

RIVER CLUB at
Waterlefe

À La Carte DINING

Chef-Crafted Cuisine • Diverse & Delicious • Seasonal Selections

DINE-IN OR TAKE-OUT | EVERY WEDS, FRI & NON-EVENT SAT | 5PM-9PM

Seating / Ordering Options:

Main Dining Room | Reservations Required

Bar | First Come, First Served | Full Menu Available
 Happy Hour 4pm-6pm

Bistro | Reservations Usually Accepted

Take-Out | Full Menu Available

For Reservations & Take-Out:

Email | RCDining@WaterlefeFL.com

Phone | 941-253-LEFE(5333)

Waterlefe Celebrates 25 Years!

What began as a unique development project for two real estate developers in the 1990's – a combined golf and marina community – was sold to a national developer, Watermark Communities, Inc., (WCI) and it evolved to become Waterlefe Golf and River Club.

The first homes situated on Foggy Morn Lane sold in 2000. Eventually, 617 units were built, including those in The Shores, The Sound, Watch I, and Watch II. The first of seven U.S. Open Qualifying Tournaments was held here in 2002. Both the River Club and the Golf Clubhouse have been remodeled and modernized since first being built. To date, Waterlefe remains a very special place to live and play.



Thank you for dining at The River Club—Where every event is a special event.





A La Carte MENU

Starters

Soup Du Jour

Cup \$6 | Bowl \$7

Ask your server about today's delicious selection

Frutti De Mare | \$21

Classic shrimp cocktail & deviled crab cakes

served with cocktail sauce, lime aioli & grilled lemon

Steak Bites | \$21

Tender ribeye bites breaded in a corn starch & rice flour coating, deep fried golden brown

& served with your choice of creamy bleu cheese

maple bourbon apple bacon BBQ sauce or honey mustard

Oysters Rockefeller

Plump oysters topped with fresh spinach, parsley, Pernot, gruyere & parmesan cheeses

Baked to perfection

Half Dozen \$20 | Dozen \$40

Sliders Divine | \$16



A trio of grilled mini brioche buns featuring Angus beef patties, caramelized onion

Irish sharp cheddar & Cajun 1000 island sauce

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



= Club Favorite |  = Vegetarian Items |  = Gluten Free Items

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



A La Carte MENU

Salads



Petit \$7 | Entrée \$12

Crisp romaine tossed in our Caesar dressing with croutons & shaved parmesan cheese



Petit \$7 | Entrée \$12

Mixed greens, tomato, cucumber, red onion, carrot, & shredded cheddar jack cheese



Petit \$10 | Entrée \$16

Artisan greens & romaine lettuce mix with candied Florida pecans, blackberries, raspberries mango & strawberry pearls, red onion, hearts of palm, bell pepper & Manchego cheese

Add a protein to your Salad:

Murray's Free-Range Chicken Breast (non-GMO) (8oz) \$10

"Atlantic Sapphire" Salmon* (8oz) \$17

13/15 Coldwater Shrimp (5 each) \$14

Our Dressings:

Mango Pineapple Vinaigrette | Blue Cheese | Balsamic Vinaigrette
Caesar | Italian | Raspberry Lime Vinaigrette | Orange Sesame Ginger Vinaigrette
Ranch | Honey Mustard | 1000 Island

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A La Carte MENU

Hand-Helds

*All Hand-helds served with Choice of Home Made Yukon Gold Chips, Sidewinder Fries
Beer Battered Onion Rings or Cole Slaw
(Now with choice of Black & Blu, Really Ranch or Lawry's Seasonings)*

House-Made Burger Bar

***Wagyu Black Angus Beef \$20 or Black Bean Burger \$15** (V)

*Cooked to order, served on a toasted brioche roll with leaf lettuce, tomato, pickle, & red onion.
Cheese: Cheddar, Swiss, American, Pepper Jack or Blue Cheese
Additional Toppings: Crisp Bacon, Sautéed Onion, Mushroom*

