

RIVER HILLS COUNTRY CLUB

STARTERS & SHAREABLES

🍷 CAPRESE PESTO FLATBREAD

: Roasted Heirloom Tomato, Basil Pesto, Fresh Mozzarella Cheese, Balsamic Glaze :

12

- Add Free Range Chicken Breast: 4 -

🍷 THE HILLS BANG BANG SHRIMP

: (6) Florida Gulf Shrimp, Sweet Chili, Sriracha :

13

RUEBEN EGG ROLLS

: Braised Corned Beef, Sauerkraut, Swiss, Caraway Seeds Russian Dressing :

10

🍷 DOMESTIC CHEESE BOARD

: Buttermilk Bleu, 4 Year Vermont Cheddar, Mezz Fontina, Grand Cru Reserve, Vintage Van Gogh Smoked Gouda, Curried Almonds, Cabernet Poached Bartlett Pear, Golden Raisins, Toast Points :

18

GF RIVER HILLS WINGS

: 1 ¼ lb. of Traditional or Boneless Wings, House Made Bleu Cheese or Ranch, Celery :

13

- Buffalo, BBQ, Garlic Parmesan, Sweet Chili, Blackened Dry Rub -

CUBAN EGG ROLLS

: Mojo Pork, Ham, Genoa Salami, Swiss, Mustard Aioli :

9

🍷GF ROASTED GARLIC & PARMESAN TRUFFLE FRIES

: Hand Cut Russet Potatoes, Aged Parmesan, Roasted Garlic Butter, Fried Garlic, Black Truffle Oil, Citrus Aioli :

9

GF FRIED RED BLISS POTATO "SKINS"

: "Twice Baked" Filling, Roasted Garlic, Cheddar, Bacon Crunchies, Pickled Mustard Seeds :

9

🍷 SEARED AHI TUNA

: Ponzu Aioli, Sriracha, Black and White Sesame Seeds, Grated Ginger :

13

SOUP & SALADS

➡ Add to any Salad: :: Chicken 5 :: Salmon 6 :: Gulf Shrimp 6 :: Tuna 7 ➡

SOUPE DU JOUR

: Chef's Soup of The Day :

Cup 3 :: Bowl 5

WHITE CHICKEN CHILI

: Cannellini Beans, Sweet Corn, Cilantro, Homemade Roasted Chicken Broth, Free Range Chicken Breast :

Cup 4:: Bowl 6

- With Fried Tortilla Crisps and Cheddar Jack Cheese -

SMOKED BRISKET CHILI

: 12 Hour Smoked Black Angus Brisket, Dark Kidney Beans, San Marzano Tomatoes :

Cup 4:: Bowl 6

- With Sour Cream, Shredded Cheddar Jack, Chopped Scallions -

GF 🍷 SEARED SALMON SALAD

: Pan Seared Faroe Island Scottish Salmon, Tossed Field Greens, Toasted Pine Nuts, Yellow Cherry Tomatoes, Diced English Cucumbers, Dill Vinaigrette :

17

🍷GF 🍷 HOUSE SALAD

: Spring Mix, English Cucumber, Heirloom Cherry Tomato, English Cucumber, Organic Carrots, Shaved Celery :

8

- Lemon Vinaigrette, Bleu Cheese, Ranch, Parmesan Caesar, Citrus Oregano Vinaigrette, -

🍷 THE GIANT CAESAR

: Chopped Hearts of Romaine, Hand Torn Brioche Garlic Croutons, Shaved Parmesan, Homemade Parmesan Caesar Dressing :

8

TURKEY COBB WEDGE SALAD

: Baby Iceberg Lettuce, Heirloom Cherry Tomatoes, Shaved Red Onion, Diced Avocado, Hard Boiled Egg, Grilled Corn, Oil Braised Turkey Breast, Chipotle Bleu Cheese Dressing :

14

CHILDREN'S ITEMS

➡ Ages 12 & Under - Adult Up-charge \$3 ➡

BURGER

: Quarter pound blend, brioche bun, hand cut fries :

7

GRILLED CHEESE

: Sourdough, American, Hand cut fries :

5

CHEESE QUESADILLA

: Flour tortilla, Monterrey-Jack cheese, Hand cut fries :

5

HOT DOG

: Quarter pound all-beef frank, Hand cut fries :

