

# ROLLING RIVER

— BISTRO —

## APPETIZERS

### **Mississippi Gulf Oysters**

**Raw** 1/2 Dozen \$7  
Dozen \$12

**Grilled** 1/2 Dozen \$10  
Dozen \$18

### **Deviled Eggs**

6 halves of Southern staples  
\$5

### **Fried Turnips**

The roots flash fried turn into a sweet morsel  
- a must try - with our house Comeback Sauce  
\$7

### **Spinach & Artichoke Dip**

Served with Hand Cut Pita chips-  
Extremely creamy and smooth  
\$9

### **Soul Rolls**

Hamburger Meat, Cheddar cheese, Pepper Jack cheese,  
and sautéed veggies served with Ranch or  
Sweet & Sour dipping sauce  
\$8

### **Bistro Wings - Traditional Buffalo**

1/2 Dozen \$7 Dozen \$12

### **Fried Green Tomatoes (4)**

Lightly Battered, Deep Fried and topped  
with a Creamy Crabmeat Béchamel Sauce  
\$12

### **Garlic Shrimp**

Large Mississippi Gulf Shrimp sautéed  
in Garlic Butter and Herbs served  
with Hand Cut Pita Chips  
\$14

### **Jumbo Scallops (6)**

Seared and topped with a Fresh Pesto  
and shaved Parmesan  
\$16

### **Mini Crawfish Cheese Cake**

A Rolling River Bistro Signature  
Seasoned cream cheese topped with sautéed  
Crawfish Tails served with buttery Crackers  
\$12

### **Lamb Lollipops**

Four Succulent Miniature Lamb Chops  
marinated in Olive Oil and fresh Herbs  
grilled to your preference  
\$14

### **Mini Shrimp & Avocado Sliders**

Three Sliders with Mississippi Gulf Shrimp,  
Avocado, and Remoulade Sauce  
\$12

### **Catfish Bowl**

Mississippi Fried Catfish bowl  
stuffed with Shrimp and Grits  
Serves up to 4  
\$20

## SALADS

### **Shrimp Remoulade Wedge**

Crisp Romaine topped with perfectly boiled  
Mississippi Gulf Shrimp, Crisp Bacon Crumbles,  
Heirloom Tomatoes, Boiled Egg, Black Olives and a  
House Made Remoulade Dressing  
\$16

### **Bistro House Salad**

Fresh Greens, Dried Cranberries, Mandarin Oranges,  
Cucumbers, Artichoke Hearts  
topped with housemade Croutons  
\$12

Add **Salmon** cooked to your preferred temperature \$17

Add **Seared Chicken Breast** \$14

Add **Grilled Shrimp** (4) \$16

**Salad Dressing:** Housemade Ranch, Blue Cheese,  
Orange Zest, Champagne Vinaigrette, and Balsamic

## SANDWICHES

Below items come with French Fries  
or House-made Chips.

### **Bistro Burger**

“Best Burger in Town”

In honor of Tops Grill that once occupied this building  
as a famous dining spot for generations. This burger  
is 8 oz of Premium Angus Beef with your choice of Lettuce,  
Tomato, Caramelized Onions, Crisp Bacon, Avocado, and Blue.  
Cheese Crumbles served with one side.

Add your choice Mayo, Mustard,  
Horseradish or Bistro Sauce  
\$14

*Please note that the burgers are cooked to order and  
may take about 10 to 15 to prepare.  
Please allow up to 20 minutes for well done.*

### **Club Sandwich or Wrap**

The best in town.

Ham, Turkey, Swiss and Cheddar Cheese  
with Lettuce, Tomato, and crisp Bacon  
\$14

### **Hot Roast Beef**

Served on a cheesy jalepano French Bread with Melted  
Pepper Jack and Caramelized Purple Onions served  
with Horseradish Sauce and Au Jus on the side  
\$13

### **Grilled Salmon BLT**

Ohh so delicious!

Salmon Filet grilled to your liking,  
crisp Thick Cut Bacon, Lettuce, and Tomato with  
Mayo or Bistro Comeback Sauce  
\$14

### **Fried Catfish Wrap**

Mississippi Farm Raised Catfish  
served with Lettuce, Tomato and Comeback Sauce  
\$14

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406-408 Main Street  
**601-442-6601**  
www.rrbistro.com

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**Available for Delivery:**  
Monday - Saturday  
11 AM Until 9 PM

## ENTRÉES

### **Portabella Mushroom**

Grilled and stuffed with Roasted Veggies and Quinoa, topped with Shaved Parmesan Cheese and garnished with Fresh Sautéed Veggies  
\$16

### **Hamburger Steak**

Prime Beef Hand-Pressed and Grilled to your desired temperature served with Mashed Potatoes and daily vegetable or side  
\$16

### **Shrimp & Grits**

#### **A Southern Classic**

Creamy Parmesan Cheese Grits with a Cajun Cream Sauce and four Large Mississippi Gulf Shrimp served with Seasonal Fresh Sautéed Vegetables  
\$18

### **Seafood Lasagna**

#### **An Award Winner**

Shrimp and Crawfish layered between Pasta Sheets baked in Béchamel Sauce served with Seasonal Fresh Sautéed Vegetables  
\$18

### **14 oz Ribeye**

Prime hand cut beef grilled to your preference with a choice of two sides  
\$32

### **Fish of the Day**

Please ask about our Fresh Catch served with a choice of two sides  
Market Price

### **Thick Cut Pork Chop**

Our Chefs grill a great Chop that is served with a Brown Sugar Jalapeño Glaze. Two sides included  
\$24

### **Chicken & Waffles**

#### **The Best in Mississippi!**

Premium Chicken Tenderloins atop Double Battered Sweet Potato Waffle Fries sprinkled with Brown Sugar, served with Whipped Cream and a Dark Sugar Cane Syrup!  
\$14

### **Fried Mississippi Catfish**

5 Catfish pieces served with your choice of two sides  
\$14

### **Mississippi Gulf Shrimp, Scallops, and Artichoke Hearts**

Tossed with Pesto Cream Sauce over Fettuccine  
\$28

### **Catfish Bowl**

Our Mississippi Fried Catfish Bowl is stuffed with Shrimp and Grits, and arrives with two sides of your choice. Delicious!  
\$24

### **Lamb Lollipops**

Six Succulent Lamb Chops marinated in Olive Oil and Fresh Herbs grilled to your preference with a choice of two sides  
\$32

### **Special Additions**

Crawfish Sauce \$5 Grilled Shrimp \$6 Fried Oysters \$6

## SIDES

Southern Mustard Greens, Grilled Sweet Corn, Sautéed Fresh Veggies, Mashed Potatoes, Spiral Cut Cabbage Noodles, Potatoes Dianne (layered shaved potatoes, onions, cheese and herbs)

## COFFEE & DESSERTS

### **Wild Berry Tarts**

Served warm with a Raspberry and White Chocolate Drizzle  
\$8

### **Daily Bread Pudding**

A Southern Treat always served with a Warm Whiskey Sauce  
\$6

**Daily Desserts** - Please ask your Server

**Ice Cream of the Day** - Please ask your Server

### **Mississippi Blues Blend Coffee**

Rolling River Bistro is proud to offer our very own Classic Blend and Natchez Pecan.

#### **Experience at Home!**

Ask your Server for a Pound or Two - \$18.95 per pound

Natchez Pecan is already ground. The Blues Blend comes in whole bean or ground.

*A portion of sales goes to the Mississippi Blues Benevolent Fund for Mississippi artists.*

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— BISTRO —

Raw or uncooked items and the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

An automatic 20 % gratuity will be applied to all groups of six guests or more.

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