

# - SALADS & POWER BOWLS -

## SPINACH & APPLE SALAD 🅸

Baby spinach, Granny Smith apple, chopped bacon, candied walnuts, crumbled gorgonzola cheese, dried cherries & cranberries • *Petit \$8 | Entree \$15* 

## CAESAR SALAD

Crisp romaine tossed in our Roman Caesar dressing, with croutons & shaved parmesan cheese • *Petit \$6 | Entree \$11 | Add Anchovies +\$2* 

## RIVER CLUB SALAD

Mixed greens, tomato, cucumber, red onion, carrot, croutons, hard boiled egg & shredded jack cheese • *Petit \$6 | Entree \$11* 

## STEAKHOUSE WEDGE SALAD (\*)

Iceberg lettuce wedge with heirloom tomato, cucumber, chopped bacon, red onion crumbled gorgonzola cheese & balsamic glaze • Petit \$7 | Entree \$13

## THAI PEANUT NOODLE BOWL &

Buckwheat soba noodles, power blend slaw, tuxedo sesame seeds & five-spice peanuts, tossed with a zesty Thai peanut-lime sauce • \$13

# MEDITERRANEAN POWER BOWL &

Quinoa, roasted chickpeas, cucumber, tomato, kalamata olive blend roasted red peppers & red onion, drizzled with EVOO & tahini lemon sauce served with roasted garlic hummus • \$13

#### Add a Protein to Your Salad or Power Bowl...

Murray's Chicken Breast (8oz, Non-GMO) • +\$9 60 South Salmon\* (8oz, Arctic Circle) • +\$15 16-20 ct Gulf Shrimp (6 Each) • +\$13 Grilled Tofu (6oz) • +\$6 ♥

## Choose a Dressing...

Ranch • Blue Cheese • Balsamic Vinaigrette • Caesar • 1000 Island • Honey Mustard Poppyseed • Herb Vinaigrette • Mango Pineapple Vinaigrette

Member discount applies. | 20% service charge will be added to your check for your convenience.

🔪 = Club Favorite | 🥸 = Vegetarian Item | 😰 = Gluten-Free Item

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.



## - ENTREES -

**SPAGHETTI BOLOGNESE** • Classic Italian meat sauce, slow-cooked & tossed with spaghetti, finished with shaved parmesan cheese & garlic knots • \$17

**KEY WEST RED SNAPPER** • Sauteed red snapper topped with crab meat & vanilla-infused sundried tomato mango beurre blanc, served with coconut milk key lime risotto & broccolini • \$38

**PORCINI MUSHROOM RAVIOLI & BURRATA** • Wild porcini mushroom ravioli tossed in a delicate black truffle & sage cream sauce surrounding fresh burrata finished with frizzled leeks • \$22 🚱

**SEARED SEA SCALLOPS\*** • Four, U-10 sea scallops seared to perfection & finished with spicy coconut sauce & roasted corn salsa, topped with bacon jam & served with sweet potato hash & sauteed spinach • \$MKT

**BRAISED LAMB SHANK** • Braised, fall-off-the-bone lamb shank finished with lamb jus & mint gremolata, served with whipped potato & roasted asparagus • \$38

**BABY BACK RIBS** • Fall-off-the-bone & finished with Sweet Baby Ray's BBQ Sauce served with your choice of two sides • \$25 🎤 😩

### BUILD-YOUR-OWN CLASSIC •

#### Choose a Protein...

BLACK ANGUS RESERVE FILET MIGNON\* (8oz) • \$55 BLACK ANGUS RESERVE NEW YORK STRIP\* (12oz) • \$40 MURRAY'S CHICKEN BREAST (8oz, Non-GMO) • \$24 60-SOUTH SALMON\* (8oz, Arctic Circle) • \$25 16-20 CT GULF SHRIMP (6 Each) • \$24

#### Choose a Finishing Touch...

Lemon Beurre Blanc • Piccata • Danish Bleu Cheese Fondu & Fried Onion Demi Glace • Cremini Mushroom Marsala • Green Peppercorn Demi Glace Hollandaise • Bearnaise • Sauce Choron

#### **SIDES**

Roasted Shallot Whipped Potato • Baked Potato • Chorizo Sweet Potato Mash House Risotto • Broccolini • Roasted Asparagus • Haricot Vert



