APPETIZERS & SHAREABLES

SOUP DU JOUR CUP OR BOWL
Please inquire with your server for Chef-selected soup and pricing

KRAB RANGOON DIP | 8
Served with crispy wontons

BOOM BOOM SHRIMP | 15
Lightly breaded and fried, served over shredded lettuce and scallions

BAVARIAN PRETZEL | 12
Freshly baked, brushed with butter, sprinkled with kosher salt, served with honey-mustard dip

BLACKENED SHRIMP & AVOCADO PHYLLO CUPS | 14
Blackened and chilled Gulf shrimp tossed with dijonnaise and fresh dill, topped with creamy avocado purée

SOUTHWEST GRILLED CHICKEN QUESADILLA | 13
Chicken, Mexican cheese blend, roasted poblano peppers, and black bean & corn salsa on a flour tortilla, served with guacamole, salsa, and sour cream

KOREAN BBQ CHICKEN BITES | 13
Crispy chicken tossed in a gochujang glaze, topped with sesame seeds and scallions

ARTISAN BREAD BASKET | 8
Chef's selection of breads served with butter, whipped honey butter, and olive tapenade

HANDHELDS

Served with your choice of one side: house-made coleslaw, pub chips, French fries, sweet potato waffle fries, or fruit cup | Upgrade to a house or Caesar salad +2 | Gluten-free bun available upon request

CASTAWAY CAY HADDOCK | 16
Fried haddock, lettuce, tomato, onion, and house-made tartar on a toasted brioche bun

THE HARVEST | 15
Roasted turkey, Brie, crisp Red Delicious apple, cranberry compote, and arugula on herb-crusted focaccia

REUBEN | 14
Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on griddled rye bread

RIVER CLUB BURGER | 15
Angus patty, choice of American, cheddar, provolone, or Swiss cheese, lettuce, tomato, and red onion on a toasted brioche bun
Substitute Angus patty for chicken breast, veggie burger, or Beyond Burger

RIVER CLUB BLT | 12
Crispy bacon, lettuce, tomato, and mayo on toasted white bread
Add house-made egg salad +2 or grilled salmon +6

SALADS

Add protein: grilled or fried chicken +5, grilled or fried shrimp +6, grilled salmon +7

LETTUCE HAVE A SCOOP GF ONE SCOOP **10** | TWO SCOOPS **16**
Choice of egg salad, chicken salad, or shrimp salad on garden lettuce, served with fresh fruit and crackers

CAESAR | 9
Romaine, shaved Parmesan, herb croutons, and house-made Caesar dressing

COBB GF **| 17**
Romaine and iceberg lettuce, grilled chicken, chopped bacon, hard-boiled egg, tomatoes, avocado, blue cheese crumbles, and creamy blue cheese dressing

TROPICAL CITRUS CRUNCH GF **| 12**
Baby arugula, iceberg lettuce, mango, avocado, cucumber, hearts of palm, watermelon radish, toasted coconut, pumpkin seeds, fresh herbs, and pear vinaigrette

PIZZA Gluten-free cauliflower crust is available upon request +3

THIN & CRISPY NEW YORK-STYLE 16" 18 | 12" 15
House-made pizza sauce, mozzarella, and provolone

TOPPINGS 16" +2.50 PER TOPPING | 12" +2 PER TOPPING
Vegetables: Artichoke, bell pepper, black olive, mushroom, onion, pepperoncini, pickled jalapeño, pineapple, spinach, tomato
Protein: Bacon, chicken, sausage, cup & char pepperoni, ham, meatballs, extra cheese

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BEE STING 16" 22 | 12" 16
Cup & char pepperoni, hot honey drizzle, mozzarella, and provolone

BRUSCHETTA 16" 20 | 12" 14
Fresh bruschetta, garlic olive oil, balsamic drizzle, shaved parmigiana, mozzarella, and provolone

FIGGY PIGGY 16" 22 | 12" 16
Fig jam, prosciutto, arugula, goat cheese, and balsamic glaze

MEAT LOVER 16" 24 | 12" 18
Bacon, ham, meatballs, cup & char pepperoni, sausage, mozzarella, and provolone

NEW YORKER 16" 24 | 12" 18
Sausage, cup & char pepperoni, mushrooms, onions, green peppers, mozzarella, and provolone

VENETIAN VEGGIE 16" 20 | 12" 14
Mushroom, bell peppers, onions, black olives, spinach, tomatoes, artichokes, mozzarella, and provolone

ENTRÉES Available after 4PM | Served with dinner rolls and a choice of house or Caesar salad

CAPTAIN'S CATCH | MARKET PRICE
Please inquire with your server for Chef-selected catch of the day and pricing

6oz FILET MIGNON GF | 29
Served with au gratin potatoes and Chef's selection of vegetables

CHICKEN PARMESAN | 20
Breaded chicken cutlet topped with house-made marinara and melted mozzarella, served with pasta du jour and garlic bread

FOREST & FUNGI RAVIOLI V | 20
Delicate pasta pillows stuffed with a luxurious three-cheese blend and wild mushrooms, tossed in a velvety garlic-Parmesan cream sauce and finished with fresh herbs and shaved Parmesan

BABY BACK RIBS GF HALF RACK 18 | FULL RACK 28
Slow-cooked, char-grilled pork ribs served with French fries, coleslaw, and house-made sweet and spicy BBQ sauce

VENETIAN RIVER CLUB

GLUTEN-FREE: GF | VEGETARIAN: V

2.5% Credit Card Surcharge To Offset Card Processing Costs.

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