6

CHICKEN FINGERS

: 3 hand breaded chicken strips, Choice of sauce, Hand cut fries :

6.5

Consuming raw/under-cooked meats, poultry, seafood or eggs may increase risk of food-borne illness, especially if you have certain medical conditions

➡ All Menu Items Are Subject To 20% Service Charge & 8.5% Sales Tax ➡

SANDWICHES & HANDHELDS

☞ :: Served with French Fries, Sweet Potato Fries, Tortilla Chips, or Coleslaw :: Add Side Salad: 1.95 ☞

HOT DOG

: ¼ LB All Beef Frank, Toasted Bun, Choice of Toppings :
6

"DIPPED" FRIED CHICKEN SANDWICH

: Buttermilk Brined Free Range Chicken Breast., Crushed Cornflake Crust, Green Tabasco Honey, Garlic Dill Mayonnaise, Sliced Pickle, Bibb Lettuce, Brioche Bun :
14

EL CUBANO

: House Roasted Mojo Cuban Pork, Sliced Ham, Salami, Yellow Mustard, Swiss, Pickles, La Segunda Cuban Bread :
13

❶ GRILLED VEGETABLE WRAP

: Carrot, Zucchini, Red Onion, Heirloom Cherry Tomato, Spinach, Bell Pepper, Bibb Lettuce, Goat Cheese, Garlic Dill Mayonnaise :
12

TURKEY & BRIE GRILLED CHEESE

: Toasted Sourdough, Apple Bacon Jam :
14

RIVER HILLS BURGER

: Proprietary Burger Blend, Bibb, Red Onion, Tomato, Sliced Pickle, Brioche :
13

THE SAWGRASS CLUB

: Double Decker, Shaved Turkey, Ham, Crisp Bacon, Bibb Lettuce, Sliced Tomato, Sliced Avocado, Toasted Sourdough, Garlic Aioli :
14

❶ IMPOSSIBLE BURGER

: Plant based, Avocado, Pickled Red Onion, Tomato, Lemon Vinaigrette, Brioche :
13

SHRIMP TACOS

: 3 Flour Tortillas, Marinated Red Cabbage, Queso Fresco, Smashed Avocado, Pico de Gallo, Pickled Fresno Chilis, Cilantro, Lime :
15
- Blackened, Grilled or Fried -

MEATLOAF SANDWICH

: Melted Cheddar, Tomato Aioli, Grilled Onions, Toasted Sesame Kaiser Roll :
13

THE HOT PASTRAMI MELT

: House Smoked Shaved Pastrami, Grain Dijon Mustard, Melted Swiss, Marble Rye Toast :
14

ENTRÉES

☞ Served 5pm-Close Wed. - Fri. ☞

GF CAST IRON RIBEYE

: 10oz Ribeye, Grilled Asparagus, Roasted Garlic Mashed Potatoes, Roasted Brown Beech Mushrooms :
25

❶ STUFFED ZUCCHINI

: Toasted Herb Breadcrumbs, Parmesan, Mozzarella, Roasted Peperonata, Spinach Sauté :
15

GF FAROE ISLAND SALMON

: House Blackening Seasoning, Spinach Sauté, Roasted Potatoes, Saffron Fume :
20

SEARED MEATLOAF

: Ground Heritage Pork, Angus Ground Chuck, Fresh Herbs, Sweet Tomato Sauce, Roasted Garlic Mash Potatoes, Roasted Carrots :
16

GF SHRIMP SCAMPI

: Gulf Shrimp, Fettucine, Roasted Garlic Butter, Brule Lemon, White Wine, Italian Parsley :
18

GF STUFFED PORK LOIN

: Boneless Center Cut Heritage Pork, Mushroom & Goat Cheese Stuffed, Sauté Spinach, Roasted Red Bliss Potatoes :
18

GF GRILLED YELLOWFIN TUNA

: Roasted Vegetable Quinoa, Avocado Crema :
21

CENTER CUT SIRLOIN

: 8oz Black Angus Sirloin, Grilled Asparagus, Roasted Garlic Mashed Potatoes :
17

CHEF'S CATCH OF THE WEEK

: Select Local and Domestic Fish Selection. Assorted Preparation and Cut. :
MARKET

- Please Ask Your Server for Details on This Week's Selection -

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