

Soups – Salads – Appetizers

Lobster Bisque

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

Cream of Mushroom Soup

**Sautéed and Puréed Crimini Mushrooms
Finished with Sage, Cream and Sherry
4.95**

Golden Lentil Soup

**Slow-Braised Lentils with Pancetta
and Caramelized Onions
5.95**

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**

Arugula Salad

**Grape Tomatoes, Sliced Hearts of Palm, Carrots and
Gorgonzola Cheese 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

Stuffed Artichokes

**Panko Breaded and Crispy Fried Artichokes
Stuffed with Goat Cheese with Roasted Red Pepper Aioli
6.95**

Lump Crab Martini

**Jumbo Lump Crabmeat, Sliced Lemon
and Cocktail Sauce; Garnished with Tempura Avocado
14.95**

Entrées

Scottish Salmon

**Cedar Plank Roasted Filet with Parsleyed
Red Bliss Potatoes and Orange-Tarragon Beurre Blanc**
Entrée 28.95 Demi 17.50

Springer Mtn. Farms Chicken

**Breast Stuffed with Cheddar-Buttermilk Corn Bread
Served on Maple-Roasted Sweet Potatoes and Toasted Pecans**
Entrée 18.95 Demi 11.50

New Zealand Lamb Rack

**Pan Seared and Roasted, Served on
Pearl Barley Risotto and Rosemary Demi-Glace**
Entrée 34.95 Demi 20.95

Gulf Red Snapper

**Pistachio Butter-Basted Filet Lightly Sautéed on
Saffron Rice Pilaf with Stone Ground Mustard Cream Sauce**
Entrée 32.95 Demi 19.75

Veal Liver

**Lightly Floured and Sautéed, Finished with White Wine and
Parsley; Served on Garlic-Mashed Potatoes with Sautéed Asparagus**
Entrée 18.95 Demi 11.50

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

Jumbo Sea Scallops

**Sautéed with Garlic-Brown Butter on
Orzo Pasta and Roasted Red Pepper Coulis**
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***