

## SOUP & SALADS

### SOUP DU JOUR

#### POTATO & LEEK SOUP

*Potato Confit, Crispy Leeks & Oil 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, Shrimp, Salmon or Steak*

#### CRISPY ARTICHOKE & BURRATA SALAD

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

#### POACHED PEAR & GORGONZOLA SALAD

*Artisan Greens, Orange Segments, Dried Cranberries, Candied Walnuts, Crispy Pancetta  
Port-Tangerine Dressing*

#### AUTUMN KALE & QUINOA SALAD

*Roasted Butternut Squash, Salsify, Pears, Dried Apricot, Toasted Pumpkin Seeds  
Apple Cider Vinaigrette*

*Salads are Available Small or Large Portions*

## ENTREES

### ROASTED CHICKEN BREAST

*Over Apple, Walnut, Dried Cranberry Salad, Baby Romaine  
Balsamic Drizzle*

### BUTTERNUT SQUASH RISOTTO

*Topped Duck Confit, Roasted Butternut Squash, Brussel Sprouts Leaves  
Truffle Butter Drizzle*

### SEARED CRAB CAKES

*Sautéed Spinach, Crispy Onions & Roasted Red Pepper Coulis*

### STEAK FRITES

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

### SEARED ORGANIC SALMON

*Lentil-Sweet Potato Ragout, Beet- Watercress Salad & Curry Foam*

### 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 & Steak Fries*

## DESSERTS

### WARM CRANBERRY- CHOCOLATE BREAD PUDDING

*Cinnamon Ice Cream & Chocolate Drizzle*

### CHOCOLATE MOLTEN CAKE

*Raspberry Sauce & Vanilla Ice Cream*

### PUMPKIN PANNA COTTA

*Maple Whipped Cream, Ginger Snap Crumble & Bourbon Drizzle*

### FRESH BERRIES

*Fresh Whipped Cream & Sugar Dust*

### ICE CREAM & SORBET



## Weekly Lunch Specials

~ Starter ~

Creamy Cauliflower Soup  
Roasted Florets, Caper-Parsley  
Brown Butter Drizzle

~ ENTRÉE ~

Sesame Crusted Ahí Tuna  
Baby Bok Choy,  
Spicy Kim Chi Fried Rice,  
Crispy Cellophane Noodles  
Soy- Ginger Reduction

Warm Lobster & Lentil Salad  
Roasted Fennel,  
Grapefruit Segments,  
Frisee & Aged Sherry Vinegar

## UPCOMING EVENTS

Thanksgiving Brunch

Thursday, November 22nd

First Seating: 11:30 AM- 2:00 PM  
Second Seating: 2:30 PM- 5:00 PM

Steak Night

Thursday, November 29th

Reservations From 6:00 PM- 10:00 PM

Christmas Brunch Buffet

Tuesday, December 25th

11:30 AM- 3:00 PM



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