



The River Chatt

November 2020

Upcoming Events November 2020

November
Sunday, November 1st
Sunday Brunch

Friday, August 20th
LobsterFest!

Thursday, November 26th
Thanksgiving Lunch Pick Up To Go

The Chattahoochee River Club Executive Committee 2020-2021

Cameron Bean President
John Anker Vice President
Chris Meacham Secretary
Holly SteuartTreasurer
William Scramtom Committee Member
William C. Woolfolk Committee Member
Eric Seldon Committee Member
Dr. Jimmy ElderCommittee Member
LaRae MooreCommittee Member

Your Club Staff Contact Information

Membership Information
Member1100@knology.net
Catering DirectorStacy Bridges
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Executive ChefJoshua Joiner
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Sous ChefTerry Brown
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General ManagerWayne Milton
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Sunday Brunch

Sunday, November 1st 2020

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

23.95++ Includes Soup, Salad, Entrée and Dessert

Soups (Choice of One 8 oz.)

Beef & Barley Soup, Roasted Red Pepper Soup

Or Chicken & Vegetable Soup

Salads (Choice of Two)

**Arugula & Blackberry Salad- Feta Cheese,
Slivered Red Onions, Raspberry Vinaigrette**

**River Club Salad – Mixed Greens, Sundried Cherries,
Grape Tomatoes and Toasted Almonds**

Fresh Fruit Plate

**Marinated Tomato & Cucumber –Red Onions,
Fresh Herbs, Balsamic Drizzle**

Entrees (Choice of One)

Roasted Chicken & Wild Mushrooms

**Herb Roasted Breast with Parsley New Potatoes,
Haricot Vert and Oven-Roasted Wild Mushrooms**

Cajun-Style Fresh Catch *

**Fire-Grilled Cod Filet Topped with Vegetable Étouffée;
Served on Dirty Rice and Vegetable Medley**

Southern-Style Pork Chop*

**Herb Grilled with Cheddar Grits and
Bacon & Onion Jam; Served with Vegetable Medley**

Classic Eggs Benedict

**Seared Prosciutto Ham Served on Grilled English Muffins;
Topped with Poached Eggs, Tabasco Hollandaise and Grilled Asparagus**

All Entrees Served with Fresh Baked Bread

Desserts (Choice of One)

Cheesecake

Key Lime Pie

Pecan Pie

Chocolate Mousse Cake

Chocolate Chip Cookies

Iced Tea 2.50

Coffee 2.50

Sunday Brunch

Sunday, November 15th 2020

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

23.95++ Includes Soup, Salad, Entrée and Dessert

Soups (Choice of One)

Roasted Red Pepper Soup, Corn & Bacon Chowder
or Beef & Vegetable Soup

Salads (Choice of Two)

Bacon-Cheddar Ranch Pasta Salad

River Club Salad – Mixed Greens, Sundried Cherries, Grape Tomatoes and Toasted Almonds

Fresh Fruit Plate

Traditional German Potato Salad

Entrees (Choice of One)

Grilled Quail*

Wild Grilled Quail Topped with Peach Chutney;
Served with Roasted Sweet Potato and Grilled Asparagus and Finish with Lemon Beurre Blanc

Pan Roasted Tilapia Almandine*

Pan Roasted Tilapia with Creamy Cheddar Grits,
Haricot Vert and Almond Brown Butter

Fried Chicken and Waffles

Fried Bone in Breast & Belgian Waffles;
Topped with Butter and Honey Chipotle

Loaded Omelet Breakfast*

Omelet with Peppers, Tomatoes, Onions, Mushrooms, Ham & Pepper Jack Cheese;
Served with Pork Sausage Links, Homestyle Hash Browns & Cheddar Grits

All Entrees Served with Fresh Baked Bread

Desserts (Choice of One)

Red Velvet Miniature Cake

Cheesecake

Tiramisu

Pecan Pie

Boston Cream Pie

Chocolate Chip Cookies

Iced Tea 2.50

Coffee 2.50



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

Friday, November 20, 2020

6:00 - 9:00

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 Club-Made 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!





November 26, 2020

**Place your Pick-Up To Go orders
by 5:00 p.m.
Tuesday, November 24th**

**Pick up your To-Go orders
on Thursday, November 26th
between 8:00 a.m. and 11:00 a.m.**

Club-Made Soup

Loaded Potato

Celery, Onion, Potatoes, Cream, Cheddar Cheese, Fresh Herbs & Applewood Bacon

The River Club Salad

Mixed Greens, Sundried Cherries,

Shaved Carrot, Grape Tomatoes and Toasted Almonds Tossed in Raspberry Vinaigrette

Thanksgiving Classics

**Roasted Turkey Breast, Giblet Gravy,
Cranberry Sauce and Orange Glazed Smoked Honey-Maple Ham
with Cornbread Dressing, Sweet Potato Casserole
and Southern Style Green Bean Almandine**

All Served with Fresh Club-Made Bread

Duo of Desserts

Pecan Pie

Fresh Berries & Whipped Cream

and

Bourbon Bread Pudding

Topped with Sauce Anglaise

27.95++ Per Person

**Thanksgiving Just For Kids!
(Six and Under)**

**Chicken Fingers, French Fries and Fresh Fruit Bowl
11.95**

Iced Tea 2.50

Coffee 2.50

Italian Dark Roast Espresso 5.95