



The River Chatt January 2021

Upcoming Events January 2021

January

Sunday, January 3rd
Sunday Brunch

Wednesday, January 13th
Chinese Lunch Feature

Saturday, January 16th
Seafood Extravaganza

Sunday, January 17th
Sunday Brunch

Friday, January 29th
LobsterFest!

Sunday Brunch

Sunday, January 3rd, 2021

Come to the Club and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by Chef Doug and his culinary team.

It's the perfect way to start off a relaxing Sunday with family and friends!

Soups (Choice of One)

Latin Black Bean Soup

Tomato Basil Soup

Salads (Choice of One)

**Caprese Salad – Sliced Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Basil Leaves
Finished with Extra Virgin Olive Oil and Balsamic Reduction**

Mixed Fresh Fruit with Lime Yogurt

**Grilled Caesar Salad- Grilled Romaine Heart, Grilled Roma Tomatoes, Crostini with
Classic Caesar Dressing and Parmesan Cheese**

**River Club Salad – Mixed Greens, Sundried Cherries, Grape Tomatoes and Toasted Almonds
(Choice of Dressing – Raspberry Vinaigrette, Blue Cheese, Ranch or Golden Italian**

Entrees (Choice of One)

Create Your- Three Egg Omelet

**Choices of Ham, Bacon, Sausage, Bell Peppers, Onions, Tomatoes, Spinach, Asparagus
Cheddar or Swiss Cheese; Served with Hash Brown Potatoes**

Black Pepper Fried Chicken

Served with Cauliflower Mashed and Sautéed Yellow Squash and Red Onions

Creole Baked Grouper

**Seasoned Black Grouper Baked in a Spicy Tomato Sauce with Celery, Peppers
and Onions ; Served with Steamed Herb Rice and Vegetable Medley**

Grilled Flat Iron Steak

**Grilled to Temperature and Served with a Merlot Reduction,
Roasted Garlic Mashed Potatoes and Grilled Asparagus**

Desserts (Choice of One)

Tiramisu

Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Pots de Crème

Chef's Chocolate Chip Walnut Cookie

23.95++ Includes Soup, Salad, Entrée and Dessert

Iced Tea 2.50

Coffee 2.50

Espresso 5.95



Chinese Lunch Feature

Wednesday, January 13th, 2021

Join your fellow Members for these international “flavors”!

**The international lunches are regular lunch priced
and always seem to bring in a crowd!**

Soup or Salad (Choice of One)

Egg Drop Soup

Miso Soup with Shiitake & Tofu

**Shrimp, Rice & Noodle Salad- Rice Noodles Tossed with Ginger-Poached Shrimp, Green
Onion Cilantro and Shaved Carrots in a Soy Vinaigrette**

**River Club Salad - Mixed Greens, Sundried Cherries, Grape Tomatoes and Toasted Almonds
(Choice of Dressing – Raspberry Vinaigrette, Blue Cheese, Ranch or Golden Italian)**

Entrees (Choice of One)

Moo Goo Gai Pan*

**A Cantonese Dish of Stir Fried Chicken, Mushrooms and Asian Vegetables in a
Light Ginger Soy Broth; Served with Steamed Rice**

Beef & Broccoli*

**Strips of Flat Iron Steak Stir-Fried with Broccoli Spears in a
Spicy Asian Beef Stock; Served with Steamed Rice**

Seafood Fried Rice*

**Shrimp & Crab in Chinese Fried Rice with Vegetables, Egg and Soy Sambal
(Asian Chili-Garlic Paste)**

***All Entrees Served with Club Made House Bread**

Desserts (Choice of One)

Mandarin Cheesecake

Tempura Bananas with Honey and Toasted Sesame Seeds

Pecan Pie

Chocolate Mousse Cake

16.95++ Includes Soup or Salad, Entrée and Dessert

Iced Tea 2.50

Coffee 2.50

Italian Dark Roast Espresso 5.95



Seafood Extravaganza

With Optional Wine Pairings

Saturday, January 16th 2021

6:00 p.m. – 9:00 p.m.

If you enjoy seafood, you will love what Chef Doug and his culinary crew have cooked up for you. After all that Thanksgiving and Christmas traditional food shift gears and bring the gang down for some great seafood! The trawlers are in and it was a huge catch! Many delicacies await you so throw in your line and get yours!

Soups (Choice of one)

Lobster Bisque

Southern Catfish Chowder

Appetizer (Choice of one)

River Club Shrimp Cocktail

Crawfish Tails in Creole Red Pepper Sauce over Angel Hair Pasta

Entrée Selections

Broiled Lobster Tail

Broiled with Herb Garlic Butter Sauce;

Served with Cranberry Wild Rice and Grilled Asparagus

46.95

Ferrari Carano, Fume Blanc- 6.50

Seabass Meniere

Sautéed in White Wine, Lemon and Butter; Served with Green Bean

Almandine and Dill Red Bliss Potatoes

38.95

Kendall Jackson Chardonnay- 6.50

Seared Scallops and Shrimp Fra Diablo

Tossed in a Spicy Tomato Sauce with White Wine, Crushed Red and Black Pepper,

And Vegetables; Served over Linguini with Steamed Broccolini

37.75

Ecco Domani Pinot Grigio- 5.50

Grilled Flat Iron Steak

Grilled to Temperature with Cabernet Dijon Sauce and Topped with Blue Cheese Crumbles;

Served with Roasted Garlic Mashed Red Potatoes and Grilled Zucchini

36.95

Greg Norman Cabernet Sauvignon- 7.00

Dessert

Tiramisu

Pots de Crème

Praline Apple Pie

Fresh Berry Cheese Cake

Sunday Brunch

Sunday, January 17th 2021

Come to the Club and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by Chef Doug and his culinary team. It's the perfect way to start off a relaxing Sunday with family and friends!

Soups (Choice of One)

Cream of Artichoke Soup
Curry Chicken with Rice Soup

Salads (Choice of One)

Roasted Beet, Orange and Goat Cheese Salad

Cucumber and Red Onion Salad- Served with Dill and Sour Cream

Mixed Fresh Berries in Mint Syrup

**River Club Salad – Mixed Greens, Sundried Cherries, Grape Tomatoes and Toasted Almonds
(Choice of Dressing – Raspberry Vinaigrette, Blue cheese, Ranch or Golden Italian)**

Entrees

Crab Cake Eggs Benedict

Served with Sweet Potato and Cheddar Hash

Chicken Piccata

**Sautéed with White Wine, Lemon, Capers and Parsley;
Served Over Angel Hair Pasta with Vegetable Medley**

Seared Red Snapper

**Served with Yellow Pepper Fennel Sauce,
Fingerling Potatoes and Haricot Vert**

Grilled Flat Iron Steak

**Served with a Cabernet Reduction,
Horseradish-Mashed Potatoes and Grilled Asparagus**

Desserts (Choice of One)

Tiramisu

Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Pots de Crème

Chef's Chocolate Walnut Cookie

23.95++ Includes Soup, Salad, Entree and Dessert

Iced Tea 2.50

Coffee 2.50

Espresso 5.95



**Come to the Club for Lobsterfest
or Order To Go**

**Friday, January 29th 2021
6:00pm - 9:00pm**

**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, potato
And dessert all for only 36.95!**

Don't to 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!**

