



Chefs Steak Night Specials

French Onion Gratin | \$9

Crostini & sweet onions under a blanket of perfectly melted cheeses

Lobster Bisque | \$14

Silky Lobster Bisque finished with sherry wine, lobster chunks & puff pastry garnish

Escargot en Crouete | \$18

Jumbo escargot cooked in a garlic herb butter & topped with puff pastry

Entrees:

Halibut a la Oscar | \$42

Pan seared and finished with asparagus, jumbo lump crab topped with hollandaise

8oz Chateaubriand for One | \$55

Cooked to your liking & Finished with your choice of Hollandaise, Bearnaise,
Truffle Butter or Peter Lugar Steak Sause

Surf & Turf | \$62

8oz Filet Mignon cooked to your liking served with a pair of sauteed jumbo shrimp,
Finished with your choice of Hollandaise, Bearnaise,
Truffle Butter or Peter Lugar Steak Sause

A la Carte Sides:

Creamed Spinach \$10 | Stuffed Baked Potato \$6 | Jumbo Asparagus \$10

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

