

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 Marlborough, New Zealand	\$11/\$36
---	-----------

Fragrant & Crisp

Chateau Ste. Michelle Riesling Columbia Valley, CA	\$ 7/\$25
Alta Luna Pinot Grigio Trentino-Alto Adige, Italy	\$ 8/\$28

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



Vegetarian



Gluten Free

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-glace or marsala*)



Chef's Features

- Grilled Steak and Salad***  **30**
12oz center-cut New York strip steak grilled to your liking sliced and finished with sautéed fresh tomato and garlic butter served with a bleu cheese iceberg wedge salad
- Cabbage Rolls**  **13**
classic Americana served with whipped potato and vegetable du jour
- Soft-shell Crabs** **22**
twin soft-shell crabs sautéed in a garlic sherry butter finished with a twist of lemon served with choice of starch and vegetable du jour
- Macadamia-crusted Chicken Breast** **17**
served with coconut-scented jasmine rice and roasted asparagus topped with a tropical fruit salsa
- Shrimp Provencal** **20**
8 shrimp sautéed in olive oil and white wine with fresh tomato, garlic, basil, tossed with linguini pasta

* 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.