

DINNER

KEATING'S
river  *grill*

201 South Columbus Boulevard ~ Philadelphia, Pennsylvania ~ 19106

For Reservations or Large Parties Call 215.521.6545

Catering On-Site for Groups up to 150 People

Starters

Regional Cheese Board ~ 14

Blue Bonnet-- Goat, Westfield Farms, MA

Landaff-- Cow, Landaff Creamery, NH

Smoked Goat Capri--Westfield Farms, MA

Nobel Organic Cheddar--Cow, PA

Extra Sharp Cheddar-- Cow, McCadam's, NY

Chef's Cheese Board ~ 14

Brie Ile de France--Cow, France

Manchego D.O.--Cow, Spain

Midnight Moon--Cypress Grove, Goat, Holland

Aged Quebec White Cheddar--Cow, Canada

Coûswold--Cow, England

Create Your Own Cheese Board

each cheese selection - 4

Charcuterie ~ 14

Prosciutto, Capicola, Genoa Salami, Sopressata

Maryland Crab Cakes ~ 12

Black Bean and Corn Relish, Remoulade Sauce

Dirty Shrimp ~ 15

Sautéed Shrimp, Spicy Butter Sauce, Bread

Bruschetta Flatbread Pizza ~ 9

*Herbed Grilled Flatbread, Mozzarella, Parmesan,
Tomato, Balsamic Drizzle*

Grilled Chicken Quesadilla ~ 12

*Avocado and Pico de Gallo Quesadilla
Roasted Tomato Salsa*

Soups & Salads

New Jersey Corn Chowder ~ 8

White Bean and Tomato ~ 8

Toasted Fennel and Fresh Basil

SF-Vegan

House Field Green Salad ~ 9

*Toy Box Tomatoes, English Cucumbers, White Balsamic
Vinaigrette, Toasted Crostini*

Avocado and Tomato Salad ~ 10

Red Onion, Bell Peppers, Cilantro and Cumin Dressing

Classic Caesar ~ 11

*Chopped Romaine Lettuce, Traditional Dressing, Fresh
Parmesan, White Anchovy, and a Warm Garlic Crouton*

Main Event

Whole Wheat Penne Rigata with Grilled Vegetables ~ 18 **SF**

Tomato Sauce, Fresh Basil, Parmesan Cheese

With Chicken ~ 24

Artichoke-Pignoli Pappardelle ~ 20

Artichoke Hearts, Sundried Tomatoes, Toasted Pine Nuts, Basil and Garlic in a

White Wine Butter Sauce over Pappardelle Pasta

Pan Roasted Organic Chicken Breast ~ 24 **SF**

Wild Mushroom Hash, Shallot - Thyme Jus

Keating's Crab Cakes ~ 26

Red Bliss Hash, Black Bean and Corn Relish, Remoulade Sauce

Seared Sea Scallops ~ 26 **Gluten Free**

Lemon Risotto, Seasonal Vegetable

Chef's Catch of the Day ~ Market Price

Ask Your Server for Today's Selection

Steak Frites ~ 32

NY Strip, Shallot Butter, Truffle Fries

Lighter Fare

Meyer™ Natural Angus Burger ~ 14

Aged White Cheddar, Horseradish Sauce, Onion Jam on a Brioche Bun

Philly Cheese Steak ~ 14

Steak, Mushrooms, Onions, Cheese

Society Hill Cuban ~ 13

Pulled Pork, Shaved Ham, Pickles, Spicy Mustard and French Fries

Sweet Thai Turkey Burger ~ 12

Topped with Asian Slaw, with French Fries

Fish and Chips ~ 17

Fried Fresh Fish, Cole Slaw, French Fries, Tartar Sauce

Desserts

Philadelphia Cheesecake ~ 8

Topped with Macerated Berries

Selection of Sorbets and Ice Creams ~ 8

Chocolate Cake ~ 8

Chocolate Sauce and Fresh Berries

Chef's Cream Pie Cocktail ~ 8

Chef's Choice Cream Pie in a Cocktail Glass

Lemon-Poppy Seed Pound Cake ~ 8

Fresh Strawberries and Whipped Cream

Mocha Chocolate Dream in a Mug ~ 8

Chocolate Cake, Mocha Chocolate Mousse,

Chocolate Sauce and Whipped Cream

Warm Seasonal Pie ~ 8

Served with Vanilla Ice Cream