



# The River Chatt *June 2025*

## Upcoming Events June 2025

### **June**

**Sunday, June 1<sup>st</sup>**  
***Sunday Brunch***

**Saturday, June 14<sup>th</sup>**  
***Prime Rib Night!***

**Sunday, June 15<sup>th</sup>**  
***Father's Day Brunch***

**Saturday, June 21<sup>st</sup>**  
***Chattahoochee River Club Seafood Fry***

**Friday, June 27<sup>th</sup>**  
***LobsterFest!***

### **Upcoming Events**

**Tuesday, July 1<sup>st</sup> Thursday July 3<sup>rd</sup>**  
***Independence Day To Go***

**Friday, July 4<sup>th</sup>**  
***Closed***

# Sunday Brunch

Sunday, June 1<sup>st</sup>

11:30 a.m. – 2:00 p.m.

Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town!  
The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!

## Included with the Buffet:

Poached Shrimp with Cocktail Sauce  
Smoked Salmon with Onions and Capers

## Soups and Salads

Clam Chowder

Arugula Salad with Watermelon and Feta Cheese

Mixed Greens and Romaine with  
Assorted Condiments and Dressings

Seasonal Fresh Fruit

## Entrees

Meatloaf

Maple Glazed Ham

Blackened Atlantic Salmon

Black Eyed Peas

Garlic Mashed Potatoes

Steamed Cabbage

Breakfast Sausage Patties

Eggs Benedict

Buttermilk Pancakes

Omelets, Fried, Scrambled and Poached Eggs  
Available Upon Request

## Variety of Club-Made Desserts

**\*23.95++**

**\*Kids 5 and under are Free!**

**\*Kids 6 to 12 years old 16.95++**



**Saturday, June 14<sup>th</sup>**

**6:00 p.m. – 9:00 p.m.**

**Your Prime Rib dinner includes Slow Roasted and Cooked to Order; Rich Tender Cut of Beef with Au Jus and Creamy Horseradish. Served with Mashed Potatoes and Haricot Vert. It also includes a choice of Soup or Salad.**

**Chicken or Seafood Entree**

**are also available with soup or salad.**

**35.95++ Per Person**

**Don't miss out on one of the Club's  
most highly anticipated events!**

# **FATHER'S DAY**

**June 15<sup>th</sup>**

**11:00 a.m. - 2:00 p.m.**

Both Fathers and Grandfathers hold an incredibly special place in our hearts. This year, express your feelings by continuing or even starting the tradition of taking dad and/or Granddad to the River Club for Father's and Grandfather's Day Brunch

## **Included with Buffet:**

Poached Shrimp with Cocktail Sauce  
Smoked Salmon with Onions and Capers

## **Soup & Salads**

Loaded Potato Soup  
Tuna Salad  
Bacon and Ranch Pasta Salad  
Mixed Greens and Romaine with  
Assorted Condiments and Dressings

## **Entrees**

Carved Roasted Beef Sirloin  
Rosemary Baked Chicken  
Smoked BBQ Pulled Pork  
Salmon Patties with Creole Sauce  
Fried Okra  
Fire Roasted Red Potatoes  
Steamed Broccoli with Melted Cheddar Cheese  
Smoked Bacon  
French Toast  
Creamy Cheese Grits

