

Draft Beer

Bud Light	4
Stella Artois	5
Goose Island IPA	5
Shock Top	5



Bottled Beer

Budweiser	4	Corona	4
Bud Light	4	St. Pauli N.A.	4
Heineken	4	Corona Light	4
Coors Light	4	Yuengling	4
O'Doul's	4	Miller Lite	4
Guinness	5	Michelob Ultra	4

Wines by the Bottle/Glass

Chardonnay	Wente Livermore Valley, CA	\$ 9 / \$34
	Napa Cellars Napa Valley, CA	\$10 / \$36
	JeanLeon Spain	\$10 / \$36
	Sonoma-Cutrer Sonoma Coast, CA	\$42 Btl
Sauvignon Blanc	Rodney Strong Sonoma County, CA	\$ 8 / \$30
	Kim Crawford Marlborough, New Zealand	\$ 11 / \$36
Sparkling	Mumm Napa Napa Valley, CA	\$48 Btl
Fragrant & Crisp	Chateau Ste. Michelle Riesling Columbia Valley, CA	\$ 7 / \$25
	Alta Luna Pinot Grigio Italy	\$ 8 / \$28
Cabernet Sauvignon	Josh Cellars Healdsburg, CA	\$ 8 / \$30
	Wente Livermore Valley, CA	\$ 8 / \$28
	Rodney Strong Sonoma Valley, CA	\$ 8 / \$30
	Napa Cellars Napa Valley, CA	\$10 / \$36
Pinot Noir	Irony Monterey, CA	\$ 8 / \$30
	Meiomi Monterey, CA	\$11 / \$40
Zinfandel	Gnarly Head California	\$ 7 / \$24
Merlot	Blackstone California	\$ 6 / \$24
Malbec	Dona Paula Mendoza, Argentina	\$ 7 / \$24

Glass or Carafe (half or full)

Wines on Tap *selection subject to change*

Dreaming Tree Crush	\$8 / \$16 / \$32
Franciscan Chardonnay	\$8 / \$16 / \$32
Simi Cabernet Sauvignon	\$9 / \$18 / \$36
Chateau St. Jean Chardonnay	\$8 / \$16 / \$32

Welcome to your River Club

Enjoy the camaraderie of friends and family while we attend to your dining pleasure.

We are pleased to offer many new dishes and it is our hope that you discover a few new favorites.

Our Waterlefe **Healthy Living Power Plates** are an exciting new way to feast on flavor without any of the guilt.



Healthy Living Power Plate

No Dairy • No Gluten • No added Sodium

See your Server for details

Starters

Soups du jour.....**4 cup**.....**5 bowl**

club-made, choice of broth or cream soup

French Onion Soup **5**

caramelized onions in a rich beef broth flavored with thyme and sherry topped with croutons and three cheeses

Crock of Chili **5**

topped with onions and shredded cheddar jack cheese

Side Club Salad or Caesar Salad **3.5**

Seared Saku Tuna  **15**

sliced and placed over seaweed salad, finished with a ginger vinaigrette served with wasabi

Mussels Anisette **12**

one pound of Northern blue mussels sautéed with garlic butter, fresh shallot, spinach, and tomato finished with a splash of anisette liquor and served with grilled bread

Beef & Bleu Stuffed Portabella **12**

shaved ribeye, shallot and bleu cheese stuffed into a roasted Portabella mushroom and topped with fried onions garnished with horsey and gentleman sauce

Member Favorites

Shrimp Madagascar

20

8 jumbo shrimp sautéed with caperberries, fresh tomato, spinach, green peppercorns, whole grain mustard, white wine, garlic butter tossed with angel hair pasta

Jaegerschnitzel Classic German Dish

17

panko-crusted pork steak topped with a mushroom bacon cream sauce served over egg noodles with vegetable du jour

Shepherd's Pie

14

minced lamb and vegetables topped with whipped potato & cheddar cheese served with vegetable du jour

Chicken Parmesan The Italian Classic

17

served over spaghetti marinara

Australian Rack of Lamb*

30

Australian rack of lamb cooked to desired doneness finished with a Dijon and herb Marchant de vin served with choice of starch and vegetable du jour

Red Grouper a la Français

22

twin filets of red gulf grouper cooked a la français set atop our roasted vegetable risotto and finished with sauce beurre blanc, chive oil

Chilean Sea Bass

28

olive oil poached Chilean sea bass set atop our Waterlefe power blend finished with a warm champagne vinaigrette

Build Your Own

choose from the following proteins and sauces

Filet Mignon* ~26~ | Chicken Breast ~16~ | Salmon Loin ~20~

Healthy Living Build Your Own

featuring our Waterlefe power blend

Sauces

Chimichurri

Sweet and Spicy Pepper Ragout

Tomato Red Pepper Leek Relish

Classic Build Your Own

with choice of potato, yellow rice pilaf or Boursin whipped potatoes, garnish of vegetable

Sauces

Hollandaise (*hollandaise or béarnaise*)

Butter (*beurre blanc or piccata*)

Demi (*demi-glace or marsala*)



GLUTEN FREE

Chef's Features

New York Strip

30

12oz center-cut New York strip steak grilled to your liking
topped with sautéed forest mushrooms, garlic and melted Maytag bleu cheese
served with choice of starch and vegetable du jour

