

APPETIZERS & SHAREABLES

DUET HUMMUS \$15

Roasted red pepper and basil garlic EVOO, micro basil, grilled warm pita, olives and mixed crudité vegetables

LOADED NACHOS (GF) \$12

Tri-colored tortilla chips layered with queso, black olives, chili, jalapeños, & shredded lettuce, served with salsa, quacamole, & sour cream

SPICY SHRIMP SUSHI STACK (GF) \$12

Layers of sushi rice, cucumbers, & avocado topped off with fresh spicy gulf shrimp with sriracha

PRETZEL NUGGETS \$8

Tossed with kosher salt & served with beer cheese

SOUTHWEST CHICKEN QUESADILLA \$

Grilled chicken, pepper jack cheese, roasted poblano peppers, black beans, & corn salsa on a flour tortilla, served with guacamole, salsa, & sour cream

SEARED AHI TUNA (GF) \$14

Sesame-seared ahi tuna served over Asian slaw with wasabi & soy ginger sauce

ROASTED CHICKEN LETTUCE WRAPS \$14

Tossed in peanut sauce, served with sesame teriyaki, ponzo sauce, Asian slaw, water chestnuts, cucumbers & bibb lettuce

ANNA MARIA GROUPER FINGERS \$15

Grouper lightly floured & fried served with key lime aioli

BOOM-BOOM SHRIMP \$14

Lightly breaded shrimp tossed in boom-boom sauce over a bed of shredded lettuce with scallions

BLEU CHEESE KETTLECHIPS \$8

Crispy homemade chips topped with melted bleu cheese, crispy bacon and scallions

BUFFALO CAULIFLOWER \$10

Roasted cauliflower, tossed in buffalo sauce, served with ranch or blue cheese

RIVER CLUB CHICKEN WINGS (GF)

Choice of buffalo (MILD or MEDIUM), honey BBQ, or teriyaki 5 wings \$10.00 10 wings \$16.00

HAND-HELDS

Choice of one side: pub chips, homemade coleslaw, french fries or sweet potato waffle fries +\$1, fruit cup +\$2, side salad or Caesar +\$2

RIVER CITIE RELIBEN \$14

Tender corned beef, sauerkraut, thousand island dressing, & melted swiss cheese on a toasted marble rye

CALIFORNIA CHICKEN WRAP \$13

Grilled chicken, bacon, provolone, avocado, beefsteak tomatoes, & spring mixed greens, served with homemade ranch on the side

CASTAWAY CAY GROUPER SANDWICH \$15

Crispy grouper, tomato, lettuce, & onion with old bay mayo on a tossed potato bun

BIG KAHUNA CHICKEN SANDWICH \$13

Blackened chicken breast with island spices, teriyaki sauce, ham, grilled pineapple, & pepperjack cheese on a brioche bun

CRISPY ARTICHOKE SANDWICH (GF) \$14

with tangy pickles, crunchy cabbage slaw, and a jalapeño ranch on a gluten-free bun

GASPARILLA TACO TRIO

Three flour tortillas, cabbage, mango salsa, & lime crema

Chicken \$10 Mahi Mahi \$12 Blackened Shrimp \$13

ABACO ISLAND MAHI SANDWICH \$17

Lightly blackened mahi with Bahama slaw, tomato, guava remoulade on a brioche bun

TRADITIONAL BLT \$13

Crispy bacon, lettuce, tomato, & mayonnaise on a toasted wheat-berry bread

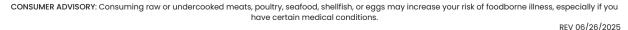
THE RIVER CLUB BURGER \$14

8 oz. Angus patty with lettuce, tomato, red onion, pickle, & choice of cheese (american, swiss, provolone, or cheddar)

CLASSIC HOT DOG \$

All beef hot dog served on a toasted bun, add chili & cheese+\$1

GLUTEN-FREE BUNS & CAULIFLOWER FLATBREAD MAY BE SUBSTITUTED. ASK YOUR SERVER IF AN ORDER CAN BE MADE GLUTEN-FREE OR VEGETARIAN: (GF) = Gluten Free (V) = Vegetarian







SOUPS OR SALADS

Choice of dressing: bleu cheese, ranch, caesar, berry pomegranate, mojito vinaigrette, balsamic vinaigrette, or citrus vinaigrette

COBB SALAD (GF)

HALF**\$12** FULL**\$17**

Grilled chicken, romaine & iceberg lettuce, chopped bacon, hard-boiled egg, tomatoes, avocado & bleu cheese crumbles

CITRUS AVOCADO SALAD (GF)

\$14

Mixed greens, shaved fennel, pink grapefruit segments, mandarin oranges, parmesan cheese, mixed with Persian cucumbers, and sliced avocado tossed in a citrus vinaigrette. Chicken +\$5.00 Shrimp +\$6.00 Salmon +\$7.00

CREAMY CHEDDAR BROCCOLL SOUP

CUP \$5

BOWL \$7

BUDDHA BOWL (GF & V) \$13

Brown rice, garbanzo beans, butternut squash, sautéed spinach, mushrooms, sweet red bell pepper, avocado, teriyaki tofu, sunflower seeds, & a miso teriyaki

