

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

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



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*)



August Chef's Features

Lobster Ravioli **22**
tossed in a light sherry cream sauce and served with grilled asparagus

California Grilled Vegetable Lasagna  **12**
grilled fresh vegetables and mozzarella cheese rolled in a pasta sheet, lightly breaded in panko bread crumbs and served atop our red sauce garnished with fresh basil

Roasted Cornish Game Hen  **16**
served with a warm quinoa corn salad finished with lemon and brown butter garnished with baby carrots

Crab-stuffed Shrimp **20**
six stuffed shrimp finished with beurre blanc and topped with hollandaise served with choice of starch and vegetable du jour

Duck Leg Confit **18**
served with butternut squash risotto and wilted spinach finished with a tart cherry demi glace

* 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.