

# LUNCH

## APPETIZERS & SHAREABLES

### Old Bay Salmon Nuggets <sup>GF</sup> 11

*Dill butter*

### Spicy Shrimp Sushi Stack <sup>GF</sup> 15

*Spicy Gulf shrimp, sushi rice, cucumber, avocado, Sriracha*

### Pretzel Bites 12

*Kosher salt, beer cheese dip*

### Southwest Chicken Quesadilla 14

*Grilled chicken, pepper jack cheese, roasted poblano peppers, black beans and corn salsa on a flour tortilla, served with guacamole, salsa and sour cream*

### Sesame Chicken Lettuce Wraps <sup>GF</sup> 14

*Boston bibb lettuce, Asian slaw, cucumbers, Thai peanut sauce*

### Crispy Ipswich Clam Strips 10

*Tartar sauce, lemon wedge*

### Boom Boom Shrimp 15

*Shredded lettuce, scallions*

### Black & Blue Tenderloin Bites <sup>GF</sup> 13

*Melted bleu cheese, mushrooms, crispy onion*

### River Club Chicken Wings <sup>GF</sup>

Five Wings 10 | Ten Wings 16

*Choice of sauce: honey BBQ, mild Buffalo, medium Buffalo, or teriyaki, celery crudités and ranch or bleu cheese dressing*



VENETIAN  
RIVER CLUB

#### GF - GLUTEN-FREE | SUBSTITUTE GLUTEN-FREE BUN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## HANDHELDS

*Choice of one side: pub chips, French fries, house-made coleslaw, sweet potato waffle fries, side salad, Caesar salad, fruit cup*

### River Club Reuben 15

*Corned beef, melted Swiss cheese, sauerkraut, Thousand Island dressing, toasted rye bread*

### Tropical Fruit &

### Poppyseed Chicken Wrap 14

*Crunchy pineapple slaw, fresh baby spinach, poppyseed dressing*

### Castaway Cay Grouper Sandwich 18

*Tomato, lettuce, onion, tartar sauce, toasted potato bun*

### River Club 8oz Angus Burger 15

*Lettuce, tomato, red onion and choice of cheese: American, Swiss, provolone, cheddar*

*Substitute: grilled chicken, veggie burger or Beyond burger 13*

### Traditional BLT 14

*Mayonnaise, wheat bread*

### Classic All-Beef Hot Dog 8

*Sauerkraut, classic condiments, toasted bun*

### Abaco Island Mahi Sandwich 17

*Lightly blackened mahi, Bahama slaw, guava mayonnaise on a toasted potato bun*

*Substitute gluten-free bread*

## SALADS

*Add protein to any salad: grilled chicken +5, shrimp +6, salmon +7*

### Seared Ahi Tuna Niçoise <sup>GF</sup> 19

*Hard-boiled egg, tomatoes, olives, red potatoes, green beans and Dijon vinaigrette*

### Watermelon Feta <sup>GF</sup> 14

*Arugula, fresh dill, red onion, cucumber, honey-lime vinaigrette*

### Caesar 9

*Crisp romaine, shaved Parmesan, croutons, house-made Caesar dressing*

### Avocado Citrus <sup>GF</sup> 14

*Mixed greens, shaved fennel, pink grapefruit, mandarin oranges, cucumber, sliced avocado, Parmesan cheese, citrus vinaigrette*

### Buddha Bowl <sup>GF</sup> 15

*Brown rice, garbanzo beans, butternut squash, sautéed spinach, mushrooms, sweet red bell pepper, avocado, teriyaki tofu, sunflower seeds and a miso teriyaki*

# DINNER

## APPETIZERS & SHAREABLES

**Old Bay Salmon Nuggets <sup>GF</sup> 11**  
*Dill butter*

**Pretzel Bites 12**  
*Kosher salt, beer cheese dip*

**Southwest Chicken Quesadilla 14**  
*Grilled chicken, pepper jack cheese, roasted poblano peppers, black beans and corn salsa on a flour tortilla, served with guacamole, salsa and sour cream*

