

Wine List

Ardeche Chardonnay, France '16	\$12/44
RD Betulle Fruilano, Italy '10	\$12/42
Beringer Sauvignon Blanc, California '17	\$12/44
Alto Adige Pinot Grigio, Italy '18	\$12/42
Whispering Angel Rose, France '18	\$16/58
Santanay , David Moreau, France '13	\$21/86
Firestone Cabernet , California '17	\$14/48
Vina Solorca Crianza Rioja, Spain '10	\$13/46
Bruce Wayne Reserve, California '11	\$13/46
Château Prioure Lichine, France '00	\$25/105

Beer List

Stella, Heineken, Becks, Amstel Light	\$8.00
Budweiser, Bud Light, Corona	\$7.00
Blue Point Toasted Lager, Long Island	\$8.00
La Rubia Blonde Ale, Florida	\$8.00
O'Doul's	\$7.00

Appetizers / Snacks

Soup du Jour

Crudit  & Hummus

Chips & Guacamole

Shrimp Cocktail

Salads

Caesar Salad

Romaine, Focaccia Croutons, Shaved Parmesan
Chefs Classic Caesar Dressing
Add: Grilled Chicken or Poached Salmon

Lobster Cobb Salad

Chilled Lobster, Avocado, Egg, Carrot,
Cucumber, Tomato, Bacon
Creamy Tarragon-Ranch Dressing

Beet & Goat Cheese Salad

Orange Segments, Roasted Fennel,
Candied Walnuts, Baby Greens
Orange-Honey Vinaigrette

Teriyaki Chicken Salad

Baby Greens, Napa Cabbage, Orange Segments,
Spiced Cashew, Crispy Wontons
Ginger-Chive Dressing

Poached Salmon Salad

Chilled Poached Salmon over Waldorf Salad,
Baby Greens, Dried Cranberries, Candied
Walnuts & Walnut-Yogurt Vinaigrette

Baby Kale & Quinoa Salad

Roasted Sweet Potato, Apple, Puff Wild Rice,
Cranberries, Apple Cider Vinaigrette
Add: Grilled Chicken

Sandwiches, Paninis & Flatbreads

Turkey & Avocado Sandwich

Bacon, Lettuce, Tomato, Onion,
Chipotle Mayo on Toasted Multigrain Bread

RC Grilled Cheese

Tomato, Bacon & Cheddar and Onion Jam
on Griddled Rye Country Bread

Roasted Portobello Panini

Roasted Peppers, Fresh Mozzarella,
Baby Arugula and Balsamic Glaze

Seared Ahi Flatbread

Rare Tuna Loin, Wasabi-Cr me Fraiche,
Avocado, Scallion, Pickled Jalape o, Cilantro
And Soy Glaze

Sausage & Provolone Flatbread

Arugula Pesto, Roasted Peppers, Fennel Dust
and Balsamic Glaze

Margherita Flatbread

Marinara, Fresh Mozzarella, Plum Tomatoes,
Basil and Extra Virgin Olive Oil

Entr es

Fish Tacos

Blackened Mahi-Mahi,
Pineapple-Chile Slaw and Siracha Drizzle

Chicken Paillard

Grilled Chicken Breast topped with Baby
Arugula, Marinated Artichoke Hearts, Red
Onion, Tomato, Parma
Lemon-Thyme Vinaigrette

Braised Short Rib

Polenta Cakes, Saut ed Spinach
Pan Jus



To-Go Menu

AT the Pool Lounge

Hours of Operation:

Monday – Friday

From 12pm -6pm

Children's Menu

Entrees

All entrees are ala carte, side are not included

Cavatappi Pasta ~ Spiral Pasta Tossed with your Choice of Butter or marinara

Cheese Flatbread ~ Mozzarella Cheese, Homemade Marinara Sauce

Grilled Cheese ~ American Cheese on Griddled White Bread

RC Hot Dog ~ All Beef Hot Dog

Peanut Butter & Jelly ~ Peanut Butter, Grape Jelly on white bread

All-Natural Chicken Tenders ~ Traditional Fried or Grilled Tenders

All-Natural Chicken Breast ~ Herb Marinated and Grilled

Sides

Cape Cod Potato Chips

Tater Tots

Broccoli

Mixed Berries



Desserts

Mixed Berries

Homemade Chocolate Chip Cookies

Individual Haagen-Dazs Cups
Chocolate, Strawberry, Vanilla, Coffee

New York Style Cheesecake
Raspberry Coulis

Beverages

Milk- Whole, Skim, Chocolate

Apple Juice

Lemonade

Iced Tea

Arnold Palmer

Soda