



Chef's Weekly Specials

Soup:

Gazpacho

Fresh Catch:

Herb Crusted Chilean Sea Bass | \$49.41

Served over mushroom risotto, grilled asparagus,
blistered baby heirloom tomatoes and beurre blanc

Pasta Special:

Tagliatelle Pasta & Shrimp | \$28.24

Tossed in a lemon garlic sauce with fresh peas
Finished with shredded asiago cheese

Chef's Special:

Grilled Double Lamb Chop | \$37.65

Served with roasted fingerling potatoes and wilted spinach
Finished with demi-glace

Ice Cream of the Month:

Chocolate Mousse | \$10.59

Cookie & Cream Gelato

Garnished with Oreo crumbles & whipped cream

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

