

RIVER STRAND  
GOLF AND COUNTRY CLUB

THE GRILL ALL DAY MENU

TUE-SAT-SUN 11am-8pm WED-THU-FRI 11am-4:30pm

STARTERS

**Soup of the Day**

*Chef's Creation*  
Cup 4.50 Bowl 6.50

**French Onion Au Gratin**

*Butter braised Onions, Thyme & Sherry Wine Beef Broth,  
House-made Croutons topped with Provolone & Gruyère Cheese brûlé*  
Cup 5.00 Bowl 7.00 GFA

**Fully Loaded Chili**

*Southern Style Chili topped with chopped onions, shredded  
Cheddar Jack Cheese & finished with a dollop of Sour Cream*  
Cup 5.50 Bowl 7.50 GF

**Chips & Dips for the Table**

*Creamy Chile con Queso, Guacamole & Salsa Roja  
served with warm House-made Tortilla Chips*  
10.00 GF V

**Lobster Sliders**

*Maine Lobster, Coarse Sea Salt & a hint of Mayo on Butter  
seared rolls with shredded Lettuce & lightly finished with house Remoulade*  
20.00

**Vegetable Crudité**

*Sliced Cauliflower, Crispy Carrot, Broccoli Florets,  
Balsamic Marinated Cipollini Onions, Roasted Red Pepper,  
Baby Corn & Pita Chips with Zesty Lemon Hummus & Creamy Tzatziki*  
10.00 GF V

**Buffalo Chicken Mac & Cheese**

*Crispy Chicken Breast & Cavatappi Pasta tossed in Buffalo Cheese Sauce  
topped with toasted Breadcrumbs & Blue Cheese Crumble*  
10.00 GFA

**Fajita Chicken Quesadilla**

*Marinated Grilled Chicken, Melted Cheddar Jack Cheese in a Griddled Flour  
Tortilla with Sautéed Bell Peppers & caramelized Onions served with Sour Cream,  
Guacamole & Pico de Gallo*  
12.00 GFA VA

**Rustic Margherita Flat Bread**

*Vineripe Tomatoes, fresh Burrata Mozzarella, house-made  
Tomato sauce & Micro Basil Chiffonade on a Tuscan Crust*  
12.00 GFA V

**Crispy Chicken Wings**

*1LB Golden fried Chicken, naked or breaded tossed in your choice of  
Buffalo, BBQ, Teriyaki, Sweet Thai Chili or Italian Parmesan Sauce,  
served with your choice of Ranch, Blue Cheese or Honey Mustard*  
12.00 GFA

**Ahi Tuna Martini**

*Seared Sushi Grade Ahi Tuna tossed in Sesame Ginger Vinegar over  
Wakame Salad topped with Cusabi served with Crispy Wontons finished with  
Checkered Sesame & Teriyaki Pearls*  
12.00 GFA

SALADS

**The River Strand**

*Mixed Greens tossed in Raspberry Vinaigrette topped with  
shredded Carrot, Cherry Tomatoes, shaved Red Onion,  
Blue Cheese Crumbles, Craisins & Candied Pecans*  
Whole 9.00 Side 7.00 GF V

**Starburst Salad**

*Two Scoops of Chicken, Tuna or Egg Salad over  
Chopped Romaine Lettuce, Candied Pecans, Craisins &  
Goat Cheese Crumble, finished with fresh Seasonal Fruit &  
served with Raspberry Vinaigrette*  
14.00 GFA

**Steak Blue**

*Grilled 5oz Filet over Mixed Greens, with Cherry  
Tomatoes, Greek Country Olives, marinated Portobello  
Mushrooms, Pepperoncini Peppers, Red Onion &  
sliced Cucumber finished with Pesto Vinaigrette &  
Blue Cheese Crumble*  
18.00 GF

**The Chef Salad**

*Crisp Romaine, Smoked Ham, Roast Turkey,  
Bacon Bits, shredded Cheddar Jack Cheese,  
Cherry Tomato, Cucumber, Red Onion, Boiled Egg,  
Corn Salsa, & shredded Carrot with Ranch Dressing*  
13.00 GF VA

**Mangrove Salad**

*Your choice of Ahi Tuna or Wild Atlantic Salmon, grilled or  
blackened topped with Red Onion Orange Marmalade over  
Baby Spinach Greens, Candied Walnuts, vineripe Tomatoes,  
English Cucumber, sliced Avocado & shaved Carrots served  
with Balsamic Dressing*  
17.00 GF  
Florida Gulf Grouper  
Market Price

**Cardini**

*Chopped Hearts of Romaine & Herbed Croutons tossed  
in house-made Caesar Dressing, finished with Shredded  
Parmesan Cheese & Crispy Tuile*  
Whole 10.00 Side 6.50 GFA

