SHELL*

HALF 13 FULL 25

SHRIMP COCKTAIL 14

ABSOLUT COCKTAIL SAUCE

BAKED FRESH MOZZARELLA 12

ARRABBIATA, ROSEMARY LONZA, EVOO,
GRILLED BREAD

CRISPY CALAMARI 12

LEMON AIOLI, ARRABBIATA

JUMBO LUMP CRABCAKES* 16

OVEN ROASTED, MARINATED FENNEL & ARUGULA,
BUTTERMILK CREOLE AIOLI

LOBSTER COCKTAIL 19

ABSOLUT COCKTAIL SAUCE

OYSTER ROCKEFELLER 14

SPINACH, CREAM, BACON, HOLLANDAISE

P.E.I. MUSSELS 10

GARLIC, OVEN ROASTED TOMATOES, BUTTER,
WHITE WINE, GRILLED BREAD

FRIED SHRIMP 18

HAND BREADED JUMBO SHRIMP,
HORSERADISH & ORANGE MARMALADE

POPCORN LOBSTER 19

WARM WATER LOBSTER, BUTTERMILK CREOLE AIOLI

CRAB TAQUITOS 14

GINGER LIME SOUR CREAM, CILANTRO, JALAPENO

SOUP OF THE DAY 8 CUP 10 BOWL

SEASONAL SELECTION

ANDREW'S SIGNATURE ONION SOUP 10

APPLEJACK BRANDY, GRUYÈRE CHEESE,
BRAISED SHORT RIB, PUFF PASTRY

Salads

ROASTED BEET 12

GOAT CHEESE CROQUETTE, ARUGULA, PINE NUTS,
WHITE BALSAMIC VINAIGRETTE

WEDGE 10

ICEBURG, APPLEWOOD SMOKED BACON, PICKLED SHALLOTS,
ROASTED TOMATO, CROUTONS, BLEU CHEESE DRESSING

HOUSE 10

GRAPE TOMATOES, ENGLISH CUCUMBERS, RED ONIONS,
HONEY TOMATO BALSAMIC, CROSTINI

ANDREW'S SIGNATURE CAESAR 10

ROMAINE HEARTS, PARMESAN, WHITE ANCHOVY,
PARMESAN CROUTONS, ROASTED TOMATOES

HEIRLOOM CAPRESE SALAD 12

HEIRLOOM TOMATO, BURRATA CHEESE, AGED BALSAMIC
EVOO, SEA SALT, FRESH BASIL

GAMBLING PROBLEM? CALL 1-800-GAMBLER.

MUST BE 21 YEARS OR OLDER TO BE ON RIVERS CASINO PROPERTY.

A split plate charge of \$10 will be applied to entrées

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Entrées

SMOKED WHITE BBQ CHICKEN 32
SWEET POTATO PUREE, BRAISED CHARD,
PECAN NOUGATINE

RACK OF LAMB* 34
MINT CRUSTED, ROASTED GARLIC, CHARRED CARROTS,
CRUSHED FLAGEOLET BEANS, LAMB JUS

CRAB & SHRIMP RAVIOLI 32
SMOKED MOZZARELLA RAVIOLI IN RED PEPPER PASTA,
CHERRY TOMATO, HOUSE MADE LEMON RICOTTA, BASIL

SKUNA BAY SALMON* 32
GINGER APPLE PUREE, CRISPY BRUSSELS SPROUTS
QUINCE GASTRIQUE

SCALLOP PAPPERDELLE 34
SAFFRON PAPPERDELLE, BROCCOLINI,
ROASTED CAULIFLOWER & GARLIC CREAM

TWIN WARM WATER LOBSTER TAILS 50
6 OUNCES, DRAWN BUTTER, LEMON

CITY CHICKEN 28
BREADED AND FRIED PORK LOIN, BRAISED RED CABBAGE
SPAETZLE, APPLE BUTTER, BRAISED CHESTNUTS

T-BONE 48
2 HAND BREADED JUMBO SHRIMP,
GARNISHED WITH SMOKED FINGERLING POTATOES,
BALSAMIC CIPPOLINI ONIONS, ROASTED BELL PEPPER,
FINISHED WITH SEA SALT

Andrew's Hand Selected Beef

*ALL STEAKS ARE FINISHED WITH MALDON SEA SALT
THEN GARNISHED WITH SMOKED FINGERLING POTATOES,
BALSAMIC CIPPOLINI ONIONS, ROASTED BELL PEPPER*

ANDREW'S BURGER* 20
12 OUNCE GROUND CHUCK & SHORT RIB, NUESKE'S
APPLEWOOD SMOKED BACON, BEEMSTER CHEESE,
BACON ONION JAM, HOUSE CUT FRENCH FRIES

NY STRIP* 14 OUNCES 46
21 DAY DRY AGED

BONE IN RIBEYE* 20 OUNCES 42

PORTERHOUSE* 24 OUNCES 48

FILET MIGNON*
8 OUNCES 35, 12 OUNCES 42

Accompaniments

WARM WATER LOBSTER TAIL 25
6 OUNCES, DRAWN BUTTER, LEMON

GRILLED JUMBO SHRIMP 16

JUMBO LUMB CRAB CAKES 15

OSCAR STYLE 15

BEARNAISE 4

RED WINE DEMI 4

BLEU CHEESE CRUMBLES 4

AU POIVRE 4

ROASTED MUSHROOMS 3

Classic Sides

BAKED POTATO 8
LOADED WITH BACON, CHEDDAR & CHIVES 2

SAUTÉED ASPARAGUS 8

HAND CUT FRIES 8

PARMESAN MAC & CHEESE 10
ADD LOBSTER 6

CRISPY BRUSSELS SPROUTS 10
WITH BACON

BOURSIN WHIPPED POTATOES 10

SAUTÉED SPINACH 8

ROASTED MUSHROOMS 8

CREAMED SPINACH 8

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