

SOUP & SALADS

SOUP DU JOUR

TUSCAN WHITE BEAN SOUP

Sweet Sausage, Blistered Tomatoes & Crispy Kale

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*

ROASTED BEET & BURRATA SALAD

Endive, Frisee, Blood Orange, Toasted Almonds, Roasted Fennel & Orange-Honey Vinaigrette

APPLE & GOAT CHEESE SALAD

*Baby Gem Lettuce, Fresh Sliced Honey Crisp Apples, Toasted Pecans, Dried Cranberries, Crumbled Goat Cheese
& 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

ROASTED CHICKEN BREAST

Lemon-Thyme Marinated Breast of Chicken over Artichoke Risotto, Sautéed Spinach & topped with Roasted Artichoke

PAN SEARED CHILEAN SEA BASS

Parsnip Puree, Roasted Carrots, Salsify, Brussel Sprouts & Truffle Infused Veal Jus

SEARED CRAB CAKES

Sautéed Spinach, Crispy Onions & Roasted Red Pepper Coulis

STEAK FRITES

12oz NY Strip, Parmesan Fries, Onion Rings, Watercress & Truffle Aioli

POTATO CRUSTED SALMON

Potato-Leek Emulsion, Roasted Fingerlings, Grilled Leeks, Roasted Maitake Mushroom topped with Fizzled Leeks & Leek Oil 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 CHOCOLATE- WALNUT BREAD PUDDING

Cinnamon Ice Cream & Chocolate Drizzle

NEW YORK CHEESECAKE

Raspberry Sauce & 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 ~

Butternut Squash Soup

Maple Foam, Toasted Pecans
& Pumpkin Seed Oil Drizzle

~ ENTRÉE ~

Lobster & Lentil Salad

Chicory, Pomelo Segments, Roasted Fennel,
Blistered Tomatoes
& Tarragon- Sherry Vinaigrette

Dover Sole Meunière

Basmati Rice, Green Beans
& Parsley Brown Butter

UPCOMING EVENTS

Casino Night

Friday, January 25th

8:30 PM- 11:30 PM



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