CAESAR SALAD

\$9

Romaine lettuce, shaved parmesan, tossed in creamy Caesar dressing, topped with crispy croutons Chicken +\$5.00 Shrimp +\$6.00 Salmon +\$7.00

POACHED APRICOT & BURRATA SALAD

\$15

Arugula, toasted walnuts & crispy prosciutto with blood orange shallot dressing

ENTRÉES

WHEAT-BERRY SALMON

\$24

Pan-seared over warm wheat-berry, lentils, red & green pepper, raisins, parsley, with a honey lemon sauce

PAN SEARED FLORIDA GROUPER

\$35

Served with smoked Gouda grits topped with tomato bacon gravy with chef-selected seasonal vegetables

CALYPSO SNAPPER

Blackened red snapper, coconut jasmine rice, chef vegetable du jour topped with mango pineapple salsa

RIVERCLUB FRESH CATCH

MARKET PRICE

Blackened, Baked, Pan-seared choice of: Beurre Blanc, Coconut Curry, tarragon champagne served with jasmine rice & vegetable du jour

SMOKED PORKCHOP WITH FLORIDA **BLUEBERRY COMPOTE**

\$32

Bone-in pork chop house-smoked with buttery mashed potato, chef-selected vegetables, topped with sweet & savory Florida blueberry compote

BABY BACK RIBS (GF) half rack \$18.00, full rack \$25 Slow-cooked and char-grilled pork ribs with honey whiskey BBQ sauce, roasted red potatoes, & coleslaw

HERB BUTTER RIBEYE (GF)

\$35

15 oz. grilled ribeye topped with herb butter, served with roasted red potatoes & vegetable du

CHICKEN PARMESAN ITALIAN

\$16

with bread crumbs topped with marinara, melted mozzarella over spaghetti

DESSERTS

BANANA PECAN BREAD PUDDING

Shared dessert, serves 3-4 people \$8.00 Please allow 20 minutes

FLOURLESS CHOCOLATE CAKE (GF)

\$7

CHEESECAKE WITH BERRY SAUCE

\$7

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





BREAKFAST FAVORITES

VEGGIE SCRAMBLED TOFU HASH BOWL (V)	\$15	OMELETS	
Served with mushrooms, tomatoes, spinach, roasted red peppers, with choice of white, wheat or rye toast		Served with choice of home-style potatoes, grits, tater tots, or toast	
EGGS YOUR WAY Two eggs your way, with your choice of bacon, sausage, or Canadian bacon Served with choice of: home-style potatoes, grits, loaded grits +\$2.50, or fruit +\$2.50 & choice of: white, wheat, or rye toast	\$12	FLORENTINE OMELET Spinach, tomatoes, & feta cheese	\$12
		WESTERN OMELET Bell peppers, onions, ham, & mixed cheese	\$12
	\$13	HAM & CHEESE OMELET Ham & mixed cheese	\$12
CLASSIC BENEDICT English muffin, Canadian bacon, poached eggs & hollandaise sauce, choice of side	\$10	VEGETARIAN OMELET (V) Red bell peppers, spinach, cherry tomatoes,	\$12
BACON, EGG & CHEESE CROISSANT With choice of side	\$12	onions, & mixed cheese MEAT LOVERS OMELET	\$14
MIXED BERRY STUFFED FRENCH TOAST With choice of side	\$16	Ham, bacon, sausage, & mixed cheese OMELET YOUR WAY	\$12
CORNED BEEF HASH English muffin, corned beef hash, poached eggs & hollandaise sauce, choice of side	\$15	3 eggs made to order with choice of cheese: feta, mixed (jack/cheddar), American, cheddar, Swiss, or provolone	
substitute Southwest tofu or chicken + \$2.00		Additional options for +\$.50 each:	
CHICKEN & WAFFLES Served with caramel maple syrup	\$14	(Meat) Ham, sausage, bacon, tofu, corned beef	
PANCAKES OR BELGIAN WAFFLE Served with a cup of fruit Add: Strawberries and whipped cream+\$2 Chocolate chips and whipped cream +\$2	\$10	(Veggies) Green peppers, onion, tomato, mushrooms, roasted red pepper, spinach, jalapeños	
		(Sauces) Hollandaise, Pico de Gallo, avocado	

SPECIALTY BREAKFAST

BREAKFAST TACOS	\$12	STEAK & EGGS	\$15
3 soft flour tacos with scrambled eggs,		6 oz. Prime rib steak with two eggs, served with	
black bean corn salsa, choice of: Sausage,		home-style potatoes, fruit, & choice of toast	
bacon, or ham served with a cup of fruit &			
a side of sour cream and guacamole		HUEVOS RANCHEROS	\$13
OATMEAL BOWL Add maple brown sugar, fresh mixed fruit, or vanilla whipped cream	\$6	Crispy corn tortilla, topped with black beans, salsa, jalapeño, and a sunny-side up egg	

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