**Salads, Soups and Appetizers**

**Golden Beet Salad**

**Baby Spinach and Golden Beets, Goat Cheese,**

**Shaved Red Onion and Pumpkin Seed Molasses Dressing**

**6.95**

**Caesar Salad**

**Hearts of Romaine Tossed with Croutons,**

 **Parmesan Cheese and Garlic-Anchovy Dressing**

**5.95**

**The River Club Salad**

**Mixed Greens with Sun-Dried Cherries,**

**Toasted Almonds, Cherry Tomatoes and Raspberry Basil Vinaigrette**

**5.95**

**Baby Iceberg Salad**

**With English Cucumbers, Cherry Tomatoes, Applewood Bacon,**

**Bleu Cheese Crumbles and your Choice of Dressing**

**7.95**

***Add to Your Salad***

**Grilled & Sliced Chicken Breast - Filet of Salmon**

**4.95 12.95**

**Sliced Petit Filet Mignon - Jumbo Lump Crab Cake**

 **13.95 8.95**

**Club Made Soups**

**Maine Lobster Corn Chowder 6.95 Roasted Tomato Parmesan**

**Sage and Butternut Squash Manhattan Clam Chowder**

**American Crafted Cheeses**

***Shakerag Bourbon Bleu - Sequatchie Cove Creamery, KY***

**Thomasville Tomme - *Sweet Grass Dairy, Thomasville, FL***

**Alpha Tolman - *Jasper Hill Farms, Greensboro Bend, VT***

 **Served with Crackers, Grapes, Honey and D’Anjou Pear Chutney**

**8.95**

**Shrimp Cocktail**

**Black Tiger Shrimp, Poached and Served with**

**Lemon and Club-Made Cocktail Sauce**

**11.95**

**Jumbo Lump Crab Cake**

**Pan-Seared with Roasted Eggplant and Served**

**on a Fried Green Tomato with Tabasco Crème Fraiche**

**13.95**

**Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Borne Illness. Please Notify Your Server of Any Possible Allergies**

**Entrees**

**Norwegian Steelhead Salmon**

**Cedar Plank Roasted and Glazed With Maple Butter and Served with**

**Washington Cherry Wild Rice Pilaf and Orange Beurre Blanc**

**Entrée 34.95 Demi 20.95**

**Bone-in Black Angus N.Y. Strip Steak**

**Fire-Grilled Dry-Aged USDA Prime**

**with Loaded Baked Potato and Portobello-Chasseur Sauce**

**44.95**

**Georgia’s Grass Roots Farms ‘Chicken Cacciatore’**

**Classic Preparation of Crimini Mushrooms and Tomato Braised Free Range Breast and Leg**

 **with Three-Cheese Stone Ground Grits and Pancetta-Braised Cipollini Onions**

**Entrée 26.95 Demi 16.95**

**Maine Lobster Tails**

**Three Crispy Fried Tails with Parmesan and**

**Chive-Mashed Potatoes, Grilled Asparagus and Stone Ground Mustard Crème Fresh**

**Entrée 42.95 Demi 28.95 (Two Tails)**

**Black Angus Filet Mignon**

**Fire-Grilled and Served with Mascarpone Duchess Potatoes; Garnished**

**with a Sunny Side Up Quail Egg and Pink Peppercorn Maytag Bleu Demi-Glace**

**Entrée 37.95 Demi 24.95**

**Pacific Ahi Tuna**

**Hawaiian Yellowfin Tuna Seared and Sliced over Sautéed Baby Bok Choy**

**with Black Cappellini Pasta and Saffron Ginger Butter**

**Entrée 27.95 Demi 16.95**

**Veal Frangelico**

**Lightly Sautéed Veal Cutlets with Crushed Hazelnuts and Frangelico Liqueur**

**and Served with Roasted Fingerling Potatoes and Sautéed Broccoli Rapini**

**Entrée 26.95 Demi 16.95**

**Duo of Autumn Lamb**

**Slow-Braised New Zealand Lamb Shank with**

**Roasted Petit Lamb Rack with Whipped Potatoes and Sautéed Asparagus**

**Entrée 32.95 Demi 22.95**

**Lump Crab Cake**

**Jumbo Lump Blue Crab and Roasted Eggplant with Acorn Squash,**

**Risotto and Sherry Beurre Blanc**

**Entrée 27.95 Demi 16.95**

**All Entrée Are Accompanied with Market-Fresh Vegetables**

**For your next visit please call ahead to request your meal be prepared with any dietary needs you may have such as**

**heart-healthy, gluten free, low sodium, vegetarian, etc. Chef Alex will to prepare your meal as you like with advance notice.**

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