**Crispy Ipswich Clam Strips 10**  
*Tartar sauce, lemon wedge*

**Sesame Chicken Lettuce Wraps <sup>GF</sup> 14**  
*Boston bibb lettuce, Asian slaw, cucumbers, Thai peanut sauce*

**Boom Boom Shrimp 15**  
*Shredded lettuce, scallions*

**Black & Blue Tenderloin Bites <sup>GF</sup> 13**  
*Melted bleu cheese, mushrooms, crispy onion*

**River Club Chicken Wings <sup>GF</sup>**  
**Five Wings 10 | Ten Wings 16**  
*Choice of sauce: honey BBQ, mild Buffalo, medium Buffalo, or teriyaki, celery crudité's and ranch or bleu cheese dressing*



## HANDHELDS

*Choice of one side: pub chips, French fries, house-made coleslaw, sweet potato waffle fries, side salad, Caesar salad, fruit cup*

**Tropical Fruit & Poppseed Chicken Wrap 14**  
*Crunchy pineapple slaw, fresh baby spinach, poppseed dressing*

**Castaway Cay Grouper Sandwich 18**  
*Tomato, lettuce, onion, tartar sauce, toasted potato bun*

**River Club 8oz Angus Burger 15**  
*Lettuce, tomato, red onion and choice of cheese: American, Swiss, provolone, cheddar*  
**Substitute: grilled chicken, veggie burger or Beyond burger 13**

## SALADS

*Add protein to any salad: grilled chicken +5, shrimp +6, salmon +7*

**Seared Ahi Tuna Niçoise <sup>GF</sup> 19**  
*Hard-boiled egg, tomatoes, olives, red potatoes, green beans and Dijon vinaigrette*

**Caesar 9**  
*Crisp romaine, shaved Parmesan, croutons, house-made Caesar dressing*

**Avocado Citrus <sup>GF</sup> 14**  
*Mixed greens, shaved fennel, pink grapefruit, mandarin oranges, cucumber, sliced avocado, Parmesan cheese, citrus vinaigrette*

**Buddha Bowl <sup>GF</sup> 15**  
*Brown rice, garbanzo beans, butternut squash, sautéed spinach, mushrooms, sweet red bell pepper, avocado, teriyaki tofu, sunflower seeds and a miso teriyaki*

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# ENTRÉES

## **Braised Short Rib <sup>GF</sup> 42**

*Sweet and savory yam purée, chef's select vegetable du jour, blackberry-pepper sauce*  
Wine Pairing Suggestions: Josh Cabernet Sauvignon, CA  
or Smith & Hook, Cabernet Sauvignon, CA

## **Calypso Snapper <sup>GF</sup> 28**

*Blackened red snapper, coconut jasmine rice, chef's select vegetable du jour, pineapple salsa*  
Wine Pairing Suggestions: Kim Crawford, Sauvignon Blanc, New Zealand  
or Meiomi Sauvignon Blanc, CA

## **Baby Back Ribs <sup>GF</sup>**

### **Half Rack 18 | Full Rack 25**

*Slow-cooked, char-grilled pork ribs, roasted red potato, coleslaw, sweet and spicy BBQ sauce*  
Wine Pairing Suggestions: Unku Malbec, Argentina or Super Tuscan, Villa Segreta, Italy

## **Seafood Pappardelle 28**

*Pappardelle pasta with tender clams, succulent shrimp  
and fresh white fish, sautéed in a rich garlic-butter sauce*  
Wine Pairing Suggestions: Luna Di Luna, Pinot Grigio, Italy or  
Kim Crawford Sauvignon Blanc, New Zealand

## **Crispy Ipswich Clam Strips 17**

*French fries, coleslaw, tartar sauce, lemon wedge*  
Wine Pairing Suggestions: Sancerre, France or Chandon Brut, California

## **Butternut Squash Ravioli 16**

*Brown sage butter, chef's select vegetable du jour*  
Wine Pairing Suggestions: Sonoma Cutrer Chardonnay, California  
or Santa Margherita, Pinot Grigio, Italy

## **Truffled Mascarpone Beef Tenderloin <sup>GF</sup> 36**

*Herbed mashed potatoes, chef's select vegetable du jour, roasted shallot au jus*  
Wine Pairing Suggestions: 14 Hands Merlot, Washington or Ttati, Primitivo Black, Italy

## **Roasted Airline Chicken Breast <sup>GF</sup> 28**

*Fennel cream, warm orange segments, micro dill, chef's select vegetable du jour*  
Wine Pairing Suggestions: Kendall Jackson Chardonnay, California  
or Meiomi Sauvignon Blanc, California



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