

# 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  $M\$14 \mid G\$16$ 

#### 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  $M\$12 \mid G\$14$ 

#### GREENS

#### Chef's Salad

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

#### 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

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# 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

### 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

# **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

#### **Chicken Mediterranean**

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

#### 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

#### **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

## 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



# DINNER MENU

AVAILABLE FROM 5:00 PM - CLOSE



## BUTCHER'S BLOCK

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

#### 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, 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

# Sage Chicken 🌘

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

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

# 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

#### 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 \mid 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 寒

Potato gnocchi sauteed in a creamy pesto sauce, with herb marinated chicken, cherry tomatoes, spinach and fresh garlic and topped with shaved parmesan  $M\$24 \mid G\$27$ 

Gluten-free pasta available upon request 🎉



Entree split-plate fee +\$5

🦚 indicates gluten-free menu items

Entree side substitution fee +\$3







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

# DESSERT MENU

AVAILABLE FOR LUNCH AND DINNER SERVICE



## Peanut Butter Pie 🏽

Decadent layers of creamy peanut butter and chocolate ganache, crowned with Reese's crumbles and 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  $M\$8\,|\,G\$10$ 

#### 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