

## **Pool Lounge and Pool Lounge Bar Hours of Operation:**

Open for Lunch 7 days a week from 12pm -6pm

Open for Dinner Monday Through Thursday from 6pm -9pm

## **Soups & Salads**

### **Soup Du Jour**

#### **Cobb Salad**

Diced Chicken, Avocado, Egg, Carrot, Cucumber, Tomato, Bacon,  
with Creamy Blue Cheese Dressing

#### **Caesar Salad**

Chopped Romaine with Focaccia Crouton, Shaved Parmesan,  
Classic Caesar Dressing Add: Grilled Chicken or Shrimp

#### **Teriyaki Chicken Salad**

Baby Greens, Napa Cabbage, Orange Segments, Spicy Cashews,  
Crispy Wontons with Ginger-Chive Dressing

#### **Kale & Quinoa Salad**

Roasted Butternut Squash, Salsify, Pears, Dried Cranberries,  
Toasted Pumpkin Seeds with Apple Cider Vinaigrette

#### **Spinach & Gorgonzola Salad**

Red Onion, Tomato, Bacon,  
Crumbled Gorgonzola, Red Wine Vinaigrette  
Add: Grilled Chicken or Shrimp

## **SALADS**

## **Sandwiches**

### **Caprese Panini**

Tomato, Mozzarella, Roasted Pepper, Arugula, Balsamic Glaze,  
Ciabatta Roll

### **Balboa Sandwich**

Shaved Prime Rib, Swiss Cheese, Crispy Onion, Garlic Mayo, Club Roll

### **Turkey & Avocado Sandwich**

Boars Head Turkey, Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo,  
Toasted Multi- Grain Bread

### **Baja Fish Tacos**

Blackened Mahi-Mahi, Chili-Lime Slaw, Siracha Sauce

All Sandwiches are served with chips

## **Flatbreads**

### **Broccoli Rabe & Sausage Flatbread**

Broccoli Rabe Pesto, Crumble Sweet Sausage, Roasted Red Peppers,  
Garlic Aioli

### **BBQ Chicken Flatbread**

Grilled Chicken, BBQ Sauce, Red Onion, Avocado, Lime-Cilantro Drizzle

### **Artichoke & Goat Cheese Flatbread**

Marinated Artichoke Hearts, Oven Roasted Tomato, Goat Cheese Bechamel,  
Olive Tapenade, Fresh Parsley

## **SANDWICHES-FLATBREADS**

## **Appetizers**

### **Chips & Guacamole**

### **Crudit  & Hummus**

### **Buffalo Wings**

Celery, Carrots with Blue Cheese Dressing

### **Oysters on the Half Shell**

Served with Traditional Garnish

## **Entrees**

### **Seared Crab Cakes**

Saut ed Spinach, Crispy Onions, Roasted Red Pepper Coulis

### **River Club Burger**

10oz Grass Fed All-Natural Burger

Topped with Lettuce, Tomato, Onion, Pickles on Griddled Brioche Bun

### **Salmon Burger**

Fennel Orange-Slaw, Dill-Yogurt Drizzle on a Griddled Brioche Bun

### **Black Bean Burger**

Avocado, Pico de Gallo, Siracha Aioli on Griddled Brioche Bun

### **Chicken Paillard**

Thinly Pounded and Grilled Chicken Breast topped with Baby Arugula,

Red Onion, Tomato, Artichoke Heart, Parmesan,

Lemon-Thyme Vinaigrette

### **Steak Fritz**

Grilled 12oz Prime NY Strip with Onion Rings, Parmesan Fries

& Truffle Aioli

## **POOL LOUNGE BAR MENU**

## **Entrees**

**Spaghetti & Meatballs**

**Cheese Flatbread**  
Marinara

**Grilled Cheese**  
Chips

**Hot Dog**  
Chips

**Peanut Butter & Jelly**

**Mac & Cheese**

**Chicken Fingers & Fries**

**Kids Burger**

**Grilled Chicken Breast**

**Broccoli with Butter**

**French Fries**

## **Beverages**

**Whole Milk/Skim Milk**

**Chocolate Milk Lemonade**

**Apple Juice Assorted Sodas**

**Vanilla Milkshake**

**Chocolate Milkshake**

**Strawberry Milkshake**

## **Desserts**

**Sliced Seasonal Fruit Platter**

**Mixed Berries**

**Homemade Chocolate Chip Cookies**

**Assorted Häagen-Dazs**  
**Ice Cream and Sorbet**

# **CHILDREN'S MENU**

## HOUSE WINES

Ardeche Chardonnay, France 2016	\$11/42
Chateau Jean-Pierre Gausson Bandol 2013	\$11.50/44
Tommasi Le Rosse, Pinot Gricio, Italy 2017	\$11/40
Ferrari Carano, Fume Blanc, California 2017	\$11/42
Domaine Pere Caboché Cotes du Rhone, France 2015	\$11/42
Bruce Wayne Feserve, Napa Valley 2011	\$11/44
Chateau La Lagune, France 1999	\$18/72
Louis Latour Pinot Noir, Bourgogne 2016	\$13/50
Les Hauts de Trintaudan, Haut-Medoc 2014	\$11/44

## BEER

Amstel Light	\$7.50
Heineken	\$7.50
Budweiser	\$6.50
Becks	\$7.00
Stella	\$7.50
Bud Light	\$6.50
O'Doul's	\$6.50
Corona	\$7.00

## WINE AND BEER