

SOUP & SALADS

SOUP DU JOUR

CREAM OF MUSHROOM SOUP

Garnished with Roasted Maitake Mushrooms, Chives & Brandy Cream Drizzle

COBB SALAD

*Diced Chicken, Avocado, Egg, Carrots, Cucumbers, Tomatoes, Bacon
& Creamy Blue Cheese Dressing*

CAESAR SALAD

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

HEIRLOOM TOMATO & BURRATA SALAD

Grilled Tuscan Bread, Micro Basil & Aged Balsamic Drizzle

FIG & RICOTTA SALAD

Baby Greens, Pine Nuts, Sliced Apples, Blood Orange & Apple Cider Vinaigrette

TERIYAKI CHICKEN SALAD

Baby Greens, Napa Cabbage, Orange Segments, Spicy Cashews, Crispy Wonton & Ginger-Chive Dressing

Salads are Available Small or Large Portions

ENTREES

HALF A CHICKEN UNDER A BRICK

*Boneless-Marinated Organic Chicken Served with Warm Potato Salad
Charred Green Beans, Grilled Onions & Dijon-Maple Drizzle*

TUNA NICOISE

*Searched Ahi Tuna, Baby Gem Lettuce, Hard Boiled Egg, Fingerling Potatoes,
Niçoise Olives, Haricot Vert, Green Pepper Ring, Tomato & Garlic Dressing*

SEARED CRAB CAKES

Sautéed Spinach, Crispy Onions & Roasted Red Pepper Coulis

STEAK FRITES

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

SEARED ORGANIC SALMON

*Beet Risotto, Watercress-Horseradish Salad, Candied Lemon Peel
& Vodka Cream Drizzle*

PAPPARDELLE BOLOGNESE

*Homemade Pappardelle Tossed with Traditional Bolognese Sauce
Ricotta Cheese & Fried Basil*

RIVER CLUB BURGER

10oz Grass Fed Burger on a Griddled Brioche, Lettuce, Tomato, Pickle & Hand-Cut Steak Fries

DESSERTS

WARM APPLE & CRANBERRY COBBLER

Vanilla Ice Cream & Orange-Honey Drizzle

CINNAMON-RASIN RICE PUDDING

Topped with Toasted Granola & Spiced Whipped Cream

CHOCOLATE PANNA COTTA

Macerated Strawberries, Espresso, Whipped Cream & Shaved Dark Chocolate

FRESH BERRIES

Fresh Whipped Cream & Sugar Dust

ICE CREAM & SORBET



Weekly Lunch Specials

~ Starter ~

Lentil Soup

Garnished with Roasted Carrots
& Curry Froth

~ ENTRÉE ~

Lobster & Avocado Salad

Grape Fruit, Frisee, Baby Gem Lettuce,
Roasted Fennel, Hearts of Palm
& Citrus-Coriander Dressing

Roasted Bronzini

Garlic Puree, Broccoli Rabe, Roasted Tomato,
Grilled Onion & Balsamic Reduction



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