

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	\$ 9 / \$32
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
	Rodney Strong Symmetry Sonoma, CA	\$75 Btl
Pinot Noir	Irony Monterey, CA	\$ 8 / \$30
	Meiomi Monterey, CA	\$11 / \$40
Zinfandel	Rosenblum Cellars Cuvée 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**

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

Prime Graded Ribeye Steak*

50

16oz USDA Prime boneless ribeye steak grilled to your liking basted with a foie and black truffle Maître d'Hôtel Butter served with loaded roadhouse baked potato and garlic & bleu creamed spinach

Enjoy a high-end steakhouse offering at your Club

Bolognese Pappardelle

14

classic Italian meat sauce tossed with pappardelle egg pasta

Fresh Catch of the Day

Market Price

fresh from the sea prepared to chef's inspiration

Grilled Tuna Steak

24

8oz grilled tuna steak finished with mandarin marmalade jam set atop stir fried julienned vegetable and forbidden black rice

Braised Pork Osso Buco

22

generous portion of fall-off-the-bone pork osso buco set over a herb and bleu cheese creamed polenta garnished with vegetable du jour

Parmesan Crusted Chicken

18

parmesan encrusted airline chicken breast set atop herbed risotto finished with a portabella mushroom parmesan cream sauce garnished with grilled haricot vert



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.
Payment of this service charge is subject to your complete and sole discretion and may be increased, decreased or eliminated entirely.

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     **8**
tossed with strawberry champagne vinaigrette and garnished with fresh strawberries


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

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

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

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


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

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**
charbroiled ground beef served on brioche bun choice of any in-house topping

Pressed Cubano  **12**
sliced Cuban-style pork, ham, salami, Swiss cheese, pickles, Dijonnaise pressed into an authentic Cuban roll

Falafel Pita   **11**
hummus, lettuce, tomato, onion, tzatziki sauce served in a pita pocket

Chicken Salad Pita  **11**
roasted chicken salad with lettuce, tomato, pickle served in a pita pocket

Club  **11**
sliced turkey, ham, lettuce, tomato, bacon, mayo served on choice of toasted bread

Grilled Prime Rib* **15**
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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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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