



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

Shrimp Cocktail a la lefe | \$28

8 Jumbo shrimp accompanied with zesty cocktail sauce & grilled lemon

Served with fresh berries, grape cluster, Boursin cheese & crostini

Entrees:

Halibut a la Oscar | \$42

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

16oz 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:

Truffle Steak Fries \$12 | Jumbo Baked Potato \$12 | Jumbo Asparagus \$15

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

