

CALOOSA GRILL

DINNER MENU

SMALL PLATES

FILET BITES 17

Seared filet tips finished with creamy horseradish sauce and topped with crispy onion straws

CRISPY CALAMARI 16

Lightly fried calamari, crisp and tender, served with chili-lime aioli

CHARRED MANGO SHRIMP COCKTAIL^{GF} 16

Chilled jumbo shrimp served with charred mango cocktail sauce and avocado crema

BALSAMIC BACON JAM BRUSSELS SPROUTS^{GF} 13

Crispy Brussels sprouts tossed with bacon jam and finished with a balsamic glaze

PRIME STEAKS

Classic steakhouse preparations.

FILET MIGNON^{GF} 39

8oz center-cut filet grilled to temperature, served with garlic mashed potatoes and grilled asparagus, finished with a classic Cabernet reduction

NEW YORK STRIP^{GF} 36

12oz grilled New York strip served with roasted potatoes and grilled asparagus, finished with a traditional Bordelaise sauce

PASTA

PASTA BOLOGNESE 24

House-made fresh pasta tossed with a slow-simmered beef and tomato Bolognese sauce, finished with Parmesan and fresh herbs

SEAFOOD

MANGO CHILI MAHI^{GF} 30

Grilled mahi served over jasmine rice with roasted zucchini, finished with a charred mango chili glaze and avocado-corn relish

BLACKENED SALMON^{GF} 27

Blackened salmon served over jasmine rice with grilled asparagus, finished with a glossy sticky orange glaze that balances spice, citrus, and sweetness

CHICKEN

CHICKEN PICCATA 26

Sautéed chicken breast finished with lemon-caper butter, served with your choice of house-made fresh pasta or garlic mashed potatoes

VEGETARIAN

MISO-GLAZED CAULIFLOWER STEAK^V 25

Thick-cut roasted cauliflower finished with a savory miso glaze, served over jasmine rice with roasted broccoli, sesame, scallions, and chili crisp



RIVER HALL

COUNTRY CLUB

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN-FREE

BREAD SERVICE INCLUDED. PLEASE ASK YOUR SERVER ABOUT VEGETARIAN, VEGAN AND GLUTEN-SENSITIVE OPTIONS

For your convenience, a 20% gratuity is included for all parties. \$5 split plate fee. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.