



The River Chatt *July 2022*

Upcoming Events July 2022

June

Every Friday, July
Riverside Happy Hour Fridays

Sunday, July 3rd
Sunday Brunch

Thursday, July 14th
Bastille Day Lunch Buffet

Saturday, July 16th
French Cuisine Dinner

Sunday, July 17th
Sunday Brunch

Saturday, July 23rd
LobsterFest

Saturday, July 30th
Christmas in July Dinner

Happy Hour Riverside at the River Club

Every Friday in July
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.**

Riverside Happy Hour Menu

Maple Glazed Peanuts with Bacon
6.95

Shrimp Quesadilla
9.95

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

Hummus
Served with a Variety of Vegetables
7.95

Artichoke Dip
Served with Chips and Bread
7.95

Fried Scallion Dip
Creamy Onion Dip Topped
with Crunchy Fried Scallions
7.95

Fried Mushroom Dip
Queso Dip with Crunchy Fried Mushrooms
7.95

Happy Hour Cocktails

Apple Twisted Lemonade
Vodka Sour Apple Liqueur, Lemonade
8.95

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

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, June 5th

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:

Soups and Salads

New England Clam Chowder

Cucumber Salad

Mixed Greens and Romaine with
Assorted Condiments and Dressings

Seasonal Fresh Fruit

Smoked Salmon

Entrees

Grilled Flank Steak with Bordelaise Sauce

Roasted Snapper with Chardonnay Cream Sauce

Made-to-Order Omelets

Cornbread Casserole

Garlic Mashed Potatoes

Waffles

Bacon

Black-Eyed Peas

Corn, Okra and Tomatoes

Grits Bar

Seasonal Fresh Fruit

Variety of Club-Made Desserts

26.95++ Per Person

*Kids 5 and under are Free!

Kids 6 to 12 years old 16.95++

Call Nakia or Gwen at 706-596-1100
to make your reservations.

Variety of Club-Made Desserts

***26.95 Per Person Includes Soup, Salad, Entree and Dessert**

***Kids 5 and under are Free! *Kids 6 to 12 years old 16.95**

Bastille Day Lunch Buffet

Thursday, July 14th

11:30 a.m. – 2 p.m.

Join your fellow Member for these international flavors!

The international buffets are regular buffet priced and
always seem to bring in a crowd.

Buffet to Include:

Soup & Salads

French Onion Soup

Niçoise Salad

Mixed Greens and Romaine with Assorted Condiments and Dressings

Entrees

Chicken Coq au Vin

Pan Seared Tilapia with Citrus Beurre Blanc

Lyonnais Potatoes

Haricot Vert

Roasted Cauliflower

Seasonal Fresh Fruit

Desserts

Poached Pears

Bread Pudding

Key Lime Pie

Cookies

and a Variety of Club Made Desserts.

18.95++

Call Nakia or Gwen at 706-596-1100 to make your reservations.



French Cuisine Dinner



Saturday, July 16th
6 p.m. – 9 p.m.

1st Course

Choice of:

Potato Leek Soup

Or

Parisian Salad with Mustard Vinaigrette

(Leafy Greens, Lardon of Ham, Gruyere Cheese, Tomato and Boiled Egg)

2nd Course

Choice of:

Steak au Poivre

NY Strip with Peppercorn Cream served with Haricot Vert and Truffle Fries

Or

Chicken Coq au Vin

Chicken Leg and Thigh Slow Braised in Red Wine served with
Pommes Puree and Pearl Onion, Carrot and Mushroom Medley

Or

Seafood Bouillabaisse

Poached Seafood with Fennel
in a Saffron Broth and Orange Zest

3rd Course

Cheese and Fruit Plate

Assorted French Cheeses Paired with Fruit

4th Course

Salted Caramel Crème Brulée

Price of Entrée Include All Four Courses
Call 706-596-1100 for Reservations or
to place your Pickup To-Go order!

Sunday Brunch

Sunday, July 17th
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

Soup and Salads

New England Clam Chowder

Cucumber Salad

Mixed Greens and Romaine with
Assorted Condiments and Dressings

Seasonal Fresh Fruit

Smoked Salmon

Entrees

Grilled Flank Steak with Bordelaise Sauce

Roasted Snapper with Chardonnay Cream Sauce

Made-to-Order Omelets

Cornbread Casserole

Garlic Mashed Potatoes

Waffles

Bacon

Black-Eyed Peas

Corn, Okra and Tomatoes

Grits Bar

Seasonal Fresh Fruit

Variety of Club-Made Desserts

26.95++ Per Person

*Kids 5 and under are Free!

Kids 6 to 12 years old 16.95++



LOBSTERFEST

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

Saturday, July 23rd

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 Prime Rib 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!**



Saturday, July 30th

6 p.m. – 9 p.m.

Join your fellow members at the Club for a traditional Christmas Dinner.
This dinner event will include soup, salad and dessert on the buffet with a choice of Entrée.

Included with the Buffet:

Butternut Squash Soup
Mixed Greens with Candied Walnuts and Sun Dried Cherries Salad
Mixed Greens and Romaine with
Assorted Condiments and Dressings
Pecan Pie
Sweet Potato Pie
Chess Pie
and Assorted
Club-Made Desserts.

Choice of Entrée:

All Entrees include Traditional Dressing, Green Bean Casserole and Cranberry Sauce.

Oven Roasted Turkey with Gravy

Maple Glazed Ham with Stone Ground Mustard

Salmon Croquettes with Remoulade Sauce

28.95++ Per Person

Call 706-596-1100 for Reservations or
to place your Pickup To-Go order!

The Chattahoochee River Club

Executive Committee

2021-2022

Holly Steuart President

John Anker Vice President

Dr. Jimmy Elder Secretary

William Scrantom Committee Member

Col. Mike BurnsCommittee 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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Club Accountant Lisa Griffith

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F&B Director Colleen Miller

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Administrative Assistant (Day).....Nakia Mebuge

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Administrative Assistant (Night)..... Gwen Freeman

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General ManagerStephen Cullen

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