

The River Club at Waterlefe®

STARTERS

Moules à la Portugaise ~12~
*mussels sautéed with chorizo, kale and shallot
finished with a splash of chardonnay and lemon*

Crab-stuffed Portabella ~12~
*marinated portabella mushroom topped with a lump crab stuffing
baked to perfection and sauced with a club-made remoulade*

River Club Shrimp Cocktail ~14~
*eight chilled poached shrimp
served with a cornucopia of cheese, fruit and toasted bread
Perfect for sharing!*

SOUPS

Soup du Jour ~ 4~
club-made soup

cup	~ 4~
bowl	~ 5~

French Onion Soup ~ 5~
*caramelized onions in a rich beef broth flavored with sherry
topped with three cheeses*

An 18% service charge will be added to your check for your convenience.
Payment of this service charge is subject to your complete and sole discretion
and may be increased, decreased, or eliminated entirely.

*“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness, especially if you have certain medical conditions.”*

CHEF'S FEATURES

Add a House or Caesar salad to any entrée ~3.50~

Roasted Vegetable Cannelloni ~13~

*hand-rolled cannelloni stuffed with roasted vegetable ricotta
nestled atop a herbed tomato sauce, finished with a parmesan Mornay sauce*

Pork Posole ~15~

*pan-fried corn-dusted pork cutlet, set atop smoked cheddar grits
topped with a rustic tomato sauce and pickled purple cabbage*

Chef's Daily Creation with Fresh Local Seafood Market Price

Duck Breast ~16~

*pan-rendered crispy duck breast sauced with a citrus cilantro pesto
served with a vegetable couscous and chef's choice of vegetable*

Veal Chop Ricardo ~37~

*pan-seared veal chop nestled atop a Tuscan vegetable linguini
finished with a sweet and spicy pepper beurre blanc*

Shrimp Scampi Linguini ~15~

*eight jumbo shrimp
sautéed in a club-made scampi sauce
with tomatoes and green onions, tossed with linguini pasta*

BUILD YOUR OWN CLASSIC

Choose from the following proteins and sauces

Filet Mignon ~23~ | Chicken Breast ~14~ | Salmon Loin ~16~

Sauces

Hollandaise - hollandaise or béarnaise

Butter - beurre blanc or piccata

Demi - demi-glace or marsala

*Build Your Own Classics are served with choice of potato,
yellow rice pilaf or Boursin whipped potatoes and garnish of vegetable*