

For Starters

Crab Cake

Served with Remoulade

Stuffed Mushrooms

with Sausage and Boursin Cheese

Served with Warm Marinara

Steamed Mussels

Red Curry and Chorizo Steamed Mussels

River Club Salad

**Mixed Greens with Sundried Cherries,
Grape Tomatoes, Shredded Carrots, Toasted
Almonds and Raspberry Vinaigrette Dressing**

Hybrid Wedge Salad

**with Diced Tomatoes, Pickled Red Onions, and
Shaved Parmesan Cheese with Bleu Cheese Dressing**

Caesar Salad

**Hearts of Romaine Lettuce, Parmesan Cheese and
Seasoned Croutons Tossed in a Classic Caesar Dressing**

Vidalia Onion Soup

**Vidalia Onions, Chicken Broth and Parmesan Cheese
Served with Toast Points**

Beef and Barley

**Beef Roasted in Rich Beef Stock with
Whole Grain Barley and Chopped Fresh Vegetables**

She Crab Soup

Traditional Savannah Recipe

Butternut Squash Soup

**Cinnamon and Nutmeg Croutons
with Bourbon-Cream**

The Main Event

Rosemary Grilled Chicken Breast

Served with Creamy Risotto

Pan Seared Pecan and Herb Crusted Halibut*

Pan Seared Wild Caught Canadian Halibut with Lemon

Bechamel Served over Creamy Parmesan Risotto

**Cooked to Order*

Miso and Teriyaki Glazed Salmon*

Grilled Wild Caught Alaskan Sockeye Salmon

Served over Mushroom Risotto

**Cooked to Order*

River Club Filet*

C.A.B Beef Tenderloin with Veal Demi Sauce

Served over Mashed Potatoes

Full-, 8oz Demi-, 4oz

**Cooked to Order*

Heritage Prime Center-Cut Pork Chop

Grilled 12oz Heritage Prime Pork Chop Glazed with

Club-Made Apple Chutney Served Over Garlic Mashed Potatoes

Ribeye and Tiger Shrimp

Grilled 12oz C.A.B Ribeye with a Tiger Shrimp Skewer

Served with Roasted Red Potatoes

**Cooked to Order*

Grilled Lamb Chops

Served with Goat Cheese, Polenta

and Luxardo Maraschino Cherry Demi-Glace

**Cooked to Order*

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