

## SOUP & SALADS

### SOUP DU JOUR

#### MANHATTAN CLAM CHOWDER

*Sourdough Croutons & Crispy Parsley*

#### 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*

#### CRISPY ARTICHOKE & BURRATA SALAD

*Roasted Maitake Mushrooms, Oven Dried Tomatoes, Shaved Parmesan,  
Baby Arugula & Truffle Vinaigrette*

#### 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*

## SANDWICHES & PANINIS

#### HAM & CHEESE PANINI

*Shaved Ham, Brie, Cranberry Chutney, Candied Walnuts  
& Arugula on a pressed Baguette*

#### TURKEY & AVOCADO

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

#### CAPRESE 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 with Lemon Thyme Dressing*

### GRILLED SWORDFISH

*Garlic Puree, Sautéed Broccoli Rabe, Oven Roasted Tomato, Crispy Garlic & Balsamic Drizzle*

### SEAERED SALMON

*Lentil-Sweet Potato Sten, Watercress-Beet Salad & Curry Froth*

### 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*

### 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

### BAILEY'S CRÈME BRULEE

*Espresso Whipped Cream & Shaved Chocolate*

### APPLE GALETTE

*Vanilla Ice Cream & Caramel Sauce Drizzle*

### WARM CHOCOLATE PECAN BREAD PUDDING

*Cinnamon Ice Cream & Chocolate Drizzle*

### FRESH BERRIES

*Fresh Whipped Cream & Sugar Dust*

### ICE CREAM & SORBET



## Weekly Lunch Specials

~ Starter ~

### Butternut Squash Soup

Caramelized Apples, Maple Whipped Cream  
& Candied Walnuts

~ ENTRÉE ~

### Crab & Avocado Salad

Herts of Palm, Pomelo Segments,  
Baby Gem Lettuce & Mimosa Vinaigrette

### Roasted Halibut

Asparagus Risotto, Roasted Maitake,  
Grilled Leeks  
& Black Truffle-Demi Drizzle

## UPCOMING EVENTS

### Easter Brunch

Sunday, April 21<sup>st</sup>

11:30AM-3:00PM

Guest are Welcome



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