

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*)



Chef's Features

Iowa Premium Porterhouse Steak **33**

20oz porterhouse steak grilled to your liking
topped with sautéed mushrooms, onions, and melted Maître d'Hôtel butter
served with choice of starch and vegetable du jour

Beer-Battered Cod Loin **13**

served with French fries, coleslaw, and club-made tartar sauce

Fresh Catch of the Day **Market Price**

fresh from the sea prepared to chef's inspiration

Chicken Carbonara **16**

grilled chicken breast, rendered pancetta, peas, and linguini
tossed in a creamy parmesan sauce

Braised Lamb Shank **26**

20oz braised lamb shank set atop a bleu cheese creamed polenta
finished with a lingonberry beurre blanc
served with vegetable du jour

Seafood Newberg **23**

sautéed shrimp, scallops, amberjack, and crab meat
folded into a sherry-spiked cream sauce
served in puff pastry with vegetable du jour



Two for 29



Vegetarian



Gluten Free



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* 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, lefe chips, coleslaw or cottage cheese




we proudly serve  deli meats



Power Bowl Waterlefe power blend and toasted pecans  29    **8**
tossed with strawberry champagne vinaigrette and garnished with fresh strawberries

Caprese  29   **8**
sliced fresh mozzarella, Roma tomatoes, basil vinaigrette, balsamic reduction, field greens


Honey Pecan  29   **8**
mixed greens, tomatoes, sliced egg, spiced pecans, mushroom, parmesan, honey mustard

Greek  29   **8**
romaine, Kalamata olive blend, tomatoes, cucumber, red onion, feta cheese

Club  29   **8**
mixed greens, tomatoes, cucumber, red onion, carrot, sliced egg, mixed cheese

Caesar  29  **8**
crisp romaine tossed in our Caesar dressing with croutons and parmesan

Add a Protein to your Salad:

Grilled Chicken Breast....6  29



Roasted Salmon Loin....9

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


Kitty Shrimp A Club Favorite  29 **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*  29 **12** **Pressed Cubano**  29 **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  29  **11** **Chicken Salad Pita**  29 **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  29 **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!  29 **9**
bacon, lettuce, tomato, mayo served on choice of toasted bread

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Build Your Own Pizza

 29
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*

 29

Waterlefe Favorites

12"

16"



Mediterranean Pizza 29

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

11

14

12

Vegetarian Pizza 29

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

11

14

12

Rustic Flatbreads

BBQ Pulled Pork Flatbread 29

pulled pork and smoked cheddar topped with cool apple slaw

11

Vegan Flatbread 29

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

8

Wild Mushroom Asiago Flatbread 29

sautéed forest mushrooms, shallot, asiago cheese

9

Caprese Flatbread 29

fresh tomato, pesto, mozzarella cheese

8

Chef's Signature Chicken Wings 29

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 29

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

14

 29

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