Florida Keys Shrimp Roll | \$17

*A delicious shrimp salad made with fresh gulf shrimp, mango pineapple salsa and mayonnaise
Served in a split toasted hotdog roll*

Island Gallus | \$18

*Grilled chicken breast topped with lettuce, tomato & mango pineapple salsa
Finished with melba orange Thai chili sauce & finger lime caviar
Served on a toasted brioche roll*

Specials

Ask your server about tonight's offerings for:

Fresh Catch

*Chef's weekly culinary inspiration of
the freshest fish from Alaska to Chile
sourced from Crazy Fish International*

Bistro Bite

Weekly rotating pub style offering

Chef's Feature

*Chef's weekly culinary inspiration of the freshest
ingredients & proteins*

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A La Carte MENU

Entrée Selections

Steaks:

All Steaks are Certified USDA Prime CBA

6oz Filet Mignon \$40 | 9oz Filet Mignon \$43 | 12oz New York Strip \$43 | 14oz Ribeye \$51

* All steaks are cooked to your liking & served with your choice of two sides.
Finish your steak perfectly with your choice of mushroom or peppercorn demi glace, chimichurri or smoked Danish bleu cheese sauce

Mediterranean Falafel | \$21

House made falafel set atop cilantro lime hummus & quinoa
finished with tzatziki, cilantro oil & rainbow radish microgreens

Nassau Chicken & Crab | \$33

6oz Airline breast stuffed with Canadian crab cake, Manchego cheese
& finished with guava Maui wowwe crème Served with your choice of two sides

Adobo Honey Tomahawk Pork Chop | \$51

Cheshire heritage tomahawk pork chop marinated with adobo honey
grilled to perfection & finished with melba orange sauce
Served with your choice of two sides

Spaghetti Squash Napoleon | \$17

Roasted spaghetti squash, tomato pomodoro, fresh basil & thyme
topped with frizzled carrots & parsnips

Black Magic Shrimp | \$34

6 jumbo shrimp marinated in Black Magic Seasoning sauteed and finished with a splash of cream
Served with pineapple & coconut milk risotto & your choice of one additional side

Stuffed Zucchini | \$16

A duo of zucchini squash stuffed with cremini mushroom, heirloom tomato, bell pepper & shallots
finished with Chimichurri Sauce



Sides:

**Baked Potato | Creamy Whipped Potato | Chorizo Sweet Potato Mash | Saffron Rice
Pecan & Lime Brussel Sprouts | Southern Collard Greens | Zucchini Sautee | Broccolini**

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Wine SELECTIONS

Chardonnay

Wente | Livermore Valley, CA | \$10/\$35
Sonoma-Cutrer | Sonoma Coast, CA | \$14/\$54
Kendall Jackson VR | CA | \$11/\$40

Pinot Grigio

Mezzacorona | Alto Adige, IT | \$9/\$33

Fragrant & Crisp

Chateau St. Michelle Riesling | Colombia Valley, WA | \$9/\$33
Ombre Rose | South France | \$8/\$30

Sauvignon Blanc

Kim Crawford | Marlborough, NZ | \$12/\$42
William Hill | North Coast, CA | \$12/\$42

Special Reds

OZV Zinfandel | Lodi, CA | \$10/\$35
Campoviejo Rioja Tempranillo | Logrono, SP | \$10/\$35
Ruffino Chianti | Italy | \$10/\$35
Barossa Valley Shiraz | South Australia | \$10/\$35

Cabernet Sauvignon

Chateau St. Michelle | Colombia Valley, WA | \$14/\$54
Wente | Livermore Valley, CA | \$11/\$40
Rodney Strong | Sonoma County, CA | \$11/\$40
Franciscan Cornerstone | CA | \$11/\$40

Pinot Noir

La Crema | Sonoma, CA | \$11/\$40
Meomi | Livermore Valley, CA | \$11/\$40

Sparkling White

Mumm Napa Brut | Napa, CA | \$56 Btl
Ruffino Prosecco | Tuscany, IT | \$10 Split

Looking for something nicer? Ask your server about our Special Event Wine List.

Member Discount Applies.