Liver and Onions

14

sautéed veal liver topped with a green peppercorn, onion demi-glace and crisp bacon
served with choice of starch and vegetable du jour

Fresh Catch of the Day

Market Price

fresh from the sea prepared to chef's inspiration

Curried Chicken

16

curry-spiced chicken breast with bell peppers, raisins, cashews, shallot, garlic, coconut milk, and Major Grey's chutney
served over jasmine rice with vegetable du jour

Veal Tenderloin Caprese

23

hand-breaded veal tenderloin cutlets
topped with broiled roma tomato and fresh mozzarella
served with ratatouille risotto

Macadamia-encrusted Grouper

24

topped with orange-infused Hollandaise
set atop a coconut scented jasmine rice
served with roasted asparagus



Two for 29



Vegetarian



Gluten Free



Healthy Living Power Plate

No Dairy • No Gluten • No added Sodium





* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.




An 18% service charge will be added to your check for your convenience.



Salads, Sandwiches & More



Sandwiches served with choice of fries, life chips, coleslaw or cottage cheese


we proudly serve  deli meats




Power Bowl Waterlefe power blend and toasted pecans     **8**
tossed with strawberry champagne vinaigrette and garnished with fresh strawberries

Caprese    **8**
sliced fresh mozzarella, Roma tomatoes,
basil vinaigrette, balsamic reduction,
field greens

Greek    **8**
romaine, Kalamata olive blend, tomatoes,
cucumber, red onion, feta cheese

Caesar   **8**
crisp romaine tossed in our Caesar
dressing with croutons and parmesan

Honey Pecan    **8**
mixed greens, tomatoes, sliced egg,
spiced pecans, mushroom, parmesan,
honey mustard

Club    **8**
mixed greens, tomatoes, cucumber, red
onion, carrot, sliced egg, mixed cheese

Add a Protein to your Salad:

Grilled Chicken Breast....6 

Roasted Salmon Loin....9




Grilled Shrimp....8 / *Seared Saku Tuna....9


Kitty Shrimp A Club Favorite  **9**
6 buttermilk fried shrimp served with cocktail sauce, tartar sauce, grilled lemon
original or sweet Thai chili yum yum style


River Club Shrimp Cocktail Perfect for Sharing **16**
8 chilled poached shrimp
served with a half wheel of Boursin cheese, fresh fruit, toasted bread

Brie & Berry Plate **12**
warmed brie topped w/honey, toasted pecan pieces
served with assorted berries, toasted bread **add shrimp cocktail 22**

River Club Burger*  **12** **Pressed Cubano**  **12**
charbroiled ground beef
served on brioche bun
choice of any in-house topping
sliced Cuban-style pork, ham, salami,
Swiss cheese, pickles, Dijonnaise
pressed into an authentic Cuban roll

Falafel Pita   **11** **Chicken Salad Pita**  **11**
hummus, lettuce, tomato, onion,
tzatziki sauce served in a pita pocket
roasted chicken salad with lettuce,
tomato, pickle served in a pita pocket

Club  **11** **Grilled Prime Rib*** **15**
sliced turkey, ham, lettuce, tomato, bacon,
mayo served on choice of toasted bread
grilled 6oz Prime rib steak served on
toasted Cuban bread, topped with lettuce,
tomato, bleu cheese, fried onion straws
served with horsey sauce

BLT All-time favorite!  **9**
bacon, lettuce, tomato, mayo
served on choice of toasted bread

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eggs may increase your risk of food-borne illness, especially if you have
certain medical conditions.

Build Your Own Pizza

 12" Bar Pie
up to 3 toppings

original or thin crust

12" Bar Pie \$9 / 16" Large \$12

10" Gluten Free (original crust only) \$10

Toppings

\$1.50 each for first five toppings (after 5 toppings – no charge)

Pepperoni, Sausage, Ham, *Meatballs, Bacon, Extra Cheese, Mushrooms, Onions, Roasted Red Peppers, Sundried Tomato, Black Olives, Jalapeno Peppers, Anchovies, Chicken, Pineapple

**meatballs not gluten free*

Waterlefe Favorites



12"

16"



Mediterranean Pizza

Calamata olive blend, artichoke hearts, sundried tomato, roasted red peppers, spinach with puttanesca pizza sauce, pizza cheese blend, feta

11

14

12

Vegetarian Pizza

assorted roasted vegetables, spinach, red sauce with pizza cheese blend

11

14

12

Rustic Flatbreads

BBQ Pulled Pork Flatbread

pulled pork and smoked cheddar topped with cool apple slaw

11

Vegan Flatbread

hummus, roasted red pepper, lemon-infused olive oil, artichoke heart, fresh tomato

8

Wild Mushroom Asiago Flatbread

sautéed forest mushrooms, shallot, asiago cheese

9

Caprese Flatbread

fresh tomato, pesto, mozzarella cheese

8

Chef's Signature Chicken Wings

a dozen wings tossed in your choice of buffalo, honey bourbon BBQ, Asian BBQ, roasted garlic parmesan served with bleu cheese or ranch dressing and celery

12

Baby Back Ribs

full rack of fall-off-the-bone baby back ribs glazed in Sweet Baby Rays BBQ sauce served with fries and coleslaw

14



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