

STARTERS

AHI TARTARE 18
Diced yellowfin tuna, mango purée, sliced avocado, lime caviar and wonton chips

CRISPY BRUSSELS SPROUTS 12
Balsamic fig bacon jam and Parmesan cheese

FRIED ALLIGATOR 18
Citrus-marinated and served with Chef's gator sauce

CHARCUTERIE PLATTER 20
Chef's choice of three imported cheeses and two cured meats, served with crostini, pickles, fruit and house beer mustard

WARM MEXICAN SHRIMP COCKTAIL 16
Half-pound of shrimp, sautéed in a buttery Mezcal lime broth with Mexican chorizo, diced tomatoes, scallions, avocado and grilled toast points

CHICKEN WINGS 9 | 18 | 27
Six, twelve or eighteen jumbo wings served with celery and house-made ranch or blue cheese dressing, tossed in choice of sauce: honey BBQ, hot, Buffalo, Teriyaki, and garlic Parmesan

SALADS

CLASSIC CAESAR 7 | 10
Crisp romaine tossed in a traditional Caesar dressing, with shredded Parmesan cheese and garlic croutons

BEET, BERRY AND GOAT CHEESE SALAD 8 | 12
Sliced pickled beets, seasonal berries, candied pecans and goat cheese, served on a bed of mixed greens with raspberry vinaigrette

GARDEN SALAD 7 | 10
Grape tomatoes, cucumbers, shredded carrots, croutons and cheddar-Jack cheese, over romaine with your choice of dressing

GRILLED ADDITIONS:
Chicken +6 · Shrimp +7 · Tuna Steak +9 · Steak +10

DRESSINGS:
Buttermilk Ranch · Blue Cheese · Chipotle Ranch
Balsamic Vinaigrette · French · Golden Italian
Thousand Island

HANDHELDS

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

CALOOSA BURGER 16
Grilled half-pound dry-aged Angus beef patty, topped with lettuce, onion, tomato and choice of cheese, served on a buttery brioche bun
Add bacon +2

CALOOSA STEAK SANDWICH 18
Flame-grilled filet on a toasted ciabatta bun with garlic aioli, vine-ripened tomatoes, smoked bacon-onion jam, goat cheese and baby arugula

PREMIUM SIDES:
Sweet Potato Fries, Onion Petals or a Side Salad +2.50 Each

ASK YOUR SERVER ABOUT VEGETARIAN, VEGAN AND GLUTEN-SENSITIVE OPTIONS



RIVER HALL
COUNTRY CLUB

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.

FROM THE GRILL

All steaks are certified Black Angus and finished with Maître D Hotel Butter, fried onion straws, and a side of Béarnaise sauce

SIMPLY GRILLED MP

Grilled or blackened Chilean seabass or salmon, served with jasmine rice and mixed baby vegetables

*Ask your server for market price

*Chicken breast available

All seafood is wild-caught and never frozen

PETITE FILET 34

6oz filet served with garlic whipped potatoes and mixed baby vegetables, topped with a smoked bacon demi-glace

FLAME-GRILLED RIBEYE 36

Dusted with house seasoning blend, served with mixed baby vegetables and a baked potato

CLUBHOUSE FAVORITES

CHICKEN CARBONARA 24

Grilled chicken cutlet served over seared gnocchi, pancetta, peas and sun-dried tomatoes, tossed in a classic carbonara sauce, finished with aged Parmesan cheese

COLA SHORT RIBS 28

Slow-braised, served with wild mushroom risotto, mixed baby vegetables, crispy onion straws, black truffle and natural jus

ROASTED CEDAR

PLANK SALMON 28

Maple and Dijon-glazed wild-caught salmon, roasted on a charred cedar plank, served with mashed potatoes and mixed baby vegetables

SEASONAL SELECTIONS

ROASTED RACK OF LAMB 35

Herb encrusted and finished with pomegranate mint gremolata, served with a Parmesan polenta cake and mixed baby vegetables

DOUBLE CRUNCH

CHICKEN LOLLIPOPS 26

Glazed with mango sambal gastrique, king's rice and pickled vegetable salad

CHILEAN SEABASS 34

Pan roasted and finished with lemon beurre blanc, served over seasonal vegetable risotto with mixed baby vegetables

SPAGHETTI SQUASH

PRIMAVERA 22

Sautéed spaghetti squash and roasted seasonal vegetables, tossed in maitre'd hotel butter

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DINNER
MENU

CALLOOSA GRILL