

VENETIAN

RIVER CLUB

APPETIZERS & SHAREABLES

DUET HUMMUS	\$15	ROASTED CHICKEN LETTUCE WRAPS	\$14
Roasted red pepper and basil garlic EVOO, micro basil, grilled warm pita, olives and mixed crudité vegetables			
LOADED NACHOS (GF)	\$12	ANNA MARIA GROPER FINGERS	\$15
Tri-colored tortilla chips layered with queso, black olives, chili, jalapeños, & shredded lettuce, served with salsa, guacamole, & sour cream			
SPICY SHRIMP SUSHI STACK (GF)	\$12	BOOM-BOOM SHRIMP	\$14
Layers of sushi rice, cucumbers, & avocado topped off with fresh spicy gulf shrimp with sriracha			
PRETZEL NUGGETS	\$8	BLEU CHEESE KETTLECHIPS	\$8
Tossed with kosher salt & served with beer cheese			
SOUTHWEST CHICKEN QUESADILLA	\$10	BUFFALO CAULIFLOWER	\$10
Grilled chicken, pepper jack cheese, roasted poblano peppers, black beans, & corn salsa on a flour tortilla, served with guacamole, salsa, & sour cream			
SEARED AHI TUNA (GF)	\$14	RIVER CLUB CHICKEN WINGS (GF)	
Sesame-seared ahi tuna served over Asian slaw with wasabi & soy ginger sauce			Choice of buffalo (MILD or MEDIUM), honey BBQ or teriyaki 5 wings \$10.00 10 wings \$16.00

HAND-HELDs

Choice of one side: pub chips, homemade coleslaw, french fries or sweet potato waffle fries +\$1, fruit cup +\$2, side salad or Caesar +\$2

RIVER CLUB REUBEN	\$14	GASPARILLA TACO TRIO	
Tender corned beef, sauerkraut, thousand island dressing, & melted swiss cheese on a toasted marble rye			
CALIFORNIA CHICKEN WRAP	\$13	ABACO ISLAND MAHI SANDWICH	\$17
Grilled chicken, bacon, provolone, avocado, beefsteak tomatoes, & spring mixed greens, served with homemade ranch on the side			
CASTAWAY CAY GROPER SANDWICH	\$15	TRADITIONAL BLT	\$13
Crispy grouper, tomato, lettuce, & onion with old bay mayo on a tossed potato bun			
BIG KAHUNA CHICKEN SANDWICH	\$13	THE RIVER CLUB BURGER	\$14
Blackened chicken breast with island spices, teriyaki sauce, ham, grilled pineapple, & pepper-jack cheese on a brioche bun			
CRISPY ARTICHOKE SANDWICH (GF)	\$14	CLASSIC HOT DOG	\$8
with tangy pickles, crunchy cabbage slaw, and a jalapeño ranch on a gluten-free bun			

GLUTEN-FREE BUNS & CAULIFLOWER FLATBREAD MAY BE SUBSTITUTED. ASK YOUR SERVER IF AN ORDER CAN BE MADE GLUTEN-FREE OR VEGETARIAN:
(GF) = Gluten Free (V) = Vegetarian

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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SOUPS OR SALADS

Choice of dressing: bleu cheese, ranch, caesar, berry pomegranate, mojito vinaigrette, balsamic vinaigrette, or citrus vinaigrette

COBB SALAD (GF)	HALF \$12 FULL \$17	BUDDHA BOWL (GF & V)	\$13
Grilled chicken, romaine & iceberg lettuce, chopped bacon, hard-boiled egg, tomatoes, avocado & bleu cheese crumbles			
CITRUS AVOCADO SALAD (GF)	\$14	CAESAR SALAD	\$9
Mixed greens, shaved fennel, pink grapefruit segments, mandarin oranges, parmesan cheese, mixed with Persian cucumbers, and sliced avocado tossed in a citrus vinaigrette. Chicken +\$5.00 Shrimp +\$6.00 Salmon +\$7.00			
CREAMY CHEDDAR BROCCOLI SOUP	CUP \$5 BOWL \$7	POACHED APRICOT & BURRATA SALAD	\$15
		Arugula, toasted walnuts & crispy prosciutto with blood orange shallot dressing	

ENTRÉES

WHEAT-BERRY SALMON	\$24	SMOKED PORKCHOP WITH FLORIDA BLUEBERRY COMPOTE	\$32
Pan-seared over warm wheat-berry, lentils, red & green pepper, raisins, parsley, with a honey lemon sauce			
PAN SEARED FLORIDA GROPER	\$35	BABY BACK RIBS (GF) half rack \$18.00, full rack \$25	
Served with smoked Gouda grits topped with tomato bacon gravy with chef-selected seasonal vegetables			
CALYPSO SNAPPER	\$25	HERB BUTTER RIBEYE (GF)	\$35
Blackened red snapper, coconut jasmine rice, chef vegetable du jour topped with mango pineapple salsa			
RIVERCLUB FRESH CATCH	MARKET PRICE	15 oz. grilled ribeye topped with herb butter, served with roasted red potatoes & vegetable du jour	
Blackened, Baked, Pan-seared choice of: Beurre Blanc, Coconut Curry, tarragon champagne served with jasmine rice & vegetable du jour			
CHICKEN PARMESAN ITALIAN	\$16	CHICKEN PARMESAN ITALIAN	\$16
with bread crumbs topped with marinara, melted mozzarella over spaghetti			

DESSERTS

BANANA PECAN BREAD PUDDING

Shared dessert, serves 3-4 people \$8.00
Please allow 20 minutes

FLOURLESS CHOCOLATE CAKE (GF)	\$7	CHEESECAKE WITH BERRY SAUCE	\$7
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