

Soups – Salads – Appetizers

Lobster Bisque

**Rich Lobster Stock Finished With Cream and Brandy
5.95**

Roasted Red Pepper

**Puréed Soup Garnished with Roasted Shallot Cream
4.95**

Turtle Soup

**Braised Louisiana Snapping Turtle with Mirepoix in a Rich
Beef Broth Finished with Sherry and Cracked Black Pepper
4.95**

Classic Escargot

**Large Helix Snails in Garlic-Pernod Butter Topped with
Provolone and Broiled, Served with Rustic Toast Points
8.95**

Gulf Oysters Thermidor

**Topped with Lobster and Baked with Cream, Shallots and
Parmesan/Parsley Bread Crumbs
14.95**

Classic Caesar Salad

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

River Club Salad

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

Heirloom Caprese Salad

**Peeled Baby Heirloom Tomatoes, Fresh Mozzarella, Shaved Red Onion
and Kalamata Olive Tapenade with a Balsamic and Basil Gremolata
7.95**

Salad Additions:

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

Entrees

Sesame Seared Ahi Tuna*

Green Bamboo Rice, Edamame Beans and Grilled Mango
Salad with Avocado Wasabi Crème Fraiche

Entrée 26.95 Demi 16.25

Maryland Softshell Crabs

Cornmeal Battered and Crispy Fried with Saffron
Risotto and Lemon Caper Beurre Blanc

Entrée 28.95 Demi 17.50

River Club Filet Mignon*

Fire Grilled Black Angus Beef with Sea Salt Roasted
Baby Yukon Potatoes and Bordelaise Sauce

Entrée 32.95 Demi 19.75

Chilean Salmon

Root Vegetable Crusted Medallions with Parmesan Grilled Summer Squash,
Risotto and Smoked Tomato Beurre Blanc

Entrée 26.95 Demi 16.25

N.Y. Strip Steak*

Pittsburg Seared Black Angus Beef
Asiago Truffle Cream Corn and Steak Frites

Entrée 30.95 Demi 18.75

New Zealand Rack of Lamb*

Thyme Roasted and Sliced Bone-in Loin
Maple Glazed Fingerling Potatoes and Rosemary Demi-Glace

Entrée 34.95 Demi 20.95

Chicken Fettuccini Alfredo

Grilled Springer Mtn. Farms Chicken, Club-Made Fettuccini Pasta,
Classic Alfredo Sauce and Parmesan Cheese

Entrée 18.95 Demi 11.50

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***