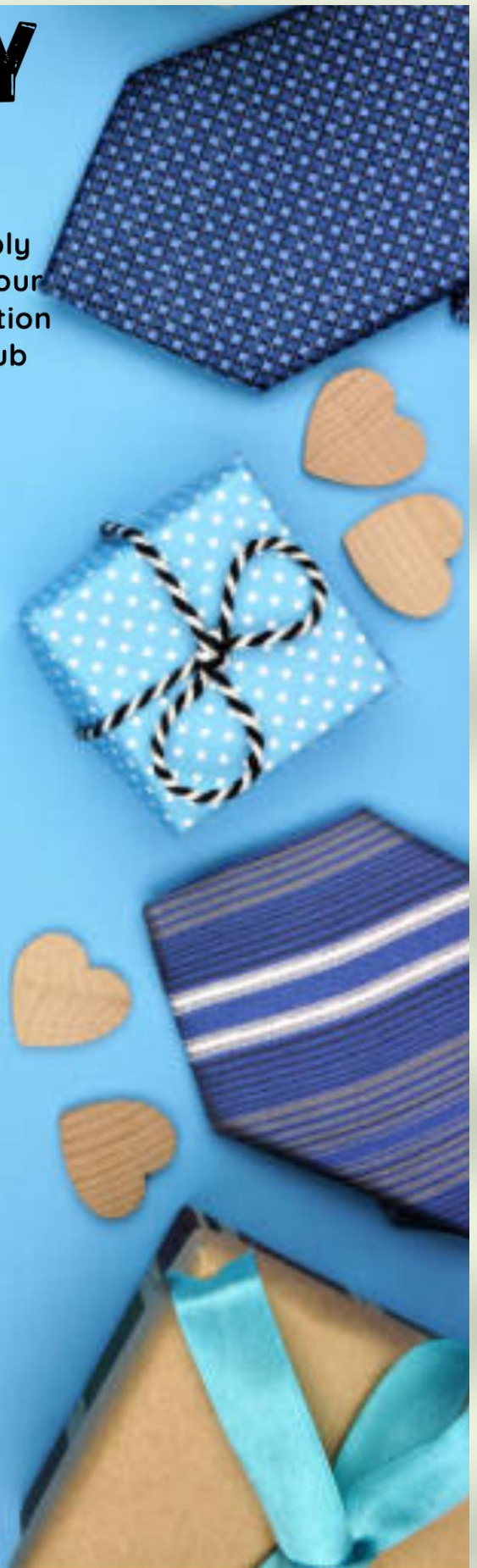
## **Desserts to Include**

Lemon Pound Cake  
Peach Cobbler  
Rum Cake  
Flourless Chocolate Cake  
and other club-made desserts

**36.00++ Per Person**

**Kids 6 to 12 years old 16.95++**

**\*Kids 5 and under are Free!!**





# Chattahoochee River Club

## Seafood Fry

Saturday, June 21st

6:00 p.m. - 9:00 p.m.

Choice of Soup or Salad

Lobster Bisque

or

River Club Salad

Entrée (Choice of One)

Fried Seafood Basket

Fried Shrimp, Fried Clams and Calamari

28.95++

Fish and Chips

Beer Battered White Fish and Hand Cut Fries

25.95++

Crab Cakes

Served with Parmesan Risotto and Asparagus

30++

Choice of Dessert

New York Style Cheese Cake

or

Key Lime Pie





# LOBSTERFEST

**Come to the Club for LobsterFest or Order To-Go!**

**Friday, June 27<sup>th</sup>**

**6:00 p.m. - 9:00 p.m.**

**Your lobster dinner includes a choice of soup or salad, a whole one-and-a-half-pound Maine lobster broiled or steamed; served with vegetables, potatoes and dessert all for only 39.95++!**

**A Chicken or Beef entrée option is also available with Soup or Salad and Dessert.**

**Don't miss out on one of the club's most highly anticipated events!**

**Call 706-596-1100 for Reservations or  
to place your Pick up To Go LobsterFest order!**





# INDEPENDENCE DAY TO GO MENU

July 1<sup>st</sup> - July 3<sup>rd</sup>

Let the River Club ease the hard work of hosting an Independence Day event on 4<sup>th</sup> of July. We will be offering a club made feast to pick and enjoy with your family and friends.

**Must Be Picked Up By  
Thursday, July 3<sup>rd</sup> @ 5:00 p.m.**

## BBQ Ribs

Full Rack - 20.95

Half Rack - 16.95

## Southern Style Pulled Pork

1 Pound - 16.25

1/2 Pound - 9.25

## Smoked Chicken

Half Chicken - 10.50

Quarter Chicken - 7.50

## Club Made Sides

Southern Style Coleslaw

Club Made Potato Salad

Brown Sugar Baked Beans

Southern Style Collard Greens

16oz Pan - 5.95

32oz Pan - 10.95

# **An Evening with the Arts**

Come to the River Club before going to the RiverCenter or Springer and enjoy a Performing Arts Dinner Menu that will allow a timely completion of your meal to get to the event. Below is a partial schedule for your convenience and the Club opening times.

## **Springer Theater**

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

**Sistas of Soul**

**Saturday, June 21<sup>st</sup>**

## **River Center for the Performing Arts**

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

**Ain't Too Proud – The Life and Times of the Temptations**

**Tuesday, June 3<sup>rd</sup>**

**Blaq on Broadway 2**

**Saturday, June 28<sup>th</sup>**



**The Chattahoochee River Club  
Executive Committee  
2025-2026**

Holly Steuart ..... President  
John Anker ..... Vice President  
Holly Steuart ..... Treasurer  
Dr. Jimmy Elder ..... Secretary  
William Scrantom ..... Committee Member  
Col. Mike Burns .....Committee Member  
Eric Seldon ..... Committee Member  
LaRae Moore ..... Committee Member  
Chris Hensen .....Committee Member  
Mason Lampton .....Committee Member

**Your Staff**

Catering/Membership Director.....Stephen Cullen  
[Events1100@myriverclub.com](mailto:Events1100@myriverclub.com)  
Executive Chef..... Eldred Jones  
[Chef1100@myriverclub.com](mailto:Chef1100@myriverclub.com)  
Club Accountant ..... Lisa Griffith  
[Crcacct@myriverclub.com](mailto:Crcacct@myriverclub.com)  
F&B Director ..... Colleen Miller  
[diningsuper@myriverclub.com](mailto:diningsuper@myriverclub.com)  
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