



STARTERS

AVAILABLE FOR LUNCH AND DINNER SERVICE

APPETIZERS

Soup du Jour

Chef's seasonal-inspired soup of the day Cup \$4 | Bowl \$8

Burrata

4oz of soft, fresh Burrata topped with house-made pistachio butter, served with smoked tomato jam, truffle oil, micro-basil, and grilled garlic crostini M\$14 | G\$16

Ahi Nachos 🌒

Seared Ahi tuna served on crispy wonton chips, topped with savory wakame salad, our house "cusabi" aioli, and fresh ginger-soy dressing M\$15 | G\$17

Cowboy Caviar 🐌

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

GREENS

Chef's Salad 🏼

Arcadia mix with oven-roasted turkey, Swiss cheese, diced tomato, hard-boiled egg, cucumber, and carrots M\$14 | G\$16

Chef's Caesar

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

Peach & Fig 🏽

Thinly shaved prosciutto, juicy grilled peaches, sliced figs, over fresh arugula tossed in white balsamic vinaigrette M\$16 | G\$18

Smoked Chicken 🔰

Shaved smoked chicken breast, diced red onions, green apples, chopped bacon, candied walnuts, and fresh spinach tossed in lemon vinaigrette M\$16 | G\$18

Served with your choice: house-made ranch, Bleu cheese, balsamic vinaigrette, Italian, honey mustard or raspberry vinaigrette



Buffalo & Bleu

Tender fried chicken, chopped and tossed in spicy RW Buffalo sauce, served over fresh made macaroni and cheese and topped with Bleu cheese crumbles M\$16 | G\$18

LITE FARES AVAILABLE FOR LUNCH AND DINNER SERVICE

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The Club at River Wilderness

Oven-roasted turkey, hickory-smoked ham, and applewood smoked bacon, with Swiss cheese, Vermont cheddar, crisp lettuce, fresh tomato, and whipped mayonnaise - Triple-stacked on your choice of toasted bread: wheat, white, marble rye, or gluten-free - Served with your choice of house-made fries or chips

M\$14 | G\$17

The Links Lox Burger

6oz seared salmon patty, served on a toasted Kaiser roll with lemon-dill tartar aioli, crisp lettuce, tomato, and sliced red onion - Served with your choice of house-made fries or chips M\$16 | G\$18

The Reuben

Hot and fresh shaved corned beef, topped with melted Swiss cheese, sauerkraut, and thousand island dressing on pressed marble rye bread - Served with your choice of house-made fries or chips M\$15| G\$17

Champion Burger

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

Boom-Boom Chicken Wrap

Crispy chicken tender bites tossed in our spicy signature house-made Boom-Boom sauce, wrapped in a flour tortilla with crisp romaine, fresh diced tomatoes, and cheddar jack cheese -Served with your choice of house-made fries or chips

M\$15 | G\$17

Chicken Mediterranean

Wilderness Wings 🗊

Tender fried chicken, chopped and

tossed in spicy RW Buffalo sauce,

served over fresh made macaroni

and cheese and topped with Bleu

cheese crumbles

M\$16 | G\$18

Herb-marinated chicken, grilled and topped with sundried tomatoes, creamy melted goat cheese, and basil pesto aioli on a toasted Kaiser roll - Served with your choice of house-made fries or chips M\$16 | G\$18

Back 9 BLT

Thick-cut, applewood bacon, crisp artisan lettuce, heirloom tomatoes, and creamy mayonnaise on your choice of toasted bread: wheat, white, marble rye, or glutenfree - Served with your choice of house-made fries or chips M\$12 | G\$14

Gluten-free bread available upon request 🐲

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BUTCHER'S BLOCK

AVAILABLE FROM 5:00 PM - CLOSE

DINNER

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

MENU

St. Louis Ribs 😢 A half-rack of ribs, dry rubbed, grilled, and smothered in Wilderness Barbeque sauce M\$28 | G\$31

Filet Mignon 继

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

Ribeye 🌒 12oz chargrilled ribeye, cooked to order and topped with toasted Boursin-Bleu cheese M\$36 | G\$39

Upgrade your side to truffle macaroni and cheese for \$4 more

POULET

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

Strawberry Chicken Bruschetta 🗿 Bone-in chicken breast under strawberry, peach, and tomato bruschetta and Balsamic Pesto glaze M\$24 | G\$27

French-style bone-in chicken breast served with wild mushrooms and sage in Cognac creme sauce M\$26 | G\$29

Upgrade your side to truffle macaroni and cheese for \$4 more

FROM THE SEA

Salmon (#

6oz salmon filet, grilled or panseared, and covered in a rich honey-lemon and bourbon glaze -Served with our wild rice medley and seasonal vegetables M\$25 | G\$28

Scallops (

Seared sea scallops served in a rich, brown butter sage sauce over wild mushroom risotto and topped with a truffle oil drizzle M\$24 | G\$27

PASTA ENTREES

Shrimp Scampi

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

Mussels Fra Diavolo 🗯

1lb of mussels, sauteed in a sweet and spicy Brooklyn-style marinara sauce and served over linguine M\$23 | G\$26

Pesto Chicken Gnocchi 🔅

Potato gnocchi sauteed in a creamy pesto sauce, with herb marinated chicken, cherry tomatoes, spinach and fresh garlic and topped with shaved parmesan

M\$24 | G\$27

Gluten-free pasta available upon request 🐲

Entree split-plate fee +\$5

🐌 indicates gluten-free menu items

Entree side substitution fee +\$3



Grouper (*)

Grilled or pan-seared, topped with cucumber-apple slaw and Champagne-citrus Beurre Blanc sauce - Served with our wild rice medley and seasonal vegetables M\$32 | G\$36

Sage Chicken 🌔

• 12 AND UNDER AVAILABLE FOR LUNCH AND DINNER SERVICE



All meals are \$8 and served with house-made fries or apple sauce, add a drink for \$2 more

Chicken Tenders

Two crispy hand-breaded chicken tenders - Served with your choice of side

Mini Corn Dogs

Four mini corn dogs with ketchup and honey mustard for dipping - Served with your choice of side

Grilled Cheese 🌒

American cheese on your choice of bread: white, wheat, or gluten free -Served with your choice of side

Cheeseburger Sliders

Two beef sliders topped with American cheese - Served with your choice of side

PREMIUM SIDES

Upgrade your side for \$4 more, or order a la carte for \$6

Sweet Potato Fries

Beer-Battered Onion Rings

Small House Salad 🍭

Key Lime Pie (*) A refreshing blend of tangy key lime and silky custard, nestled —

in a golden graham crust and topped with whipped cream. M\$8|G\$10

Carrot Cake

Moist and spiced carrot cake layered with rich cream cheese frosting, topped with a hint of cinnamon, and a sprinkle of crushed walnuts and whipped cream M\$8|G\$10

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MENU

DESSERT

Peanut Butter Pie (*) Decadent layers of creamy peanut butter and chocolate ganache, crowned with Reese's crumbles and whipped cream. M\$8|G\$10

Limoncello Cake

Light and airy lemon sponge cake infused with limoncello, layered with mascarpone cream, and topped with powdered sugar and lemon zest M\$8|G\$10

BEVERAGES ····

Beverages are \$4 and include complimentary refills

Fountain Drink | Hot Tea | Coffee | Iced Tea | Arnold Palmer





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



indicates menu options that are gluten-free "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 cheque 3.5% service fee for all payments made via credit card