



Dinner Menu

Soups

- SOUP DU JOUR** - \$5
- DUCK & ANDOUILLE** - \$6

Starters

AHI POKE STACK

Sushi Grade Tuna with a Sweet Sesame Poke Sauce, Diced Avocado, Spicy Mayo, Sriracha and Tortilla Crisps - \$15

OYSTERS EN BROCHETTE

Fried Louisiana Gulf Oysters with Applewood Bacon and Spicy White Remoulade- \$14

SOFT SHELL CAPRESE

Golden Fried Softshell Crab stacked with Thick Cut Tomato, Fresh Mozzarella, Basil and Pesto Aioli- \$14

THAI CHILI SHRIMP

Flash Fried Gulf Shrimp with a Sweet Heat 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

SALMON & SPINACH SALAD

Baby Spinach, Arugula, Spicy Pecans, Blueberries and Broiled Atlantic Salmon with Balsamic Vinaigrette - \$15

SEARED TUNA CITRUS SALAD

Ahi Tuna, Toasted Sesame, Mixed Greens, Avocado, Sliced Almonds and Mandarin Orange with Cilantro-Lime Vinaigrette - \$16

SHRIMP TACO SALAD

Gulf Shrimp, Mixed Greens, Corn and Radish Slaw, Fresh Cilantro, Avocado and Tomato served in a Crispy Tortilla Bowl with Chipotle Ranch - \$15

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

WEEKLY DINING SPECIALS

TUESDAY | 5-9 PM - FRIED CHICKEN NIGHT

Subject to Change



PLEASE NOTIFY SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES.





Dinner Menu

Entrees

SESAME TUNA

Sesame Crusted Ahi Steak topped with Ginger Soy Chimichurri served with Sautéed Mushrooms and Sugar Snap Peas - \$30

CHICKEN PICATTA

Paneed Chicken Breast topped with Lemon Caper Butter Reduction over Cappellini with Vegetable du Jour - \$22

SEA SCALLOPS

Pan Seared Sea Scallops topped with Fried Basil Butter and Jumbo Lump Crabmeat served over Wilted Garlic Spinach - \$32

STUFFED PORTOBELLO

Grilled Portobello Cap stuffed with Wilted Spinach, Marinara Sauce and Mozzarella Cheese served with Grilled Asparagus and Pesto Aioli - \$18

PESTO CRUSTED REDFISH

Gulf Redfish topped with Louisiana Jumbo Lump Crabmeat, Basil Pesto Aioli and Parmesan served with Crispy Brussels Sprouts - \$33

SALMON LAFITTE

Pan Seared Salmon topped with Crabmeat Veloute served with Grilled Asparagus and Southern Corn Grits - \$28
Add Shrimp - \$5 Extra Crabmeat \$8

Sides

\$5

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

Member Favorites

SOUTHERN FRIED CHICKEN

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

THE RIVER RANCH BURGER

Hand Crafted All-Beef or Turkey Burger dressed with Tomato, Mixed Greens, Sliced Dills, Red Onion and a Creole Mustard Aioli served on a Freshly Baked Claire Bun or Tortilla Wrap. - \$10

Add Cheese, Bacon, Fried Egg,
Caramelized Onion, \$1/each

SPICY SHRIMP TACOS

Crispy Thai Chili Shrimp, Mixed Greens, Tomato, and Sliced Avocado on Warm Flour Tortillas served with Sriracha Aioli - \$13

FILET MIGNON

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

- Dress it Up -

Jumbo Lump Crabmeat \$8

Grilled Shrimp \$5 | Wild Mushroom Butter \$3

Hudson Style (Hollandaise, Crabmeat & Arugula) \$10

RIBEYE

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

Desserts

\$6

White Chocolate Bread Pudding
Chocolate Lava Cake A la Mode
Bananas Foster Cheesecake (Add \$1 for A la Mode)



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