



~Soup~

Black Bean  
Sour Cream and
Red Peppers
\$4.95

Classic Vegetable  
Garden Fresh Vegetables
garnished with Herbs
\$4.50

Sweet Potato Bisque  
Cinnamon Sour Cream
\$4.95

Chilled Gazpacho  
River Club Signature Selection
Cilantro and Cucumber
\$4.95

River Club She Crab 
River Club Signature Selection
Jumbo Lump Crabmeat
and Annatto Oil
\$6.50

~Salad~

Caesar
Romaine Hearts, shaved Asiago
Cheese and Ciabatta Croutons
\$9.00
Grilled Chicken Breast
\$12.00
Grilled Salmon
\$16.00

Tuscan Kale  
Fresh Kale, Shaved Fennel, Apples and
Dried Cranberries with Cider Vinaigrette
\$10.00
Grilled Chicken Breast
\$13.00
Grilled Shrimp
\$17.00

The Greek  
Palm Valley Micro Greens, Feta Cheese, Cucumber, Tomato, Red Onion, Bell Pepper,
Pepperoncini, Kalamata Olives and Balsamic Vinaigrette
\$12.00
Grilled Chicken Breast
\$15.00
Grilled Salmon
\$19.00

Asian Tuna * (GF)

Sesame Seared Ahi Tuna, Asparagus, Carrots, Bok Choy, Napa Cabbage and Shiitake
Mushrooms with Sesame Ginger Vinaigrette and Won Ton Crisps
\$15.95

Mayport Shrimp and Pear (GF)

Steamed Mayport Shrimp, Arugula, Endives, Crumbled Goat Cheese,
Cherry and Candied Shallot Vinaigrette
\$18.00

Tuna Fish, Chicken and Berries

Albacore Tuna Salad and Organic Chicken Salad with Fresh Seasonal Berries,
Butter Bibb lettuce and Pita Chips
\$13.95

Lump Crab, Spinach and Brie

Jumbo Lump Crab Cake, Balsamic Grilled Asparagus, Crispy Pancetta, Grape
Tomatoes, Mixed Berries, Toasted Pecans, Brie Cheese, Baby Spinach
and Raspberry Vinaigrette
\$20.00

Cobb (GF)

Grilled Chicken Breast, Ham, Romaine Hearts, Smoked Applewood Bacon, Egg,
Avocado and Maytag Blue Cheese
\$12.95

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.

∞ Sandwiches ∞

(Served with Homemade Fries, Coleslaw or Fresh Fruit)

Mahi- Mahi

Butter Lettuce, Tomatoes, Pancetta
Remoulade Sauce, Egg Brioche Bun
\$16.00

Chicken Club

Organic Chicken, Applewood Bacon,
Lettuce, Tomatoes, Munster Cheese,
Dijon Aioli, Nine Grain Toast
\$12.00

Mediterranean Grilled Cheese

Fresh Mozzarella, Kalamata
Olives, Steak Tomatoes, Basil
Pesto, Sourdough Ciabatta
\$10.00

Soup and Sandwich

Half Turkey, Ham, Chicken Salad
or Tuna Fish Salad Sandwich with Choice
of Bread and a Cup of the Soup of the Day
\$10.50

Sirloin Burger*

Grilled Angus Sirloin Burger
Cheddar, Swiss or Maytag Blue
Cheese and Bacon, Sautéed
Mushrooms or Onion
\$15.00

Tuna

Albacore Tuna, Mandarin Oranges,
Bibb lettuce, Whole Wheat Pita
\$13.00

Soup & Salad Bar

\$14.00

St. Johns Lunch Buffet

\$19.00

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GF *Gluten Free*  **V** *Vegan* **V** *Vegetarian*

Entrees

Salmon Piccata*

Atlantic Salmon Sautéed in Lemon Caper Sauce, Palm Valley Micro Greens and Orzo
\$16.00

Crab Cake

(River Club Signature Selection)

Jumbo Lump Crab Cake with Grain Mustard Aioli, Red Pepper Slaw and Arugula
\$18.00

Steak Frites*

Seared Tenderloin Medallions, Grilled Asparagus, House Frites and Merlot Demi-Glace
\$17.00

Duck*

Duck Confit Hash, Wilted Organic Greens and Lingonberry Citrus Relish
\$19.00

Mushroom Risotto

Portobello Mushrooms, Vine Ripe Tomatoes, Asparagus, Basil and Lemon Grass Broth
\$14.00

Edamame Bowl

Steamed Edamame Dumplings over Soybean Noodles, Leeks, Pickled Ginger,
Tofu and Soy Sauce
\$14.00

Mahi Tacos

Blackened Mahi- Mahi with Grilled Tomato and Avocado Salsa, Soft Tortilla Shells and
Lime Cilantro Sour Cream
\$15.50

Scallops*

Pan Seared Diver Scallops, Baby Spinach, Tomato Risotto and Lemon Infused Olive Oil
\$19.50

Omelet

Mayport Shrimp, Swiss and Cheddar Cheese, Palm Valley Greens, Tomatoes, Chives
and Grilled Asparagus
\$15.00

