

RIVER GRILLE



Dinner

STARTERS

Soup of the Day  Small 5/7 Large 9/11

Caesar or House Salad  9 / 11

Wedge Salad  12 / 15

Crisp iceberg wedge with bacon, grape tomatoes, red onion, blue cheese crumbles, croutons, blue cheese dressing, and balsamic drizzle.

Trio Salad  14 / 17

A scoop each of pimento cheese, chicken salad, and egg salad served on greens with grape tomatoes, seasonal fruit, and assorted crackers.

The Red, White, and Blue 10 / 13

Seasonal greens, strawberries, blueberries, feta cheese, candied pecans, light citrus vinaigrette.

Pub Taters  11 / 14

A full pound of crispy baked potato bites loaded with smoky bacon, crunchy onions, melty beer cheese, green onion and creamy ranch.

Bruschetta 9 / 11

Tomatoes, basil, red onion and garlic dressed in a white balsamic vinaigrette. Served with burrata and baguette toast points.

Add Protein to Any Salad

Bacon 2

Grilled Chicken Breast 5

Grilled Shrimp 7

Salmon 12

SIDES

Standard \$3

French Fries • House Chips • Seasoned Rice

Sautéed Green Beans • Roasted Mushrooms

Whipped Potatoes • Seasonal Vegetables

Baked Potato with Butter

Sweet Potato Fries • Side House Salad

Baked Sweet Potato w/Butter & Brown Sugar

Side Caesar Salad

Premium \$5

Onion Rings • Loaded Baked Potato

Loaded Whipped Potatoes

ENTRÉES

STEAK

Served with two standard sides.

New York Strip Steak  30 / 39

12 oz. strip, grilled and finished with a classic Maitre d' butter.

Ribeye  36 / 46

10 oz, grilled just the way you like it.

Pork Ribeye  19 / 24

10 oz pork steak glazed with peaches and Bourbon.

CHICKEN

Served with two standard sides.

Baker Creek Chicken  24 / 31

Grilled 8 oz. chicken breast with smoky BBQ, bacon, green onion, and cheddar-jack cheese.

SLV Grilled Chicken  19 / 24

Marinated 8 oz. chicken breast grilled to perfection.

Drunken Chicken  20 / 26

Marinated chicken breast topped with a peach and bourbon glaze.

member price / registered guest price

 Items with this icon can be prepared without gluten. Ask your server for details.

*WARNING: Consumption of undercooked meat, poultry, eggs, or seafood might increase the risk of foodborne illness. Alert your server if you have specific dietary requirements.

SEAFOOD

Served with rice and one standard side.

Cobia *gf* 19 / 24

A firm, yet flaky whitefish. Marinated and grilled then finished with a pineapple salsa.

Salmon *gf* 20 / 26

Tender, baked Salmon filet with sundried tomato pesto.

Wild Blue Catfish *gf* 17 / 22

Griddled wild caught catfish finished with charred lemon and creole butter.

Grilled Shrimp *gf* 16 / 20

Ten plump and juicy wild-caught shrimp seasoned and grilled to perfection.

PASTA

GF pasta available upon request.

Village Pasta *gf* 12 / 15

Fettuccine pasta with sauteed tomatoes and mushrooms tossed in a creamy alfredo sauce.

Add 5 Grilled Shrimp – \$7

Add 5 oz. Grilled Chicken – \$5

Add Salmon - \$12

Seafood Pesto Pasta *gf* 20 / 26

Shell pasta and sauteed shrimp and scallops tossed in a zesty pesto with roasted red peppers.

Butternut Ravioli 17 / 22

Ten succulent butternut ravioli in sage and cream sauce, topped with toasted parmesan, panko and pecans.

Lobster Ravioli 17 / 22

Five lobster stuffed ravioli with a velvety lemon sauce with tomato, basil, and asparagus.

SIGNATURE DESSERTS
CREATED BY SLV PASTRY CHEF

Joe Trull

Coffee Toffee Chocolate Torte *gf* 6 / 8

Flourless chocolate walnut torte topped with coffee toffee mousse enrobed in chocolate and served with coffee caramel sauce and whipped cream.

Berry Berry Tiramisu 6 / 8

Classic Tiramisu with a layer of mixed berries and dusted with a raspberry powder and served with candied pistachios.

Mango Lime Cream Pie 6 / 8

Light and fluffy mango lime cream pie topped with fresh whipped cream.

WE EXIST TO PROVIDE A
VIBRANT, CONNECTED & STRONG
COMMUNITY
WHERE PEOPLE *belong.*

This mission supports all that we do. Membership has its privileges, and members are afforded a discounted price in our Food & Beverage venues. Member prices are listed first, followed by the guest price.

Note: Member-sponsored guests pay the member price.

