

DINNER MENU

Soups

SOUP DU JOUR - \$5

DUCK & ANDOUILLE - \$6

Starters

CHARCUTERIE BOARD

Prosciutto, Salami, Pepperoni, Creamy Herbed Boursin Cheese, Hand Forged Pepper Jelly, Mini Cornichons, Olive Spread Mix, Roasted Walnuts, Dried Cranberries, Spicy Dijon - \$18

STEAK FRITES

Crispy Steak Fries, Marinated Beef, White Cheddar Queso and Pico de Gallo - \$16

TUNA POKE AVOCADO

Ponzu Marinated Ahi Tuna Stuffed Avocado, Mixed Greens, Wasabi Whipped Cream, Sliced Cucumber - \$15

THAI CHILI SHRIMP

Flash Fried Gulf Shrimp with a Sweet Thai Chili Sauce served over Wilted Purple Cabbage - \$12

ZYDECO CHICKEN WINGS

Zydeco Spiced Jumbo Hot Wings tossed with your choice of sauces served with Maytag Blue Cheese Dip

Sauces: Pepper Jelly, Spicy Buffalo, Roasted Jalapeño Butter,

1/2 Dozen - \$7 - One Dozen - \$14

Salads

TUNA SENSATION SALAD

Ahi Tuna, Grape Tomatoes, Sliced Purple Onion, Mandarin Oranges, and Mixed Greens tossed with a Sensation Vinaigrette Dressing - \$16

GRILLED AVOCADO & SHRIMP SALAD

Grilled Fresh Avocado over Mixed Greens with a Blackened Shrimp Skewer, White Cheddar Queso, and Pico de Gallo - \$15

SALMON SHAWARMA SALAD

Broiled Atlantic Salmon, Crisp Romaine, Grape Tomatoes, Feta, Diced Red Onion, Cucumber, Roasted Red Peppers, Lemon & Olive Oil served with Grilled Pita Chips - \$16

CRABMEAT & AVOCADO SALAD

Louisiana Jumbo Lump Crabmeat Stuffed Avocado, Mixed Greens, Red Onion and Tomato with Creamy Remoulade - \$15

RIVER RANCH WEDGE SALAD

Iceberg Wedge, Applewood Bacon, Red Onion, Tomato, Farmer's Egg and Blue Cheese Crumbles with Maytag Blue Dressing - \$8

STRAWBERRY TENDERLOIN SALAD

Skillet Seared Tenderloin, Assorted Mixed Greens, Sliced Strawberries, Goat Cheese, and Toasted Pine Nuts with Poppy Seed Dressing - \$16

HOUSE OR CAESAR SALAD

Half - \$5 Whole - \$10

OPTIONAL SALAD COMPANIONS

Grilled Shrimp - \$5 Grilled Chicken - \$4

Grilled Tenderloin - \$6

Entrées

TUNA

Pepper Jelly Glazed Ahi Tuna Steak with a Blackened Shrimp Skewer and Horseradish Remoulade served with choice of two sides - \$30

CHIMICHURRI CHICKEN

Boneless Grilled Chicken Breasts topped with Hand Crafted Chimichurri Sauce served with choice of two sides - \$22

VEAL

Crispy Veal Cutlet topped with Jumbo Lump Crab Meat and Fall Mushroom Infused Demi Glaze served over Linguine with choice of vegetable - \$33

REDFISH

Cornmeal Dusted Gulf Redfish topped with Louisiana Crawfish and White Cheddar Pico de Gallo Queso served with choice of two sides - \$32

SALMON

Blackened Salmon topped with Crab Meat Bienville served with choice of two sides - \$28

SOUTHERN FRIED CHICKEN

Member Favorite! Two Piece Buttermilk Battered Chicken served with Southern Corn Grits and Sesame Sugar Snaps - \$14

FILET MIGNON

Grilled Center-cut 8oz Filet served with Roasted Garlic Mashed Potatoes and Grilled Asparagus - \$35

Steak Option: Blue Cheese Stuffed Filet topped with a Creamy Red Wine Reduction served with choice of two sides - \$36

RIBEYE STEAK

Grilled Prime-cut 14oz Ribeye topped with Chipotle Butter and Tobasco Onions served with Roasted Garlic Mashed Potatoes and Crispy Brussels Sprouts - \$36

Burger Bar

THE RIVER RANCH BURGER

Hand Crafted All-Beef or Turkey Burger with Sliced Tomato, Shredded Iceberg Lettuce, Sliced Dills, Red Onion and a Creole Mustard Aioli served on a Freshly Baked Claire Bun. - \$10

BURGER BAR TOPPINGS \$0.50

Fried Pickles	Fried Onions
Grilled Peppers	Caramelized Onions
Grilled Mushrooms	Grilled Pineapple
Pico de Gallo	Grilled Jalapeños

BURGER BAR PREMIUM TOPPINGS \$1.00

White Cheddar Queso	Fried Egg
Cheddar Cheese	Sliced Avocado
Pepper Jack Cheese	Crisp Bacon
Swiss Cheese	Provolone Cheese
American Cheese	

Sides \$5

Roasted Garlic Mashed Potatoes
Southern Corn Grits
Grilled Zucchini & Squash
Sugar Snap Peas
Crispy Fried Brussels Sprouts
Grilled Asparagus

Desserts \$6

White Chocolate Bread Pudding
Chocolate Lava Cake A la Mode
Tipple Chocolate Sin
Bananas Foster Cheesecake