

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. Please join us in April 2025 as we celebrate our 25th Anniversary! The schedule of special celebration events will be published regularly. We look forward to serving you!



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
Chef Angel's creation

Caramelized French Onion Soup | \$9

Crostini & sweet onions under a blanket of perfectly melted cheeses

Shrimp, Lobster & Snow Crab Cocktail | \$20 

*Jumbo shrimp, lobster & snow crab cocktail claws
served with zesty cocktail sauce & fresh lemon*

Waterlefe's Famous Brussels Sprouts

Half Order \$9 | Full Order \$16 

Fried brussels sprouts tossed in a sweet bourbon glaze, topped with crispy bacon & blue cheese

Sesame Crusted Ahi Tuna Skewers | \$19 

*Pan seared sesame crusted Ahi tuna & fresh pineapple set atop wakame salad
Finished ponzu sauce, wasabi & pickled ginger*

Bahn Mi Lettuce Wraps | \$17 

*Lettuce cups, pickled vegetables, Asian chicken, peanuts & fresh herbs served deconstructed
Served with sweet Thai Chili dipping sauce*

Flash Fried Calamari Duo | \$19




*Fresh calamari, caper lime remoulade, Korean kogi sauce
sweetie drop peppers & green onion*

Belfiore Burrata Cheese | \$18

*Fresh burrata cheese topped with nduja & gremolada
Served with fresh arugula & grilled focaccia*

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Member Discount Applies | 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

Heirloom Tomato Cucumber & Mozzarella Stack

\$15

Sliced heirloom tomato, Buffalo mozzarella & fresh cucumbers beautifully stacked with fresh herbs, balsamic syrup & EVOO

Caesar

Petit \$7 | Entrée \$11

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

Club

Petit \$7 | Entrée \$11

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

Italian Chopped Salad

Petit \$8 | Entrée \$13

Iceberg lettuce, roasted chickpeas, pepperoncini, shaved parmesan cheese, tomato, red onion, pepperoni, kalamata olives & sopressata tossed with herb feta vinaigrette

Add a protein to your Salad:

Murray's Chicken Breast (non-GMO) (8oz) \$9

Kvaroy Salmon (Artic Circle) (7oz) \$15

16-20 ct Gulf Shrimp (6 each) \$13

Our Dressings:

Blue Cheese | Balsamic Vinaigrette | Caesar | Italian | Raspberry Vinaigrette

Asian Sesame | Ranch | Honey Mustard | Herb Vinaigrette

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A La Carte MENU

Hand-Helds

(All Sandwiches served with Choice of Home Made Chips, Club Fries or Slaw)

House-Made Burger Bar | \$19

Angus Beef, Turkey, Salmon, or Club Made Vegan Burger ^(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 or Bacon Jam

Shaved Prime Rib French Dip Sandwich | \$21

Shaved prime rib piled on a toasted hoagie roll & topped with melted provolone cheese

Served with Au jus for dipping

Gulf Grouper Sandwich | \$ Market Price \$

Broiled or blackened with lettuce, tomato & red onion.

Served with house-made tartar sauce on a toasted brioche roll.

Open Faced BBQ Cheshire Pork Sandwich | \$19

Slow cooked BBQ pork piled high with melted cheddar cheese on toasted garlic Texas toast

Specials

Ask your server about tonight's offerings for:

Fresh Catch

Chef Angel's select preparation of the freshest fish—brought in daily!

Comfort Food

Classic dishes that you know & love

Chef's Feature

Chef Tod's weekly culinary inspiration

Sandwich

The possibilities are endless

Build Your Own Classic

Choose a protein:

Grilled Chairmans Reserve Filet Mignon

(9oz) \$45 (6oz) \$40

Murray's Chicken Breast (Non-GMO) (8oz) \$27

Cedar Plank Kvaroy Salmon (Artic Circle) (7oz) \$32

16-20 ct Gulf Shrimp (6 each) \$28

Finishing Touches:

Balsamic Syrup | Creamy Marsala | Asian BBQ

Italian Salsa Verde | Lemon Butter Sauce

Spicy Sicilian Butter

Served with choice of baked potato, Risotto du jour or homestyle whipped potatoes, & seasonal vegetables.

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A La Carte MENU

Entrees

Braised Lamb Ragout | \$35

Slow cooked lamb with garlic, herbs, roasted tomato, carrot, celery & onion
Tossed with pappardelle pasta & topped with lemon ricotta & parmesan cheeses

Shrimp & Lobster Ravioli | \$40

Tender ricotta filled ravioli, tossed with sundried tomato, spinach, artichoke, fresh garlic, basil
& lemon butter sauce
Topped with lobster meat & gulf shrimp

Farro Super Food Bowl | \$18

Toasted farro with roasted butternut squash, shawarma roasted chickpeas, brussels sprout, broccoli
roasted bell pepper & toasted pistachios
Finished with lemon shallot herb sauce

Add a protein from list at bottom of page

Cheshire Pork Osso Bucco (16oz) | \$38

Slow roasted pork shank & vegetable egg roll set atop creamy polenta
Finished with natural jus & Italian salsa verde

Veal Holstein | \$36

Breaded, pan fried veal cutlets topped with anchovy, fried egg & lemon-caper butter sauce
Served with potato potthucke & asparagus

Southern Harvest Chicken | \$34

Pan seared airline breast of chicken & guanciale served with sweet potato, Brussel sprout & wild rice hash
Finished with maple Dijon-pomegranate molasses & salsa macha

Soy & Sesame Halibut | \$40

Flaky soy sesame glazed Canadian halibut with stir-fried Lo mein noodles & pickled Asian slaw

Cheshire Baby Back Ribs

Half Rack \$20 | Full Rack \$29 




Fall-off-the-bone baby back ribs glazed in house made BBQ sauce
Served with fries & coleslaw

***Add A Protein to Select Item:**

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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.

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