# - HANDHELDS -

All served with choice of House-Made Chips, Seashore Fries, Onion Rings, or Slaw

#### HOUSE-MADE BURGER BAR\*

Choice of Angus Brisket Blend, Black Bean, or Impossible Burger Cooked to order, served on a toasted brioche roll with leaf lettuce, tomato, pickle & red onion • Cheese: Cheddar, Swiss, American, Pepper Jack, Provolone, Danish Blue Cheese Fondu • Additional Toppings: Crisp Bacon, Sauteed Onions, Mushrooms • \$19

#### DOUBLE SMASH BURGER **>**

Twin 4oz Angus beef patties, smashed & griddle cooked to perfection topped with crisp bacon, sauteed onions, sharp cheddar cheese garlic pickles & our house burger sauce • \$18

#### **WATERLEFE STEAK SANDWICH\***

Grilled 6oz prime rib steak topped with Danish blue cheese fondu & fried onions with leaf lettuce, vine ripe tomato & horseradish aioli • \$25

### **B.L.T. SANDWICH**

6 crispy strips of bacon, vine ripe tomato, leaf lettuce & garlic mayonnaise served on your choice of toasted rye or sourdough bread • \$14

#### ATLANTIC WHITEFISH SANDWICH

Atlantic Haddock prepared beer battered or broiled with leaf lettuce, vine ripe tomato house-made tartar sauce & grilled lemon, served on a toasted hoagie roll • \$20

#### **OPEN-FACED MEATLOAF SANDWICH**

Delicious Club-made meatloaf, set atop grilled Texas toast & whipped potato topped with mushroom gravy & fried onions, served with a side salad • \$20



## - PIZZA & WINGS -

## RIVER CLUB SIGNATURE CHICKEN WINGS .

Seasoned & fried to perfection, get them breaded or naked served with bleu cheese or ranch dressing & crudites

\*\*Sauces:\*\* Buffalo, Garlic Parmesan, Honey Bourbon BBQ, 3-Mile Island, Sweet Thai Chili 6 Wings \$10 | 12 Wings \$18

#### **BUILD-YOUR-OWN PIZZA**

#### Choose a Crust...

Italian Wood-Fired • 12" Bar Pie \$13 | 16" Large Pie \$17
Gluten-Free Cauliflower Crust • 12" \$15 (\$)

## **Choose Toppings**

\$2 Each for First Five Toppings (No Charge After Five)

Pepperoni • Sausage • Ham • Bacon • Extra Cheese • Mushroom • Onion • Bell Pepper Sundried Tomato • Black Olives • Jalapeno Pepper • Anchovy • Pineapple

# WATERLEFE SPECIALTY PIZZA | THE MEDITERRANEAN 🌄 🥸

Topped with kalamata olive blend, artichoke hearts, spinach sundried tomato, roasted red peppers, pizza cheese blend & feta cheese, with our traditional pizza sauce

#### Choose a Crust...

Italian Wood-Fired • 12" Bar Pie \$17 | 16" Large Pie \$22
Gluten-Free Cauliflower Crust • 12" \$20 (\$)



## - STARTERS & LIGHTER FARE -

#### SOUP DU JOUR **>**

Chef Angel's weekly creation • Cup \$6 | Bowl \$7

#### CARAMELIZED FRENCH ONION SOUP **>**

Crostini & sweet onions under a blanket of perfectly melted cheeses • \$9

## SHRIMP COCKTAIL A LA LEFE

Eight, very shareable jumbo shrimp, accompanied by zesty cocktail sauce & grilled lemon, served with fresh berries grape cluster, boursin cheese & crostini • \$28

## WATERLEFE'S FAMOUS BRUSSELS SPROUTS > (\*)

Fried and tossed in a sweet bourbon glaze, topped with crispy bacon & blue cheese • Half Order \$8 | Full Order \$14

#### **SESAME-CRUSTED AHI TUNA\***

Tuxedo sesame-crusted ahi tuna steak, seared to rare & sliced thin, served with citrus ponzu & ginger sesame sauce garnished with seaweed salad, pickled ginger & wasabi • \$20

#### SPINACH & ROASTED RED PEPPER DIP

Chopped spinach & roasted red peppers, folded into a trio of mozzarella, parmesan & cream cheese, baked to perfection & served with naan bread • \$11