

**STARTERS**

**PROSCIUTTO  
FLATBREAD 12**

Crisp flatbread with prosciutto, goat cheese, fig jam, balsamic and baby arugula

**BURRATA & ROASTED  
TOMATOES 12**

Warm burrata with blistered cherry tomatoes, balsamic drizzle, basil and toasted crostini

**FILET BITES 12**

Seared filet tips with creamy horseradish sauce and crispy onion straws

**HOT HONEY  
CHICKEN POPPERS 11**

Juicy fried chicken bites tossed in sticky hot honey, served over shredded lettuce and pickle chips for the perfect sweet heat crunch

**SOUP & SALADS**

**CALOOSA  
CLAM CHOWDER 5 | 7**

**CLASSIC CAESAR 10**

Crisp romaine tossed in a house-made Caesar dressing, with shaved Parmesan cheese and garlic croutons

**GARDEN SALAD 10**

Mixed greens with Monterey Jack cheese, cherry tomatoes, cucumbers, shredded carrots, garlic croutons, red onion and your choice of dressing

**CITRUS SPINACH  
SALAD 12**

Baby spinach with Mandarin oranges, cucumbers, dried cranberries, toasted almonds and a citrus vinaigrette

**STRAWBERRY &  
FETA BALL SALAD 12**

Mixed greens with fresh strawberries, candied pecans, crispy fried feta balls, cucumbers, red onions, and raspberry vinaigrette

**ADDITIONS:**

Chicken +5 · Shrimp +7  
Filet Tips +10 · Grouper +10

**DRESSINGS:**

Buttermilk Ranch · Blue Cheese · Caesar  
French · Golden Italian · Honey Mustard  
Balsamic Vinaigrette · Raspberry Vinaigrette  
Roasted Garlic Vinaigrette · Citrus Vinaigrette



**RIVER HALL**

COUNTRY CLUB

**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.*

## HANDHELDS

*Served with choice of fries, coleslaw or chips - Gluten-free fries available upon request*

### CALOOSA BURGER 15

Half-pound Angus beef patty with American cheese, lettuce, tomato and onion, served on a toasted brioche bun and a pickle spear on the side

### SOUTHERN-STYLE GROUPE SANDWICH 15

Cornmeal-crusted grouper with shaved lettuce, bread & butter pickles and Cajun rémoulade, served on a toasted brioche bun

## ENTRÉES

### SHRIMP & GRITS 21

Grilled shrimp over creamy white cheddar grits with smoky tasso ham gravy and scallions

### CITRUS GROUPE 31

Pan-seared grouper with jasmine rice, asparagus, and citrus-butter sauce

### BLACKENED REDFISH 26

Cajun-spiced redfish over yellow rice with roasted corn salsa, asparagus and white wine-butter sauce

### SOUTHERN BUTTERMILK FRIED CHICKEN 23

Crispy chicken breast with white cheddar grits, collard greens, and whiskey-maple cream sauce

### OSSO BUCO 28

Braised 16oz pork shank in pan jus with roasted garlic mashed potatoes and glazed carrots

### 7oz FILET MIGNON 36

Char-grilled tenderloin with truffle whipped potatoes, asparagus and roasted garlic demi-glace

### SURF & TURF 29

Marinated filet tips and shrimp over saffron yellow rice, glazed carrots and chimichurri crema

### TUSCAN SHRIMP LINGUINE 26

Linguine, pan-seared shrimp, spinach, roasted cherry tomatoes and garlic tossed in a lemon-butter cream sauce

### CHEF'S SEASONAL RAVIOLI 26

Rotating ravioli creation with seasonal fillings and sauce pairings



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