

APPETIZERS

She Crab Soup

A River Club tradition with
Fresh Herbs

Oysters

Grilled Oysters with Garlic, Chives,
Brown Butter & Lemon

French Onion Soup

Caramelized Vidalia Onions Topped
with Gruyere Cheese and Scallions

Escargot

Traditionally prepared in Garlic Butter with White Wine,
Parsley and Ciabatta Toast

Sesame Seared Ahi Tuna*

Rare Ahi Tuna, Baby Bok Choy and Pickled
Ginger with Ponzu Sauce

Tenderloin Medallions*

Atop Buttered Crostini with Horseradish Sauce and
Maytag Bleu Cheese Crumbles

SALADS

River Club Chop House

Field Greens and Romaine Hearts with Roma
Tomatoes, Cucumbers, Grilled Polenta Crostini and Leeks

Traditional Caesar

Romaine Hearts with Asiago Cheese
and Ciabatta Croutons

Lump Crab, Spinach and Brie

Jumbo Lump Crab Cake, Grilled Asparagus, Pancetta,
Tomatoes Mixed Berries, Pecans and Brie Cheese atop
Baby Spinach with Raspberry Vinaigrette

Tomato and Mozzarella

Vine Ripe Tomatoes and Buffalo Mozzarella
Infused with Olive Oil and Balsamic Syrup
Accented with Fresh Avocado

ENTREES

Mushroom Risotto

Portobello Mushroom, Vine Ripe Tomatoes, Asparagus,
Basil and Lemon Grass Broth
With or Without Chicken

Short Rib Ravioli

Slow Braised Wagyu Short Rib Ravioli, Local Organic
Greens, Roasted Tomatoes and Garlic Mashed
Potatoes finished with Malbec Syrup

Roasted Chicken Pasta

Pulled Organic Chicken Breast, Gluten Free Pasta,
Portobello Mushrooms, Vine Ripe Tomatoes, Asparagus
and Basil with Lemon and Asiago Cream Sauce

Snapper

Snapper Francaise with Lemon, Spinach and Pancetta
garnished with a Polenta Cake and finished
with Thyme and Capers Butter

Crab Imperial

Sautéed Jumbo Lump Crabmeat in a White Cream
Sauce atop Asiago Hash Browns garnished
with Grilled Asparagus

Sea Bass

Pan Seared Chilean Sea Bass with Sweet Corn,
Tomato Concasse and Meyer
Lemon Broth

Scallops*

Blackened Diver Scallops, Pea Puree and
Tomato Risotto
with Lemon Infused Olive Oil

Tenderloin of Beef*

Chairman's Reserve Grass Fed Beef with Herb Butter
Served with Garlic Thyme Mashed Potatoes, Grilled
Asparagus and Portobello Mushroom Demi-Glace

*Items marked with an * are often served raw or under cooked, consuming raw or undercooked meat, eggs or fish products may increase your risk of food-borne illness if you have certain medical conditions.*

 **Gluten Free**  **Vegetarian**  **Vegan**