

## **For Starters**

### **Seasoned Shrimp Wrapped in Fried Angel Hair Pasta**

**Served with Roasted Garlic and Red Pepper Sauces**

**7.95**

### **Blue Crab Martini**

**Jumbo Lump Crabmeat with Green Onions,**

**Cocktail Sauce, Sliced Lemon and Avocado**

**14.95**

### **Georgia Quail**

**Whole Brandy-Sautéed Quail**

**with Sage Crème Fresh on Grilled Golden Beets**

**13.95**

### **River Club Salad**

**Mixed Greens with Sundried Cherries, Grape Tomatoes, Shredded Carrots,**

**Toasted Almonds and Raspberry Vinaigrette Dressing**

**5.95**

### **Caesar Salad**

**Hearts of Romaine Lettuce, Parmesan Cheese and**

**Seasoned Croutons Tossed in a Classic Caesar Dressing**

**7.95**

### **Golden Beet Salad**

**Roasted Golden Beets with Goat Cheese, Honey**

**Glazed Pecans and Honey Dijon Vinaigrette**

**7.95**

### **Beef and Barley Soup**

**Hearty Vegetable Stew**

**with Angus Beef and Barley**

**6.95**

### **Lobster Bisque**

**Rich Lobster Stock Finished**

**with Brandy & Cream**

**7.95**

### **Butternut Squash Soup**

**Cinnamon and Nutmeg Spiced**

**with Bourbon-Cream**

**6.95**

## **The Main Event**

### **Pan Seared Airline Chicken Breast**

**Airline Sliced Chicken Breast Topped with Mushroom Brandy Crème Sauce  
Served with Parmesan Risotto and Vegetable Medley  
27.95**

### **Duck Breast Confit**

**Herb Marinated Crispy Sauteed Duck Breast  
Served with Orange Hoisin Sauce, Wild Rice and Vegetable Medley  
30.95**

### **Chef Fresh Market Fish**

**Ask Your Server about Todays Feature  
Market Price**

### **Atlantic Grilled Salmon\***

**Cedar Plank Roasted Filet Glazed with Honey Butter  
Served with Sundried Tomato Polenta Cake and White Wine Sauce  
Entree 27.95**

### **Seared Sea Scallops**

**Pan Seared Scallops in Lemon Butter  
Served with Saffron Angel Hair Pasta with a Citrus White Wine Sauce  
Full-44.95 Demi-36.50**

### **River Club Filet Mignon\***

**Fire Grilled Black Angus Beef Tenderloin  
Served with Bordelaise Sauce, Garlic Mashed Potatoes and Vegetable Medley  
Full- 40.95, 8oz Demi-32.95, 4oz**

### **Chef's Beef Ribeye**

**Chef's Hand Cut Angus Beef Ribeye  
Grilled to Temperature and Topped with Sautéed Wild Mushrooms and Rosemary Butter  
Served with Roasted Red Potatoes and Grilled Asparagus  
44.95, 14oz**

### **Center Cut Pork Chop**

**Herb Marinated Fire Grilled Pork Chop  
Served with Squash Casserole, Green Beans and Mashed Potatoes with Onion Gravy  
27.95, 7oz**

### **Lamb Chop au Poivre**

**Smoked Pepper Crusted Lamb Chop  
Served with New Potatoes and Asparagus in a Dijon Rosemary Sherry Cream Sauce  
Full- 35.95 Demi-27.95**

**\*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\***