

## SOUP & SALADS

### SOUP DU JOUR

#### CARROT SOUP

*Roasted Baby Carrots, Orange Whipped Cream & Honey Drizzle*

#### 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

#### TUNA FISH SANDWICH

*Lettuce, Tomato on Warm Croissant served with Coleslaw & Pickle Wedge*

#### 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

### PAN ROASTED HALIBUT

*Oven Dried Tomatoes, Zucchini Ribbons, Tomato Broth  
Basil Oil Drizzle*

### SPRING VEGETABLES GNOCCHI

*Fava Beans, Ramps, Asparagus, Blistered Tomatoes & Chanterelles  
Arugula Pesto & Parmesan Froth*

### CHICKEN PAILLARD

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

### ARTIC CHAR

*Roasted Fingerling Potatoes, Sautéed Spinach with Sorrel Sauce*

### RIVER CLUB BURGER

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

## DESSERTS

### STRAWBERRY SHORT CAKE

*Vanilla Pound Cake, Fresh Whipped Cream & Macerated Strawberries*

### GOAT CHEESE CAKE

*Granola Crust, Black Berry Gelée, Port-Balsamic Reduction & Honey Drizzle*

### CHOCOLATE PANNA COTTA

*Fresh Raspberry, Whipped Cream & White Chocolate Shavings*

### BERRIES & WHIPPED CREAM

### SELECTION of ICE CREAMS & SORBET



## Weekly Lunch Specials

~ Starter ~

### Vichyssoise Soup

Garnished With Smoked Salmon,  
Chives & Crème Fraîche Drizzle

~ENTREE~

### Tomato & Watermelon Salad

Baby Arugula , Pickled Jalapeno,  
Shaved Ricotta Salata  
Honey-Lime Vinaigrette

### Soft Shell Crab Tempura

Miso Paste , Spiced Cucumber Noodles,  
Pickled Carrots  
Soy Ginger Orange Reduction

## UPCOMING EVENTS

### Raw Bar in The Garden

Every Thursday for the Summer  
Beginning  
June 6<sup>th</sup>  
6pm

### Clam Bake & Jazz Night

Thursday, June 13<sup>th</sup>  
6:00pm



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