



# The River Chatt *August 2025*

## Upcoming Events August 2025

### **August**

**Sunday, August 3<sup>rd</sup>**  
***Sunday Brunch***

**Saturday, August 16<sup>th</sup>**  
***The Cuisine of Italy***

**Sunday, August 17<sup>th</sup>**  
***Sunday Brunch***

**Friday, August 29<sup>th</sup>**  
***LobsterFest!***

# Sunday Brunch

**Sunday, August 3<sup>rd</sup>  
11:30 a.m. – 2:00 p.m.**

**Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town!  
The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!**

**Included with the Buffet:**

**Shrimp Display with Cocktail Sauce,  
Smoked Salmon with Onions and Capers**

**Soups and Salads**

**Cream of Asparagus Soup  
Bacon and Ranch Pasta Salad  
with Assorted Condiments and Dressings  
Seasonal Fresh Fruit  
A Variety of Club Made Desserts**

**Entrees**

**Char-Grilled Pork Chops  
Chicken Piccata  
Lemon Pepper White Fish  
Yellow Rice  
Sautéed Vegetable Medley  
Sugar Snap Peas  
Loaded Scrambled Eggs  
Biscuits and Gravy  
Omelets, Fried, Scrambled and Poached Eggs  
Available Upon Request**

**\*25.95++**

**\*Kids 5 and under are Free!**

**\*Kids 6 to 12 years old 16.95++**

# *The Cuisine of Italian Dinner*

**Saturday, August 16<sup>th</sup>**

**6:00 p.m. - 9:00 p.m.**

Join your fellow members for an evening of gourmet Italian selections! Enjoy a feast of Italian classics that Chef Eldred and his culinary team have prepared for you.

## **First Course**

**Arugula and Peas Salad  
with Champagne Vinaigrette**

**or**

**Minestrone Soup**

## **Second Course (Choice of One)**

### **Chicken Francese**

**Parmesan Crusted with Lemon Butter Sauce Served  
with Arugula and Tomatoes with Crispy Red Potatoes**

**25.99++**

### **Veal Parmigiana**

**Topped with Provolone and Marinara Sauce  
Served with Spaghetti Marinara and Sautéed Spinach**

**30.99++**

### **Salmon Oscar**

**Topped with Jumbo Lump Crab with Sun Dried Tomato  
and Garlic Cream Sauce Served with Asparagus**

**31.99++**

### **Eggplant Parmesan**

**Topped with Mozzarella Cheese and Marinara Sauce  
Served with Spaghetti Marinara and Sautéed Spinach**

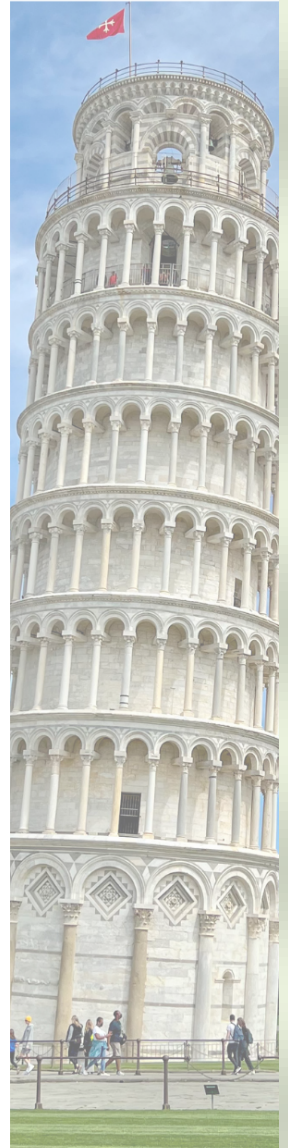
**21.99++**

## **Dessert Options 8.99**

**Tiramisu**

**or**

**Molten Lava Cake**



# Sunday Brunch

**Sunday, August 17<sup>th</sup>  
11:30 a.m. – 2:00 p.m.**

**Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town!  
The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!**

**Included with the Buffet:**

**Poached Shrimp with Cocktail Sauce,  
Smoked Salmon with Onions and Capers**

**Soups and Salads**

**Potato Soup  
Potato Salad  
Mixed Greens and Romaine  
with Assorted Condiments and Dressings  
Seasonal Fresh Fruit  
A Variety of Club-Made Desserts**

**Entrees**

**Southern Fried Chicken  
Hamburger Steak with Mushroom Gravy  
Blackened Catfish  
Cornbread Dressing  
Corn Casserole  
Blueberry Pancakes  
Eggs Benedict  
Applewood Smoked Bacon  
Omelets, Fried, Scrambled and Poached Eggs  
Available Upon Request**

**\*25.95++**

**\*Kids 5 and under are Free!**

**\*Kids 6 to 12 years old 16.95**



# LOBSTERFEST

**Come to the Club for LobsterFest or Order To-Go!**

**Friday, August 29<sup>th</sup>**

**6:00 p.m. - 9:00 p.m.**

**Your lobster dinner includes a choice of soup or salad, a whole one-and-a-half-pound Maine lobster broiled or steamed; served with vegetables, potatoes and dessert all for only 39.95++!**

**A Chicken or Beef entrée option is also available with Soup or Salad and Dessert.**

**Don't miss out on one of the club's most highly anticipated events!**

**Call 706-596-1100 for Reservations or  
to place your Pick up To Go LobsterFest order!**



**The Chattahoochee River Club  
Executive Committee  
2025-2026**

Holly Steuart ..... President  
John Anker ..... Vice President  
Holly Steuart ..... Treasurer  
Dr. Jimmy Elder ..... Secretary  
William Scrantom ..... Committee Member  
Col. Mike Burns .....Committee Member  
Eric Seldon ..... Committee Member  
LaRae Moore ..... Committee Member  
Chris Hensen .....Committee Member  
Mason Lampton .....Committee Member

**Your Staff**

Catering/Membership Director.....Stephen Cullen  
[GM1100@myriverclub.com](mailto:GM1100@myriverclub.com)  
Executive Chef..... Eldred Jones  
[Chef1100@myriverclub.com](mailto:Chef1100@myriverclub.com)  
Club Accountant ..... Lisa Griffith  
[Crcacct@myriverclub.com](mailto:Crcacct@myriverclub.com)  
F&B Director ..... Colleen Miller  
[diningsuper@myriverclub.com](mailto:diningsuper@myriverclub.com)  
Administrative Assistant (Day)..... Jasmine Propps  
[riverclub@myriverclub.com](mailto:riverclub@myriverclub.com)  
General Manager .....Stephen Cullen  
[Gm1100@myriverclub.com](mailto:Gm1100@myriverclub.com)