

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		
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		
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		
Chef's Signature Chicken Wings 		12
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		
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

Salads

Caprese

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

8

Greek

romaine, Kalamata olive blend, tomatoes, cucumber, red onion, feta cheese

8

Honey Pecan

mixed greens, tomatoes, sliced egg, spiced pecans, mushroom, parmesan, honey mustard

8

Power Bowl

Waterlefe power blend and toasted pecans tossed with strawberry champagne vinaigrette and garnished with fresh strawberries

8

Club

mixed greens, tomatoes, cucumber, red onion, carrot, sliced egg, mixed cheese

8

Caesar

crisp romaine tossed in our Caesar dressing with croutons and parmesan

8

Add Protein to your Salad:

Grilled Chicken Breast 6 / Roasted Salmon Loin, Grilled Shrimp or Seared Saku Tuna 9

Sandwiches

served with choice of fries, steak fries, lefe chips or coleslaw

we proudly serve



deli meats

River Club Burger*

char-broiled ground beef served on brioche bun
choice of any in-house topping

12

BLT All-time favorite!

bacon, lettuce, tomato, mayo served on choice of toasted bread

9

Club

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

11

Grilled Prime Rib*

grilled 6oz Prime rib steak served on toasted Cuban bread
topped with lettuce, tomato, bleu cheese, fried onion straws
served with horsey sauce

15

Pressed Cubano

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

12

Chicken Salad Pita

roasted chicken salad with lettuce, tomato, pickle served in a pita pocket

11

Build Your Own Pizza

original or thin crust

12" Bar Pie
up to 3 toppings 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 Signature Pizza

Mediterranean 

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

		
12"	16"	10"
11	14	12

Rustic Flatbreads

BBQ Pulled Pork Flatbread

pulled pork and smoked cheddar topped with cool apple slaw

11

Wild Mushroom Asiago Flatbread

sautéed forest mushrooms, shallot, asiago cheese

9

Caprese Flatbread

fresh tomato, pesto, mozzarella cheese

8

October Chef's Features

Herb-crusted Australian Lamb Rack

28

roasted to your liking and finished with herb Marchand de Vin
served with choice of starch and vegetable du jour

Liver and Onions

15

sautéed veal liver topped with 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

Chicken and Quinoa Florentine

17

tri-colored quinoa, fresh tomato, and spinach
sautéed with roasted garlic butter and chicken stock
topped with grilled chicken breast and fresh grated parmesan

Shrimp Scampi

20

eight shrimp sautéed in our club-made scampi sauce with fresh tomato
and green onion, tossed with linguini pasta

Veal Cannelloni

17

ground veal and fresh herbs with mozzarella and ricotta cheeses
wrapped in a pasta sheet and baked to perfection
topped with marinara and Béchamel sauce

* 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.

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

Blackened Fish Tacos 13

three blackened white fish tacos topped with fresh cabbage, tomatoes, cilantro, and a lime crème, served with a side of apple slaw

Chicken Parmesan The Italian Classic 17

served over spaghetti marinara

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

Miso-marinated Sea Bass 26

6oz miso-marinated sea bass filet seared to flaky perfection set atop soba noodle lo mein, finished with marinade-infused beurre blanc

Baby Back Ribs 14

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

Build Your Own Classic

choose from the following proteins and sauces

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

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

Sauces

Hollandaise (*hollandaise or béarnaise*)

Butter (*beurre blanc or piccata*)



Demi (*demi-glaze or marsala*)



Wine List

Chardonnay



Wente | Livermore Valley, CA \$ 9/\$34

Franciscan | Napa Valley, CA \$ 8/\$16/\$32

Estancia | Napa Valley, CA \$ 8/\$16/\$32

Sonoma-Cutrer | Sonoma Coast, CA \$11/\$42

Sauvignon Blanc

Kim Crawford \$11/\$36

Marlborough, New Zealand

Fragrant & Crisp

Chateau Ste. Michelle Riesling \$ 7/\$25

Columbia Valley, CA

Alta Luna Pinot Grigio \$ 8/\$28

Trentino-Alto Adige, Italy

Chianti

Bell'Agio DOCG | Tuscany, Italy \$ 7/\$25

Cabernet Sauvignon

Josh Cellars | Healdsburg, CA \$ 9/\$30

Wente | Livermore Valley, CA \$ 8/\$28



Simi | Napa Valley, CA \$ 9/\$18/\$36

Pinot Noir



Meiomi | Monterey, CA \$11/\$40

Kenwood | Napa, CA \$8/\$16/\$32

Zinfandel

Gnarly Head | Lodi Region, California \$ 7/\$24

Malbec

Dona Paula | Mendoza, Argentina \$ 7/\$24

Sparkling Wine

Mumm Napa Brut | Napa, CA \$48 btl

Ruffino Prosecco | Tuscany, Italy \$7 split