

RIVER STRAND
GOLF AND COUNTRY CLUB

DINNER MENU

WED-FRI 5pm-9pm

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
Crouton topped with Provolone and Gruyere Cheese brulé*

Cup 5.00 Bowl 7.00 GFA

Chips & Dips for the Table

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

10.00 GFA V

Cioppino

*Local Gulf Prawn, PEI Mussels, Middle Neck Clams, White Fish &
Crab Fingers in a White Wine Tomato Broth served with*

grilled Garlic Toast

18.00 GFA

Vegetable Crudité

Cauliflower, Crispy Carrot, Broccoli Florets, Balsamic Marinated Cipollini

Onions, Roasted Red Pepper, Baby Corn & Pita Chips with

Zesty Lemon Hummus & Creamy Tzatziki

10.00 GFA VA

Lobster Mac & Cheese

Buttered seared Maine Lobster & Cavatappi Pasta tossed in a 4 Cheese

Sauce topped with toasted Breadcrumbs

18.00 GFA

Rustic Margherita Flat Bread

Vineripe Tomatoes, fresh Burrata Mozzarella, house-made Tomato sauce &

Micro Basil Chiffonade on a Tuscan Crust

12.00 GFA

Crispy Chicken Wings

1LB Golden fried Chicken naked or breaded tossed in your choice of Buffalo,

BBQ, Teriyaki, Sweet Thai Chili or Garlic Parmesan Sauce, served with

your choice of Ranch, Blue Cheese or Honey Mustard

12.00 GFA

Ahi Tuna Martini

Seared Ahi Tuna tossed in Mandarin Sesame Ginger Vinaigrette

over Wakame Salad topped with Cusabi served with Crispy Wontons

finished with Checkered Sesame & Teriyaki Pearls

12.00 GFA

SALADS

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

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,

European Cucumbers, sliced Avocado & Shaved Carrots

served with Balsamic Dressing

17.00 GF

Florida Gulf Grouper Market Price

Classic Caesar

*Chopped Hearts of Romaine & Herbed Croutons tossed in
our House-made Caesar Dressing, finished with shredded*

Parmesan Cheese & a Crispy Tuile

Whole 10.00 Side 6.50 GFA V

Grilled Artichoke Caprese

Marinated grilled Artichoke Hearts, vineripe Tomatoes

& sliced Buffalo Mozzarella topped with Basil Pesto over

Arcadian Greens with Pickled Red Onion & Micro Basil

finished with an Aged Balsamic Drizzle

13.00 GF V

Tomato, Corn & Avocado

Baby Spinach tossed in Mustard Cider Vinaigrette topped

with Cherry Tomatoes, Haas Avocado, Corn Salsa,

Herbed Faro & Goat Cheese Crumbles

12.00 GFA V

Choice of Dressings

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch,

Thousand Island, Blue Cheese, Mustard Cider, Caesar

Salad Additions:

Blackened or Grilled

Chicken 6, Steak 8, Ahi Tuna 9,

Wild Atlantic Salmon 8, Tiger Shrimp 9

Florida Gulf Grouper

Market Price

FROM THE GRILL

Boursin Filet

Grilled 8oz Filet Mignon, Boursin Butter Brule & Mascarpone Mashed Potato with Garlic Haricot Verts, Baby Carrots & blistered Tomatoes

34.00 add Oscar: 8.00 GF

NY Strip

14oz Charbroiled Sirloin, Confit Mushrooms, Cabernet Demi, Potatoes au Gratin & sautéed Baby Vegetables topped with Tobacco Onions

30.00 GFA

Salmon Oscar

Fire Seared Atlantic Salmon topped with Jumbo Lump Crab & finished with Silky Béarnaise, sautéed Baby Vegetables over Pesto Rice Pilaf

28.00 GF

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.*

BURGERS & 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, etc.
on a Brioche Bun (Sub Turkey or Veggie Burger)*

12.00 GFA V

Salmon Burger

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

14.00 GFA V

PASTAS

Lobster & Crab Pasta Fresca

*Maine Lobster, Jumbo Lump Maryland Blue Crab, vineripe Cherry
Tomatoes, Baby Spinach & Apple-wood Smoked Bacon with
Cavatappi Pasta in a Garlic, Balsamic & White Wine Butter Sauce*

34.00 GFA VA

Spaghetti & Meatballs

*Handmade Meatballs cooked in house-made Marinara finished with
shaved Parmesan & fresh Basil with grilled Garlic Bread*

20.00 GFA VA

DINNER FEATURES

Snapper Veracruz

*Pan Seared Snapper simmered in a Spicy Mexican Tomato sauce
served over Pesto Rice Pilaf & sautéed Spinach*

28.00 GFA

Half Roasted Chicken

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

20.00 GFA

Pork Tenderloin

*Seared Pork Tenderloin topped with roasted Apple Mostarda,
Mascarpone Mashed Potato & sautéed Baby Vegetables*

20.00 GFA

Spanish Paella

*Tiger Shrimp, PEI Mussels, Middle Neck Clams,
Florida Gulf Grouper, Chicken & Chorizo cooked in a
Saffron White Wine Broth with Sofrito Rice*

32.00 GF

BBQ Ribs

*½ Rack of Baby Back Ribs tossed in Smokey Texas BBQ sauce,
4 Cheese Macaroni & Haricot Verts*

20.00 GFA

Fish N' Chips

*Beer Battered Cod with Colossal Crispy Fries &
house-made Tartar Sauce*

16.00

SIDES

Haricot Vert 4.00 GF V

Pesto Rice Pilaf 4.00 GF V

Mascarpone Mashed Potatoes 6.00 GF V

Potatoes au Gratin 6.00 V

Chef's Baby Vegetable Sauté 5.00 GF V

Grilled Asparagus 5.00 GF V

Mac & Cheese 6.00 GFA V

Baked Potato 6.00 GF V

House Salad 4.00 GFA V

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