**Choice of Dressings:**

*Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch,  
Thousand Island, Blue Cheese, Mustard Cider, Caesar*

**Salad Additions:**

*Blackened or Grilled*  
Chicken 6.00 Steak 8.00 Ahi Tuna 9.00  
Wild Atlantic Salmon 8.00 Tiger Shrimp 9.00  
Florida Gulf Grouper Market Price

River Strand Sampler

*A platter of your favorite Appetizer with a selection of three items  
Fried Calamari, Potato Skins, Chicken Wings or, Grouper Bites*

16.00

*All four to Share*

20.00

GF- GLUTEN FREE GFA- GLUTEN FREE OPTION AVAILABLE  
V- VEGETARIAN VA- VEGETARIAN OPTION AVAILABLE

*note\* consuming raw or undercooked meats, poultry, shellfish or  
eggs may increase the consumers risk of foodborne illness.*

## SANDWICHES & SUCH

*Served with your choice of Signature House Chips, Crispy Fries, Sweet Potato Fries, Cole Slaw, Potato Salad, fresh cut Fruit or House Salad*

### The Burger

*Charbroiled 8oz Prime Steak Burger with your choice of cheese & toppings, caramelized Onions, Grilled Mushrooms, Bacon, Chili or Avocado on a Brioche Bun  
(Sub: Turkey or Veggie Burger)  
12.00 GFA VA*

### Salmon Burger

*Herb seasoned Atlantic Salmon Patty griddled & served with Key Lime Tartar on a Brioche Bun with Lettuce, Tomato, Onion & Pickle  
14.00 GFA*

### Beef Tenderloin Sliders

*Grilled Twin Filets, caramelized Onion, melted Blue Cheese & Boursin Aioli on Mini Brioche  
18.00*

### Grouper Po-Boy

*Florida Gulf Grouper, blackened grilled or fried, caramelized Onions, vineripe Tomatoes, Shredded Lettuce, Crisp Dill Pickle Chips & Cajun Remoulade on a Bakery Fresh Amoroso Roll  
Market Price*

### Rustic Reuben

*House-made Corned Beef piled high on Bakery Fresh Marbled Rye with Sauerkraut, melted Swiss cheese & tangy 1000 Island Dressing  
12.00*

### The Club House

*Your choice of Bakery Fresh Bread double stacked with Apple-wood Smoked Bacon, Roasted Turkey, Hickory Smoked Ham, Lettuce, Tomato, Vermont Cheddar, Swiss Cheese & Mayo  
12.00*

### Baja Shrimp Tacos

*Your Choice of Flour or Corn Tortilla, Blackened Shrimp, House Remoulade, Cilantro Lime Slaw, Pico de Gallo & Corn Salsa topped with Cheddar Jack & Queso Fresco  
14.00 GFA*

### Chicken Cabana

*BBQ Chicken Breast, Grilled Pineapple, Apple-wood Smoked Bacon, Shredded Lettuce, vineripe Tomatoes, & Red Onion on a Brioche Bun  
12.00 GFA*

### The Deli

*Your choice of Oven Roasted Turkey, Pit Smoked Ham, Chicken Salad, Tuna Salad or Egg Salad on Sough Dough White, Hearty Wheat or Marbled Rye with Lettuce, Tomato & Onion  
10.00*

### Split Grilled Hot Dog

*Quarter pound Hebrew National all Beef Frank, split & grilled served on a warm Frankfurter Roll with your Choice of toppings  
Chili, Cheese, Sauerkraut, caramelized Onions, chopped Bacon  
7.00*

### Grilled Cheese

*Choice of cheese & Butter griddled Bread  
7.00*

## FEATURES

### Steak Frites

*Grilled 6oz Filet Mignon, Boursin Butter Brulé, Crispy Fries & Cole Slaw  
26.00 GF*

### Fish N' Chips

*Beer battered Cod with Colossal Crispy Fries, Country Slaw & house-made Tartar Sauce  
16.00*

### Grilled Salmon

*Fire Seared Atlantic Salmon topped with Florida Citrus Butter served with Chef's Vegetable of the day over Pesto Faro Pilaf  
24.00 GFA*

### Half Roasted Chicken

*Herb roasted Half Chicken topped with roasted Garlic Butter served with grilled Asparagus & Mac & Cheese  
20.00 GFA*

### Spaghetti & Meatballs

*Handmade Meatballs cooked in house-made Marinara, shaved Parmesan & fresh Basil  
20.00 VA*

### BBQ Ribs

*½ Rack of Baby Back Ribs tossed in Smokey Texas BBQ sauce, Sweet Potato Fries & Country Slaw  
20.00 GF*

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