

STARTERS

AHI TUNA CRUDO 18
Sliced Yellowfin, shaved cucumber, chive oil foam, pickled shallot, fried capers and Meyer lemon pearls

ELOTE CORN RIBS 14
Grilled corn ribs brushed with chipotle lime aioli and Adobo seasonings, finished with Cotija cheese and cilantro

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 romaine and baby arugula 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 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, an 18% gratuity is included for all parties. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

FROM THE SEA

MISO GLAZED BLACK GROUPEL 32

Pan-roasted over citrus rice pilaf with sesame-seared baby bok choy, pea tendrils and ponzu beurre blanc

ROASTED CEDAR PLANK SALMON 26

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

SIMPLY GRILLED GROUPEL OR SALMON MP

Grilled or blackened grouper or salmon, served with jasmine rice and mixed vegetables

*Ask your server for market price

*Chicken breast available

All seafood is wild caught and never frozen

TASTES OF ITALY

SHRIMP SCAMPI 28

Sautéed shrimp and confit tomatoes in a garlic lemon beurre blanc tossed with capellini pasta

CHICKEN PARMIGIANA 26

Crusted chicken cutlet, house marinara and Buffalo mozzarella, served over capellini pasta

TUSCAN CHICKEN GNOCCHI 24

Grilled chicken, crispy prosciutto, caramelized onions, sun-dried tomatoes and gnocchi, finished in a garlic sage white wine cream sauce

BUTCHER'S BLOCK

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

FLAME-GRILLED RIBEYE 36

Dusted with house seasoning blend, served with sautéed broccolini and a baked potato

STEAK DIANE 34

Two 4oz beef tenderloin tournedos cast iron seared and finished with a brandied mushroom demi-glace, served with potatoes dauphinoise and mixed baby vegetables

COLA SHORT RIBS 28

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

PETITE FILET 32

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

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CALLOOSA GRILL

DINNER
MENU