

A 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)



Chef-Crafted Cuisine: Experience a culinary journey. Our Executive Chef, Tod Hess, is a celebrated member of the American Culinary Federation as a Certified Executive Chef. On Wednesday, Friday, & non-event Saturdays, Members and their guests will love our extensive A La Carte menu of diverse and delicious, seasonal selections. **View the current season's menu online here:** <https://tinyurl.com/59sz2ahx>



Outstanding Service is Our Top Priority: Every River Club dining experience is personalized by our friendly and professional food and beverage team (including a seasonal International service staff with accolades). Whether enjoying a simple drink and conversation with a friend at the bar, or a truffle-infused culinary masterpiece in our dining room, you are a special guest. Sit back, relax, and let us serve you - *your way*.

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.

Cedar Plank Crab Cake | \$25

(Make it a dinner for an additional \$6)

Jumbo lump crabmeat, pineapple-mango salsa, lemon butter sauce, micro greens.

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.

Rock Shrimp Gazpacho Martini | \$20

Grilled rock shrimp, cucumber, avocado, Zing-Zang tomato gazpacho, cilantro, tortilla crisps.

Roasted Beet, Avocado, & Citrus Tower | \$18

Fresh roasted beet root, smashed avocado, mandarin oranges, feta cheese, micro greens, tortilla crisps & sumac vinaigrette.

Flash Fried Calamari Duo | \$19




Fresh calamari, caper lime remoulade, Korean Kogi sauce, sweetie drop peppers, green onion.

Caprese Stuffed Portobello | \$17

Fresh mozzarella cheese, baby heirloom tomatoes, basil, garlic, balsamic syrup.

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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.



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Salads

Chopped Wedge Salad

Petit \$8 | Entrée \$13

Chopped iceberg lettuce, vine ripened tomato, smokey bacon, crisp cucumber, blue cheese crumbles, herbed croutons, & buttermilk ranch dressing.

Caesar

Petit \$7 | Entrée \$11

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

Club

Petit \$7 | Entrée \$11

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

Mediterranean Salad

Petit \$8 | Entrée \$13

Spinach / romaine mix, cured olive, sundried tomato, artichoke hearts, roasted pepper, red onion, caper berries, feta cheese & herb vinaigrette.

Add a protein to your Salad:

Amick Farms Chicken Breast (7oz) \$9

Farro Island Salmon (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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Hand-Helds

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

House-Made Burger Bar | \$18

Certified Angus Beef, Turkey, Salmon, or Beyond Meat

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

Grilled Prime Rib Sandwich | \$22

Char-grilled, smothered with sauteed peppers, onion, mushroom, & provolone cheese. Served on a toasted Milano roll with horseradish aioli.

Gulf Grouper Sandwich | \$ Market Price \$

Broiled or blackened with lettuce, tomato & red onion.
Served with house-made tartar sauce on a toasted Milano roll.

Mushroom French Dip | \$16

Roasted wild mushrooms, caramelized onion & provolone cheese, served on a Milano roll with mushroom jus

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.

Butcher's Block

Hand-cut and will melt in your mouth.

Flat Bread

Chef's daily creation

Build Your Own Classic

Choose a protein:

Grilled Chairmans Reserve Filet Mignon (7oz) \$45

Amick Farms Chicken Breast (7oz) \$27

Cedar Plank Farro Island Salmon (7oz) \$32

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

Finishing Touches:

Balsamic Syrup, Hollandaise Sauce, Apple Bourbon Chutney, Asian BBQ, Lemon Butter Sauce, Black Garlic Butter

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

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Entrees

Braised Lamb Shank | \$35

Slow-cooked, rosemary/burgundy demi, gremolata, mashed potato, & charred brussels sprouts.

Truffle & Ricotta Ravioli | \$22 (V)

Tender truffle & ricotta filled ravioli, tossed with roasted tomato, basil, asparagus tips, Mediterranean olives, toasted pine nuts, balsamic butter, & shaved parmesan cheese.

***Add a protein from list at bottom of page.**

Shawarma Chickpea Couscous Bowl | \$18 (V)

Tri-colored Israeli couscous, roasted chickpeas, carrot, baby bell peppers, cilantro, dried apricot, shawarma spices, arugula, pickled shallot, & harissa yogurt sauce.

***Add a protein from list at bottom of page.**

Prime Cheshire Pork Ribeye | \$30 (GF)

Chargrilled, sweet potato-brussel hash, apple-bourbon chutney, horseradish-stone ground mustard vinaigrette.

Veal Francaise | \$34

Sauteed egg battered veal cutlet, with capellini pasta, shiitake mushroom, caper berries, spinach, heirloom tomatoes, & lemon butter sauce.

Chicken Chesapeake | \$36

Airline breast of chicken stuffed with crabmeat supreme filling, topped with Old Bay hollandaise sauce, served with asparagus risotto.

Seafood Risotto | \$40

Saffron risotto, sea scallops, gulf shrimp, clams, mussels, calamari, chicken, chorizo, peas, roasted peppers, wine, & seafood fume.

Baby Back Ribs (GF) (V)

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 on Select Items:

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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

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