



# 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

FRIDAY | 5-9 PM - CRAWFISH 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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