



RiverWood Bistro

An American Bakery & Breakfast Joint

RiverWood Bistro proudly introduces
Chef for the Day a Personal Chef Service

We will provide in home fresh, healthy
Gourmet and comfort food to people or
families on the go, single parents and
clients who enjoy fine dining and seeks
quality of life without giving up their per-
sonal tastes or their hard earned dollar.

I meet with each client on an individual basis
and I will construct a menu to fit the specific
needs of each family member.

My service also provides catering for special
events, We have a Private dining room at
RiverWood for full service Gourmet dinners,
interactive cooking classes and wine
dinners.

We also provide professional restaurant
consulting.

We live in an age where time is limited and
the dollar is stretched. Hiring a
Personal Chef is the best way to overcome
these obstacles and give you back quality of
life and peace of mind.

Live Well * Love Much * Laugh Often
And Enjoy Eating Again
Bon Appetite
Chef Bill



RiverWood Bistro

Dinner Menu
Dinner Menu

103 Del Prado Blvd. N.
Cape Coral, Florida 33909
(239) 283-4810
Take Out Orders Available

Live Well * Love Much * Laugh Often
www.riverwoodbistro.com

Bistro Hours
Mon- Fri 7:00 am to 3 PM (breakfast- Lunch)
Sat 8:00 am to 2 PM (Breakfast- Lunch)
Wed- Sat 5:00 PM to 9:00 PM (Dinner)
Closed Sunday

Starters

Soup of the Moment Chef's Creation, Changes Daily	\$3
Chef Bill's "Ya-Ya" Gumbo \$4	
Steel City Pierogies Pittsburgh style cabbage stuffed dumplings pan fried in a brown garlic butter and parsley	\$8
California Potato Crusted Calamari Spicy Roasted Bell Pepper sauce	\$8
Roasted Stuffed Portabella With Italian sausage, Sage & Melted Gouda	\$9
Rock Shrimp & Artichoke Dip Blue Corn Tortilla Chips	\$7
Lobster Quesadilla Jalapeno Salsa & Lime Sour Cream	\$14

From The Chef's Garden

Bistro Salad Mixed Organic Baby Greens, Cranberries, Sugar Cane Walnuts, Roma Tomatoes, Euro Cucumbers, Crumbled Bleu Cheese & our House Blackberry Balsamic Vinaigrette	\$5
Not So Traditional Caesar Romaine hearts, Parmesan Croutons, Sun-dried Tomato creamy Garlic dressing	\$4
"My Big Fat Greek Salad" Romaine lettuce, Kalamata Olives, Tomatoes, Cucumbers, Solonika peppers, Feta Vinaigrette	\$6
Add on for above salads Grilled Chicken \$4 or Shrimp \$6	

RiverWood's Mains

Voodoo Barbeque Shrimp Skewers Crawfish Dirty Rice & Chef's Vegetable of the Moment	\$18
Pan Roasted Wild Salmon Stuffed with Lobster, Basil & Brie drizzled with a Lemon Dill Butter, Orzo Primavera	\$20
Grilled Chicken Elizabeth Tarragon & Artichoke butter Sauce, Rigatoni Pasta	\$14
Day Boat Caught Chef's Choice Fish Pan Seared or Grilled with Chef's accompani- ment sauce & Sides "Market Priced"	
Slow Roasted Midwest Domestic Lamb Shank Boysenberry Demi glace, Roasted Garlic Smashed Potatoes & Chef's Seasonal Vegetable of the Moment	\$19
Hand Cut Fire Grilled Ribeye Steak Cut to your specifications (Starting at 9oz.) and served with a Roasted Garlic Smear, Herb Port Jus, House Cut fries & Paper Thin Onion Rings	\$1.65 per ounce

Chef Bill's Linguine Dish with Wild American Shrimp & Artichoke Hearts, Tomato Garlic Scampi Butter Sauce	\$18
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Beverages

Sweet or Un-Sweet Tea	\$1.50
Pepsi Products	\$1.65
Coffee, Hot Tea	\$1.50
Bottled Water	\$2.00
Filtered Cape Coral water	"Free"
Beer & Wine	See Separate menu

Cameron's Menu \$3 each

(under the age of 8 only)	
Chicken- Four fingers & Fries Mac & Cheese	
Baked Fish Sticks & Fries Chef's Fruit Medley	