# **For Starters**

Whipped Feta Dip with Olive Tapenade
Served with Warm Pita Bread

Jumbo Lump Crab Cakes
Served with Butter Poached Asparagus
and Roasted Garlic Bechamel

River Club Salad

Mixed Greens with Sundried Cherries,
Grape Tomatoes, Shredded Carrots, Toasted
Almonds and Raspberry Vinaigrette Dressing

<u>Caesar Salad</u>
Hearts of Romaine Lettuce, Parmesan Cheese and
Seasoned Croutons Tossed in a Classic Caesar Dressing

Autumn Salad

Roasted Root Vegetables, Candied Walnuts, Artisan Lettuce Blend,
Dried Cherries, Feta Cheese, Served with Honey Vinaigrette

Soup Du Jour
Ask Your Server About Today's Feature

Roasted Mushroom Bisque Roasted Mushroom Blend with Chardonnay Cream

She Crab Soup
Traditional Savannah Recipe
Served with Sherry

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# The Main Event

## **Roasted Game Hen**

Glazed Half Game Hen Served in a Soubise Sauce with Wild Rice Pilaf, Roasted Carrots, and Haricot Vert

# Chef Fresh Market Fish Ask Your Server about Todays Feature Market Price

## **Pan Seared Prawns**

Served with a Lemon Caper Beurre Blanc, Grilled Asparagus, and Parmesan Risotto

## **Atlantic Grilled Salmon\***

Grilled Filet with Lemon Caper Beurre Blanc Sauce Served with Brown Butter Mashed Potatoes, Vegetable Medley and Haricot Vert

#### **Spinach Risotto**

Creamy Risotto with Spinach Puree,
Roasted Seasonal Vegetables, Parmesan and Basil Pesto

#### River Club Filet Mignon\*

Fire Grilled Black Angus Beef Tenderloin with Mushroom Demi-Glace Served with Garlic Mashed Potatoes and Sauteed Asparagus

Full- 8oz Demi- 4oz

#### **Steak and Frites**

10oz Hand-cut Wagyu Sirloin Served with Creamy Peppercorn Sauce and Club Made Fries

#### **Roasted Lamb Rack**

Served with Curry Cream Sauce, Confit New Potatoes,
Roasted Root Vegetables and Spinach Leaf
Full - Demi -

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY POSSIBLE ALLERGIES\*