

## SOUP & SALADS

### SOUP DU JOUR

#### GAZPACHO SOUP

*Tequila-Lime Drizzle & Crispy Tortilla Strips*

#### STRAWBERRY & RICOTTA SALAD

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

#### FRIED GREEN TOMATO & BURRATA SALAD

*Pickled Garlic, Red Onions, Baby Greens  
White Balsamic 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

#### NEW ENGLAND LOBSTER ROLL

*Butter Split Bun, Coleslaw & Fried Pickles*

#### TURKEY & AVOCADO SANDWICH

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

#### CAPRICCI PANINI

*Beefsteak Tomato, Fresh Mozzarella, Roasted Peppers,  
Baby Arugula & Balsamic Glaze on a Ciabatta Roll*

## ENTREES

### CHICKEN PAILLARD

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

### ORGANIC SALMON

*English Pea Risotto, Pea Shoots & Candied Lemon Zest  
Yogurt-Lemon-Drizzle*

### SEARED CRAB CAKES

*Corn Puree, Bacon, Tomato, Scallion, Grilled Corn, Mache & Avocado Aioli*

### SEARED SEA SCALLOPS

*Tomato-Avocado Salad, Candied Jalapeno, Grilled Hearts of Palm, Mache*

### STEAK FRITES

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

### RIVER CLUB BURGER

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

## DESSERTS

### TROPICAL FRUIT SALAD

*Mint, Lime Zest, Honey & Coconut Sorbet*

### KEY LIME PANNA COTTA

*Graham Cracker Crumble & Malibu Infused Whipped Cream*

### CHOCOLATE MOUSSE

*Grilled Pineapple & Raspberry Sorbet*

### BERRIES & WHIPPED CREAM

### SELECTION of ICE CREAMS & SORBET



## Weekly Lunch Specials

~ Starter ~

Corn Bisque

Scallion, Micro Cilantro & Red Pepper Drizzle

~ENTREE~

Fig & Gorgonzola Salad

Shaved Prosciutto, Endive, Baby Arugula,  
Orange Segments, Toasted Almonds &  
Balsamic Drizzle

Pan Roasted Halibut

Gazpacho Sauce, Cucumber Salad,  
Marinated Tomato, Roasted Peppers & Basil  
Oil

## UPCOMING EVENTS

Grill Night in The Garden

Every Wednesday for the Summer

@ 6:00pm

Raw Bar in The Garden

Every Thursday for the Summer

@ 6:00pm

White Party

Thursday, July 25<sup>th</sup>, 2019

7:30pm



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