

For Starters

Brussels & Pork Carnitas

**Crispy Brussels Sprouts and Pork Carnitas Tossed with Parmesan Cheese, Almonds,
Applewood Bacon and Dried Cranberries; Finished with Bacon Vinaigrette**
8.95

Caribbean Drunken Tiger Shrimp

**Broiled and Topped with Jamaican Coconut Jerk Butter
Served with Grilled Blackened French Bread**
12.95

River Club Salad

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

Caesar Salad

**Hearts of Romaine Lettuce Tossed with Seasoned Croutons,
Shredded Parmesan Cheese and Classic Caesar Dressing**
6.95

Arugula Salad

**Arugula Lettuce with Sliced Strawberries, Pickled Red Onion, Candied Pecans
and Goat Cheese; Tossed in Strawberry Vinaigrette**
7.95

Beef & Vegetable Barley Soup

**Hearty Vegetable Stew with
Angus Beef and Barley**
6.95

Creamy Corn & She Crab Chowder

**Corn & Cream Based Soup Served with
Atlantic Lump Blue Crabmeat**
6.95

Lobster Bisque

**Cream and Lobster Stock Based Soup with the Essence of
Lobster and Tomato Topped with Crispy Lobster Bites**
7.95

***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**

The Main Event

Southern-Style Cornish Game Hen

**Crispy Buttermilk-Marinated Whole Hen Split and Served over Parsley New Potatoes
with Braised Turnip Greens; Finished with Chipotle Honey Vinaigrette**

Entrée 25.95

Demi 19.50

Lac Brome Lake Duck Breast

**Bourbon-Vanilla Glazed and Pan-Roasted; Served with
Crispy Goat Cheese Polenta Cake and Deconstructed Beurré Rouge**

Entrée 28.95

Demi 21.75

Chilean Salmon Au Gratin

**Seared and Topped with Roma Tomatoes & Parmesan Cheese Baked Golden Brown;
Served over Cheddar Cheese Grits and Finished with Lemon Beurré Blanc**

Entrée 27.95

Demi 20.95

Beach Bake

Baked Cod with Lobster, Bay Scallops & Crab Au Gratin

Served over Crispy Parmesan New Potatoes

Finished with Corn Coulis and Lemon Beurré Blanc

Entrée 28.95

Demi 21.75

Jumbo Sea Scallops

**Pan Seared with Chorizo Risotto, Sautéed Haricot Vert
and Roasted Tomato Essence**

Entrée 33.95

Demi 25.50

River Club Filet Mignon

**Rosemary-Grilled Black Angus Beef Tenderloin
with Garlic-Mashed Potatoes and Bordelaise Sauce**

Entrée 32.95

Demi 24.75

Australian Lamb Chops

**Sage-Grilled and Served over Sweet Potato Hash; Topped with Charred Onions and
Mushrooms; Finished with Balsamic Drizzle and Crumbled Goat Cheese**

Entrée 34.95

Demi 26.25

**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 Joshua will gladly prepare your meal as you like.**

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