

SPECIALTY COCKTAILS

AMARETTO DISARONNO
SOUR 8

ABSOLUT CITRON LEMON
DROP 8.75

KETEL ONE
COSMOPOLITAN 9.50

HENDRICK'S MARTINI 8.50

GRAND MARNIER
MARGARITA 8.75

GREY GOOSE MELON BALL
MARTINI 9.75

WINE BY THE GLASS

MASO CANALI PINOT GRIGIO
Trentino 8

MONTEVINA
SAUVIGNON BLANC
California 8

SIMI CHARDONNAY
Sonoma 10

CHATEAU STE. MICHELLE
HARVEST SELECT RIESLING
Columbia Valley 7

BERINGER CABERNET
SAUVIGNON
Knights Valley 13

BLACKSTONE PINOT NOIR
California 9

STAGS' LEAP WINERY
MERLOT
Napa Valley 14

ROSEMOUNT ESTATE
DIAMOND LABEL
CABERNET SAUVIGNON
Southeast Australia 7

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam
Adams, Stella Artois

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO
Sparkling water, 500ml 3

ARNOLD PALMER
A blend of iced tea and lemonade 2.75

GOURMET HOT CHOCOLATE
Double chocolate, peppermint
or mocha 3

STARTERS

FILET AND ITALIAN SAUSAGE MEATBALLS
Heirloom tomato jam, caramelized onions, shaved Cabot
clothbound cheddar and micro basil 11

MAINE LOBSTER POT PIE
A New England classic with vegetables in a rich,
sherry infused gravy 14

ASIAN PORK POT STICKERS
Orange ponzu dipping sauce 9

CRISPY CALAMARI MARINARA
Marinara dipping sauce 10

CHICKEN QUESADILLA
Peppers, onions, cheddar jack cheese, salsa, sour
cream and guacamole 10

BBQ SHRIMP & GRITS
Pan seared jumbo shrimp with cheesy grits and low
country BBQ sauce 14

SOUPS & SIDE SALADS

BLT SALAD
Spinach, applewood bacon, heirloom tomatoes and
peppercorn ranch dressing 9

RIVER CREEK CLUB SOUPS 
New England clam chowder or our soup of the day
Cup 5 Bowl 6

OVEN-ROASTED BEETS
Candied walnuts, goat cheese and citrus vinaigrette 9

CAPRESE SALAD
Roma tomatoes, fresh mozzarella and balsamic syrup 9

ENTRÉE SALADS

CLASSIC COBB
Mixed greens with avocado, tomato, egg, crisp bacon, blue
cheese, grilled chicken and your choice of dressing 13

CLASSIC CAESAR
Traditional favorite served with your choice of grilled
chicken or beef tenderloin 13

BUTTERMILK FRIED CHICKEN
Seasonal greens with crispy fried chicken, black beans, corn
relish, spiced pecans and ranch dressing 13

FILET & WEDGE
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue
cheese dressing and fire grilled beef tenderloin 14

MEMBER TRADITIONS

Prime Rib Night, Wednesdays
5:30 - 9:00pm

Omelette Occasion, Sundays
9:00am - 2:00pm

Pasta Night, Thursdays 5:30 - 9:00pm

 Farm to Fork  Member Favorite

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

CHEF RECOMMENDATIONS

SCARLET CRAB CAKES

Collard greens, baby potato confit, lemon chive crème fraiche and fried capers 30

SPANISH STYLE SEAFOOD LINGUINI

Shrimp, clams, mussels, chorizo sausage all finished with white wine, tomatoes and Italian parsley 26

GRILLED PORK TENDERLOIN

WITH SAGE SPAETZLE

Caramelized apples and Jack Daniel's reduction 20

HOT & SOUR SNAPPER

Pan seared scarlet snapper with stir fried seasonal vegetables and ginger soy reduction 25

TERIYAKI SHRIMP SKEWERS

Grilled asparagus and wild rice 25
(391 / 0.3 / 33.9)

SAUTÉED LOCAL ALL NATURAL

CHICKEN BREAST

Button mushrooms, sautéed spinach with creamy polenta and Dijon thyme brown butter 20

SANDWICHES

Served with your choice of fries, onion rings, ranch chips, seasonal fresh fruit or sweet potato tater tots

JOHN'S ITALIAN BEEF SANDWICH

Classic windy city sandwich with shaved prime rib, sweet peppers and giardiniera on the side 13

TEX MEX WRAP

Crispy chicken tenderloin, pepper jack cheese, lettuce, tomato and chipotle ranch dressing wrapped in a grilled jalapeño cheddar tortilla 13

BLTA CHICKEN SANDWICH

Fire grilled chicken breast with bacon, lettuce, tomato and avocado 13

CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 12

REUBEN SANDWICH

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 13

SIDES

SALADS

Caesar / Wedge / House and Harvest Spinach 5

POTATOES

French Fries / Sweet Potato Tater Tots / Ranch Chips / Loaded Baker / Whipped 4

VEGETABLE OF THE DAY 4

ONION RINGS 4

SEASONAL FRESH FRUIT OR

COLESLAW 4

The River Creek Culinary Team

CHAMPIONS GRILL

FILET MIGNON

Fire grilled with bordelaise sauce, whipped potatoes and asparagus 32

DAILY FRESH SEAFOOD

Chef prepared with the freshest ingredients. Market Price

STEAK FRITES

Fire grilled hanger tender steak with pomme frites, asparagus and sauce bearnaise 24

DRUNKEN RIBEYE

Marinated in Jamison and served with braised button mushroom, whipped potatoes and Guinness au poivre sauce 30

DESSERTS

MOORENKO'S ULTRA PREMIUM ICE CREAM

Vanilla, strawberry, mint chocolate chip, chocolate, cotton candy gummy bear and salted caramel 6

FRENCH VANILLA CRÈME BRÛLÉE

Creamy vanilla custard with crisp sugar crust 7

TIRAMISU POTS DE CREME

Coffee flavored custard with sweet Marsala laced cream 7

CARAMEL APPLE BREAD PUDDING

Vanilla anglaise 7

PUMPKIN MASCARPONE

Spiced pumpkin with cinnamon laced mascarpone 7

MOORENKO'S ALL NATURAL SORBET

Raspberry, green apple and mango 6

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add an 18% service charge to your food and beverage purchase. There is no need for individual gratuities.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.