••• SUMMER PUB MENU ••

STARTERS

The Fairway

Diced avocado, tomatoes, peppers, onions, black beans, corn, jalapenos, and cilantro tossed in a white balsamic dressing. Served with tortilla chips M\$12 | G\$14

Wilderness Wings

1 lb of herb-marinated wings, fried and served naked or tossed in RW Buffalo sauce with your choice of Bleu cheese or ranch dressing M\$17 | G\$19

Cheeseburger Sliders

Two beef sliders topped with American cheese. Served with French fries and a side of ketchup M\$15 | G\$17

Pretzel Trio

A Trio of Churro, Parmesan, and classic pub pretzels. Served with sweet icing, garlic aioli, beer cheese and spicy mustard M\$12 | G\$14

Nachos Supreme

Nachos pilled high with you choice of beef or chicken, topped with cheddar jack, tomatoes, onions, black beans, guacamole, sour cream, and queso M\$15 | G\$17

Clubhouse Quesadilla

Tender smoked chicken, roasted peppers, caramelized onions, and melted cheddar jack cheese in a crisp flour tortilla - Served with guacamole, sour cream, and fresh pico de gallo M\$15 | G\$17

Potato Skins

Potato halves baked to perfection, filled with a mix of cheddar cheese, crispy bacon, and green onions. Served with sour cream M\$8 | G\$10

> Basket of Fries M\$8 | G\$10

Basket of Onion Rings

M\$9 | G\$11

Cobb Salad 🖉

Mix of fresh iceberg and chopped romaine lettuce, topped with diced red onion, cherry tomatoes, cucumber, boiled eggs, avocado, chopped bacon and diced grill chicken. Served with cheddar jack cheese and House-made Louie dressing M\$16 | G\$18

Grouper Sandwich

Grilled or Blackened Red Grouper on a toasted bun. Topped with lettuce, tomato, onion and a key lime aioli. Served with a side of Fries M\$22 | G\$24

Back 9 BLT

Thick-cut, smoked Applewood bacon, crisp artisan lettuce, heirloom tomatoes, and creamy mayonnaise, served on your choice of bread: wheat, white, marble rye, or gluten-free M\$12 | G\$14

MAINS

Caesar Salad

Grilled romaine hearts, smoky and crisp, drizzled in House Caesar dressing, topped with garlic-butter croutons and freshly shaved parmesan cheese M\$11 | G\$14

Champion Burger

Half-pound tenderloin and short rib patty on a toasted pretzel bun- Served with garlic aioli, lettuce, tomato, onion and choice of cheese-Vermont Cheddar, Swiss, or American M\$17 | G\$19

The Eagle's Nest

Crispy chicken tenders nested in a basket of fresh house-made fries, served with choice of sauce- RW Buffalo, BBQ, Boom-Boom or Honey mustard M\$16 | G\$18



<u>ASES</u>

SUMMER DINNER

MENU Wednesdays from 5pm-8pm

GREENS

Caesar Salad

Grilled romaine hearts, smoky and crisp, drizzled in House Caesar dressing, topped with garlic-butter croutons and freshly shaved parmesan cheese M\$11 | G\$14

ENTREES

Served with seasonal vegetables and your choice of a baked potato or homemade butter mashed potatoes

Grilled Chicken Marsala

Cobb Salad 🖉

Mix of fresh iceberg and chopped romaine

lettuce, topped with diced red onion, cherry

tomatoes, cucumber, boiled eggs, avocado,

chopped bacon and diced grill chicken. Served

with cheddar jack cheese and House-made Louie

dressing M\$16 | G\$18

Tender grilled chicken breast smothered in a rich mushroom Marsala wine sauce M\$24 | G\$26



6oz Salmon filet, baked and covered in a rich honey-lemon and bourbon glaze M\$25 | G\$28

St. Louis Ribs

A half rack of ribs, dry rubbed, grilled and smothered in Wilderness Barbeque sauce M\$28 | G\$31

Filet Mignon

8oz tender, chargrilled, hand-trimmed filet, cooked to order M\$34 | G\$38

PASTA

Marry Me Chicken Pasta

Grilled Chicken, sundried tomatoes, asparagus spears and wild mushrooms, sautéed in a rich lemon cream sauce over a bed of linguine pasta M\$22 | G\$25

Shrimp Scampi

Jumbo shrimp sautéed in lemon, butter, and fresh garlic tossed in a white wine cream sauce served over linguine M\$22 | G\$25



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SUNDAY BRUNCH

Sundays from 10am-1pm



ENTREE

Quiche of the Day

A savory mixture of eggs and fillings, baked in a flakey buttery pie crust. Served with a side of fruit M \$MKT | G\$MKT

Eggs Benedict

Toasted English muffin with seared Canadian Ham, 2 soft poached eggs, smothered in a rich and creamy hollandaise sauce. Served with a side of fruit and breakfast potatoes M\$15 | G\$17

French Toast

4 Pieces of French Toast, topped with our house made syrup and powder sugar. Served with a side of fruit and breakfast potatoes M\$13 | G\$15

Waffles

A 2 stack of our fluffy homestyle waffles topped with whipped cream and house made syrup. Served with a side of fruit and breakfast potatoes M\$13 | G\$15

Eggs Your Way

2 Egg special with sausage or bacon, a side of toast and breakfast potatoes M\$12 | G\$14

OMELET STATION Includes a side of fruit and toast

Three Cheese Omelet (??)

Cheddar Jack, Swiss, and American Cheese M\$12 | G\$14

Vegetarian 🧭

Spinach, diced tomatoes, onions, and bell peppers M\$14 | G\$16

Diced Ham, Bell peppers, and onions with Cheddar Jack M\$14 | G\$16

Meat Lovers 🖉

A mixture of ham, bacon, and sausage, with Cheddar Jack cheese M\$15 | G\$17

Additional toppings; Ham, Bacon, Sausage 0.75 Spinach, Tomatoes, Mushrooms, Onions, Bell peppers 0.50

SIDES

Fruit () Seasonal Fruit \$5

Toast Your choice of White, Rye, or Wheat bread toasted with a side of butter \$4

French Toast 2 Pieces \$5

Eggs 🏈 2 Eggs cooked your way \$4

Consumer Advisory

Consuming raw or undercooked meats,

poultry, seafood, shellfish, or eggs may

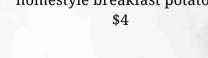
increase risk of foodborne illness; Especially

if you have certain medical conditions

Bacon or Sausage 🍘 3 Strips of Applewood smoked bacon or 2 Links of breakfast sausage

Potatoes homestyle breakfast potatoes

\$4





) indicates gluten free menu options

"M" reflects pricing for River Wilderness Club Members "G" reflects pricing for River Wilderness Club Guests

18% Gratuity for service staff will be added to each check 3.5% service fee for all payments made via credit card

Western 🖉