

SOUP & SALADS

CAULIFLOWER SOUP

*Roasted Florets, Gruyere Crisp
Brown Butter Drizzle*

SWEET POTATO & RICOTTA SALAD

*Baby Kale, Puffed Wild Rice, Roasted Sweet Potato Wedge, Sliced Apples, Dried Cranberries
Apple Cider Vinaigrette*

BEET & GOAT CHEESE SALAD

*Blood Orange, Roasted Fennel, Pistachio, Baby Greens
Orange-Honey Vinaigrette*

TERIYAKI CHICKEN SALAD

*Baby Greens, Napa Cabbage, Orange Segments, Spicy Cashews, Crispy Wontons
Ginger- Chive Dressing*

COBB SALAD

*Diced Chicken, Avocado, Egg, Carrot, Cucumbers, Tomato & Bacon
Creamy Blue Cheese Dressing*

CAESAR SALAD

*Chopped Romaine, Focaccia Croutons, Shaved Parmesan & Chef's Classic Caesar Dressing
Add: Grilled Chicken or Shrimp*

Salads are available as an Appetizer or an Entrée

SANDWICHES & PANINIS

HAM & BRIE PANINI

Pear, Endive & Cranberry Chutney on a Pressed Club Roll

TURKEY & AVOCADO SANDWICH

*Bacon, Lettuce, Tomato, Avocado & Chipotle Mayo
on Multigrain Bread*

ROASTED PORTOBELLO PANINI

Goat Cheese, Roasted Red Peppers, Frisee, Balsamic Glaze on Ciabatta Roll

GRILLED LEMON-THYME MAHI SANDWICH

*Shredded Lettuce, Oven Roasted Tomato, Crispy Onion & Lemon Herb Aioli
on a Griddled Brioche Bun*

ENTREES

SEARED ORGANIC SALMON

*Roasted Fingerlings, Fennel, Grilled Leek, Artichoke Fume
and Parsley Oil Drizzle*

CHICKEN PAILLARD

*Thinly Pounded & Marinated Chicken Breast topped with Arugula, Red Onion,
Tomato, Artichoke & Parmesan Salad
Lemon Thyme Dressing*

SEARED CRAB CAKES

*Warm Potato Salad, Wilted Watercress
Bacon Vinaigrette*

STEAK FRITES

*Grilled 12oz Prime NY Strip Steak with Onion Rings,
Parmesan Fries & Truffle Aioli*

BUTTERNUT SQUASH RISOTTO

*Roasted Mitake Mushroom, Brussel Sprout Leaves
Truffle Oil Drizzle*

RIVER CLUB BURGER

*10oz Grass Fed Organic Burger on a Buttered Brioche Bun with Lettuce, Tomato, Onion,
Pickle & Hand-Cut Steak Fries*

DESSERTS

PUMPKIN TIRAMISU

Espresso-Rum Gelée, Gingerbread Lady Fingers & Spiced Latte Cream

WARM APPLE COBBLER

Vanilla Ice Cream & Blackberry Sauce

PECAN TART

Cinnamon Ice Cream Caramel Drizzle

WHITE CHOCOLATE CHEESECAKE

Walnut Crumble Crust & Cranberry Compote

BERRIES & WHIPPED CREAM

SELECTION OF ICE CREAMS & SORBET



Weekly Lunch Specials

~ Starter ~

Lentil & Sweet Potato Soup
Micro Greens & Curry Oil

~ENTREE~

Crab & Avocado Salad
Hearts of Palm, Grapefruit, Pomegranate,
Frisee & Champagne Vinaigrette

Lobster Carbonara
Pancetta, Peas, Blistered Tomatoes, Arugula
& Lobster Cream Sauce tossed with
Homemade Fettuccine

UPCOMING EVENTS

Tapas Tuesdays
Every Tuesday until the end of October
@ 6:00pm

Oktoberfest Evening
Thursday October 3rd
@ 7:00pm

Kids Family Dinner
Tuesday October 8th, 2019
@ 6:00pm

Prime Rib Night
Thursday October 17th, 2019
@ 6:00pm



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