



Lunch Menu

Soups

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

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

Sandwiches

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

PEMBROKE SALMON SANDWICH
Broiled Atlantic Salmon, Cucumber Lemon Tzatziki, Shaved Radish, Mixed Greens and Tomato served on a Claire bun - \$15

SOFTSHELL BLT
Golden Fried Softshell Crab stacked on a Claire Bun with Arugula, Thick Sliced Tomato, Crispy Bacon and Lemon Aioli - \$14
Add Fried Egg for \$1

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

THE RICHMOND CLUB
Smoked Turkey Breast, Applewood Bacon, and Genoa Salami topped with Swiss Cheese, assorted Greens, Tomato, Sliced Avocado, Sundried Tomato and Cranberry Aioli served on a Buttered Croissant - \$14

STEAK FAJITA PANINI WRAP
Sliced Tenderloin, Rainbow Peppers, Caramelized Onions, and Pepper Jack Cheese wrapped in a Flat Grilled Flour Tortilla served with a side of Cilantro Sour Cream and Guacamole - \$12

GRILLED CHICKEN SANDWICH
Grilled Marinated Chicken Breast, Applewood Bacon, Melted Swiss on a Fresh Claire Bun - \$10

** All Sandwiches are served with a choice of House Fries, Sweet Potato Fries or Chips.*





Lunch Menu

Traditional Fare

SOUTHERN FRIED CHICKEN

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

AHI TUNA BOWL

Sashimi Style Marinated Tuna, Wasabi Whipped Cream, Brown Rice, Avocado, Cucumber and Shredded Carrot with Ponzu and Spicy Mayo - \$16

PARMESAN CRUSTED SALMON

Broiled Atlantic Salmon topped with Parmesan Dill Aioli served over Wilted Spinach - \$16

TILAPIA BARATARIA

Bronzed Tilapia Filet topped with Jumbo Lump Crabmeat, Roasted Artichokes and Grape Tomatoes served with Vegetable du Jour and Choice of Starch - \$18

TENDERLOIN MEDALLION

Grilled Petit 4oz. Tenderloin topped with Smoked Gouda Portobello Cream served with Roasted Garlic Mashed Potatoes and Crispy Brussels Sprouts - \$18

CHICKEN VERMILION

Seared Chicken Breast over Crispy Brussels Sprouts topped with Roasted Jalapeño Butter and Julienned Red Peppers - \$14

Sides

\$5

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

Desserts

\$6

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

SALAD BAR

AVAILABLE 11 AM - 2 PM

\$13.00

Add a Cup of Soup du Jour for \$2.00

WEEKLY DINING SPECIALS

TUESDAY | 5-9 PM
FRIED CHICKEN NIGHT

Subject to Change



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

