

## **For Starters**

### **Steamed Mussels**

**Blue Mussels Steamed in White Wine and Butter with Garlic and Shallot  
Served with Toasted Baguette**

### **Zucchini Frites**

**Julienned Zucchini in Tempura Batter  
Served with Basil Pesto Aioli**

### **Whitefish Croquette**

**Served with a Garlic Cream Sauce**

### **River Club Salad**

**Mixed Greens with Sundried Cherries, Grape Tomatoes, Shredded Carrots,  
Toasted Almonds and Raspberry Vinaigrette Dressing**

### **Caesar Salad**

**Hearts of Romaine Lettuce, Parmesan Cheese and  
Seasoned Croutons Tossed in a Classic Caesar Dressing**

### **Spring Spinach Salad**

**Baby Spinach with Sliced Pear, Prosciutto, Shredded Parmesan,  
And Roasted Almonds Dressed with Applewood Bacon Vinaigrette**

### **Beef and Barley Soup**

**Beef Roasted in Rich Beef Stock with  
Whole Grain Barley and Chopped Fresh Vegetables**

### **Lobster Bisque**

**Rich Lobster Stock Finished  
with Brandy and Cream**

### **She Crab Soup**

**Traditional Savannah Recipe  
Served with Sherry**

# The Main Event

## Airline Chicken Breast

Roasted Airline Chicken Breast Served in a Soubise Sauce with Asparagus, Roasted Carrots, and Garlic Mashed Potatoes

## Stuffed Red Snapper

Roasted Snapper Filet Stuffed with Torn Scallop, Shrimp and Crab, Served with Rosemary Brown Butter, Mashed Potatoes, Haricot Vert and Citrus Cream

## Pan Seared Sea Scallops

Served with a Lemon Beurre Blanc,  
Asparagus and Roasted Summer Squash  
Full- Demi-

## Teriyaki Glazed Grilled Salmon\*

Grilled Filet Glazed with Teriyaki  
Served with Sautéed Vegetable Medley and Fried Rice

## Spinach Risotto

Creamy Risotto with Spinach Puree,  
Roasted Seasonal Vegetables, Parmesan and Basil Pesto

## River Club Filet Mignon\*

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

## Seared Duck Breast

Pan Seared Magret Duck Breast  
Served with Wild Mushroom Risotto, Asparagus,  
Roasted Carrot with Red Wine and Cherry Reduction

## Braised Lamb Shank

Slow Cooked New Zealand Lamb Shank  
Served with Garlic Mashed Potatoes, Roasted Zucchini  
and Squash with Lamb Jus

\*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\*