

# Wine List

## Chardonnay



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

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

**Chateau St. Jean** | Sonoma, CA \$ 8/\$16/\$32

**Sonoma-Cutrer** | Sonoma Coast, CA \$42 Btl

## 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

## Cabernet Sauvignon

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

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



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

## Blend



**Dreaming Tree** | North Coast, CA \$8/\$16/\$32

## Zinfandel

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

## Malbec


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

# 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

12" 16" 10" 

### Mediterranean

11 14 12

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

## Rustic Flatbreads

### BBQ Pulled Pork Flatbread

11

pulled pork and smoked cheddar topped with cool apple slaw

### Wild Mushroom Asiago Flatbread

9

sautéed forest mushrooms, shallot, asiago cheese

### Caprese Flatbread

8

fresh tomato, pesto, mozzarella cheese

# 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

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## 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-glace or marsala*)



# September Chef's Features

## **Braised Short Ribs**

**28**

braised, fork-tender, boneless short ribs  
served with wild mushroom and herb risotto and grilled haricot vert

## **Berkshire Pork Chop**

**26**

double-cut Berkshire pork chop set atop creamy whole grain mustard grits  
finished with a roasted apple and raisin compote  
served with vegetable du jour

## **Bison Meatloaf**

**15**

grass-fed bison meatloaf set atop our Boursin whipped potato  
finished with a wild mushroom Bordelaise  
garnished with vegetable du jour

## **Seared Sea Scallops**

**26**

four large diver scallops pan-seared and set atop a pea and pancetta risotto  
finished with sauce beurre blanc and garnished with vegetable du jour

## **Chicken Couscous Chèvre**

**17**

Israeli couscous with sundried tomato, Chèvre cheese, and fresh basil  
tossed with chicken stock and finished with lemon garlic butter  
topped with grilled chicken breast and garnished with vegetable du jour

*\* 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.*