



The River Chatt August

Upcoming Events August 2022

August

Sunday, August 7th
Sunday Brunch

Thursday, August 11th
Wine Tasting: Italy

Thursday, April 21st
Wine Tasting: Riverside on Deck

Saturday, August 13th
Italian Cuisine Dinner

Sunday, August 21st
Sunday Brunch

Friday, August 26th
Lobsterfest!

CLUB CLOSINGS

The Club will be closed on Tuesday evenings for a la carte dining for the month of August only. We will reopen for Tuesday night a la carte dining on Tuesday, September 6th with some exciting new a la carte Tuesday night member events. Thank you for your patience.

Happy Hour Riverside at the River Club

Every Friday
5:00 p.m. – 6:30 p.m.

*Come experience the fusion of great views,
tasty cocktails and an amazing menu.*

**The Chattahoochee River Club introduces a Happy Hour Riverside at the Club!
We are offering a laid-back atmosphere with happy hour pricing. Your happy
hour menu will include specialty cocktails, wine, beer and a specialty menu.**

Happy Hour Cocktails

Riverside Happy Hour Menu

Shrimp Quesadilla
9.95

Charcuterie Board
Chef's Selection of Cheeses,
Meats and Vegetables
12.00 – Feeds 1-2
24.00- Feeds 3-5
36.00- Feeds 6-8

Hummus
Served with a Variety of Vegetables
5.95

Artichoke Dip
Served with Chips and Bread
5.95

Fried Scallion Dip
Creamy Onion Dip Topped
with Crunchy Fried Scallions
5.95

Fried Mushroom Dip
Queso Dip with Crunchy Fried Mushrooms
5.95



Apple Twisted Lemonade
Vodka Sour Apple Liqueur, Lemonade
8.95

Mojito
White Rum, Mint Leaves, Lime Juice, Club Soda
6.95

The Island
Dark Rum, Banana, Pineapple Juice, Kahlua,
Crème De Coco
8.95

Key West Side
Gin, Key Lime Juice, Mint Leaves
6.95

Margaritas
Flavors Include: Original, Blood Orange,
Strawberry, and Mango
6.95

Midori Sour
Vodka, Midori, Sprite
8.95

Forget me not
Gin, Blue Curacao, Lemon Juice
8.95

The Rapids
Tequila, Pineapple Juice, Blue Curacao, Mango
Juice (Blended)
8.95

Whiskey Smash
Whiskey, Mint Leaves, Lemon, Club Soda
6.95

Sunday Brunch

**Sunday, August 7th
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!**

**Shrimp Cocktail
8.95**

Included with the Buffet:

Soup & Salads

**Corn Chowder
Pasta Salad with Bacon & Ranch
Seasonal Fresh Fruit
Smoked Salmon Platter**

Entrees

**Rosemary Baked Chicken
Roasted Pork Shoulder
Fried Catfish
Creamed Corn
Garlic Mashed Potatoes
Spinach & Cheese Frittata
Waffles
Bacon
Omelet Available Upon Request**

A Variety of Club Made Desserts

***26.95++ Per Person
*Kids 5 and under are Free!
Kids 6 to 12 years old 16.95++**





WINE TASTING:
"ITALY"

Thursday, April 11th
6:30 p.m.

Join your fellow members for a relaxing evening of good times and great wines, with the backdrop of the Chattahoochee River. Daniel Thomas, from Empire Wines, will be your guide on a wine tour. Join us as we try new wines and make new friends.

Wines Include:

Castello Banfi, Brunello Di Montalcino

Castello Banfi, Centine Toscana Rose

Castello Banfi, Chianti Classico

Castello Banfi, Chianti Classico Riserva

Castello Banfi, Gavi Principessa Gavia

***21.95 Per Person**

***Price Includes Wine Tasting
with Cheese and Crackers**



Saturday, August 13th

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

**Join your fellow members for an evening of gourmet Italian selections.
Enjoy a four-course feast of Italian classics that Chef Zachary
and his culinary team have prepared for you.**

1st Course

Steamed Clams with Sweet Peppers and Onion
in White Wine with Butter; Served with Baguette

2nd Course

Traditional Caesar Salad

3rd Course

Choice of One:

Price of Entree Includes All Four Courses

Seared Sea Scallops

with Mushroom and Pea Risotto

Served with Summer Squash and Rapini in Basil Oil

55.00++

Hand Cut Ribeye

with Sundried Tomato Compound Butter, Garlic and
Rosemary Mashed Potatoes and Roasted Seasonal Vegetables

60.00++

Chicken Cacciatore

Slow Cooked in Tomato Sauce with Bell Pepper, Onion and Olives

Served over Garlic and Parmesan Mashed Potatoes

48.00++

4th Course

Chocolate Panna Cotta

Eggless Chocolate Custard

Served with Raspberry Coulis and Fresh Whipped Cream



LOBSTERFEST

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

**Friday, August 26th
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 Ribeye 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!**



The Chattahoochee River Club

Executive Committee

2021-2022

Holly Steuart President

John Anker Vice President

Holly Steuart Treasurer

Dr. Jimmy Elder Secretary

William Scramton Committee Member

Col. Mike Burns Committee Member

Eric Seldon Committee Member

LaRae Moore Committee Member

Cameron Bean..... Committee Member

Your Staff

Catering/Membership Director.....Stephen Cullen
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Executive Chef.....Zachary Thompson
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Administrative Assistant (Night)..... Gwen Freeman
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