

Soups – Salads – Appetizers

Lobster Bisque

**Rich Lobster Stock Finished
with Cream and Brandy
4.95**

Tomato Basil Soup

**Slow Roasted and Simmered Puréed Tomatoes
Garnished with Fresh Basil
4.95**

Yukon Potato Soup

**Apple Wood Smoked Bacon,
Green Onions and Tillamook Cheddar
5.95**

Jumbo Sea Scallops

**Pan-Seared and Topped with Bacon Jam
on Cauliflower Purée
8.95**

Shrimp Cocktail

**Poached Shrimp with Sliced Lemon,
Parsley and Cocktail Sauce
12.95**

River Club Salad

**Mixed Greens with Sun-Dried Cherries, Grape Tomatoes
and Toasted Almonds; Tossed in Raspberry-Basil Vinaigrette
5.95**

Classic Caesar Salad

**Hearts of Romaine Lettuce Tossed with Parmesan Cheese,
Seasoned Croutons and Garlic-Anchovy Dressing
5.95**

Endive & Apple Salad

**Belgian Endive, Grape Tomatoes, Sliced Apples,
Walnuts and Carrots; Tossed in White Balsamic Vinaigrette
6.95**

Salad Additions:

Grilled Sliced Chicken Breast	6.95
Petit Filet of Salmon	11.95
Sliced Petit Filet Mignon*	13.95

Entrées

Pacific Barramundi

**Asian Sea Bass Fire Grilled and Basted with Garlic Butter
on Orange-Zested Rice Pilaf and Sautéed Asparagus**

Entrée 23.95 Demi 14.50

Springer Mtn. Farms Chicken

**Spinach and Artichoke Stuffed Breast with
Garlic-Mashed Potatoes and Smoked Red Pepper Sauce**

Entrée 18.95 Demi 11.25

Veal Osso Bucco

**Slow-Braised Shank with Carrots and Caramelized Vidalia Onions;
Served on Roasted Red Potatoes and Burgundy Demi-Glace**

Entrée 34.95 Demi 20.95

Sockeye Salmon

**Grilled Filet with Roasted Plum Tomatoes, Vegetable Couscous
and Lemon Basil Cream Sauce**

Entrée 28.95 Demi 17.50

River Club Filet Mignon*

**Fire Grilled Black Angus Beef Tenderloin, Thyme-Mashed Potatoes,
Bordelaise Sauce and Chef's Sautéed Seasonal Vegetables**

Entrée 32.95 Demi 19.75

Lobster Tails

**Two Tempura Crispy-Fried Caribbean Lobster Tails
Mascarpone, Mashed Potatoes and Saffron Beurre Blanc
(Grilled or Broiled Available Upon Request)**

Entrée 36.95 Demi 22.50

Berkshire Pork Tenderloin

**Peppercorn Roasted and Sliced,
Served on Pancetta, Brandy & Cream with Roasted Purple Potatoes**

Entrée 28.95 Demi 17.50

**For your next visit please call ahead to request any dietary needs
you may have such as heart healthy, gluten free, vegetarian, etc.
With advanced notice Chef Alex will gladly prepare your meal as you like.**

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