



# LUNCH MENU



## STARTERS

### THAI CHILI SHRIMP

Flash Fried Gulf Shrimp with a Sweet Thai Chili Sauce served over Sauteed Purple Cabbage | 16

### CATFISH FRIES

Crispy Fried Catfish Strips, Tartar Sauce & Ketchup | 16

### RED BEET HUMMUS

Roasted Red Beets, Chickpeas, Tahini, Mediterranean Spices, Julienne Cucumber Slices | 16 (Pita Upon Request)

### GATOR WINGS

Chargrilled Fresh Alligator "Wings" tossed with Lemon, Garlic, and Parsley Butter - 17

### KOREAN BEEF SKEWERS (GF)

Chargrilled Skewered Tenderloin Tips, Ginger, Soy, Onion, Garlic, Rice Wine Vinegar, Braised in Korean BBQ Sauce | 21

### AHI TUNA TARTARE (GF)

Marinated Fresh Ahi Tuna, Avocado Stack, Toasted Sesame, Creamy Thai Sauce served with Chips | 23

### SEAFOOD NACHOS

Louisiana Gulf Shrimp and and Crabmeat, Andouille Basil Cream Sauce, Crispy Tortilla Chips | 23

## HANDHELDS

### RIVER RANCH BURGER

8oz Ground Brisket and Chuck All-Beef Patty, Smoked Gouda Cheese, Arugula, Sliced Purple Onion, Tomato, Horseradish Aioli, Buttered Brioche Bun | 17

### CLASSIC CLUB SANDWICH

Triple Stacked, Black Forest Ham, Smoked Turkey, Tomato, Arugula, Bacon, American Cheese, Mayo, Mustard, Sliced Sourdough | 17

### FISH TACOS

Fresh caught Fish of the Day, Blackened, Vinegar Slaw, Avocado Aioli, Warm Flour Tortilla | 17

### SPICY SHRIMP TACOS

Crispy Thai Chili Shrimp, Mixed Greens, Tomato, Sliced Avocado, Warm Flour Tortillas, Sriracha Aioli | 17

### BLT

Crispy Applewood Bacon, Arugula, Tomato, Avocado Aioli, Toasted Sourdough Bun | 17

### ROASTED TURKEY, BRIE & FUJI APPLE MELT

Sliced Roasted Turkey, Fuji Apples, Melted Brie, Arugula, Ciabatta Bread, Hot Pressed | 17

### STEAK FRENCH DIP

Thinly Sliced Ribeye, Swiss, French Bread, Au Jus | 17

*All Handhelds Served with  
Choice of House Fries or Home Made Chips*

## GREENS

### CLASSIC CAESAR SALAD (GF) | 12

### RIVER RANCH WEDGE (GF)

Iceberg Wedge, Applewood Bacon, Red Onion, Tomato, Farmer's Egg, Blue Cheese Crumbles, Maytag Blue Cheese Dressing | 12.5

### CITY CLUB COBB SALAD (GF)

Mixed Greens layered with Tomato, Applewood Bacon, Farmers Egg, Avocado, Grilled Chicken, Crumbled Blue Cheese, choice of dressing | 17.5

### ORCHARD SALAD (GF)

Blackened Jumbo Shrimp, Sliced Apples, Spring Mix, Granola Clusters, Manchego, Apple Cider Vinaigrette | 18

### STRAWBERRY TENDERLOIN (GF)

Seared Tenderloin, Mixed Greens, Sliced Strawberries, Goat Cheese, Toasted Pine Nuts, Poppy Seed Dressing | 20.5

### CRABMEAT & AVOCADO (GF)

LA Jumbo Lump Crabmeat Stuffed Avocado, Mixed Greens, Red Onion and Tomato with Creamy Remoulade | 23.5

### PROTEIN ADDITIONS

Chicken (5) - Shrimp (6)  
Black Bean Burger (6) - Steak (8) - Salmon (8)

### SMALL HOUSE OR CAESAR | 5

**DRESSINGS:** Ranch, Blue Cheese, Italian, Poppy Seed, Honey Mustard, Balsamic, Apple Cider Vinaigrette, Caesar, Thousand Island

## ENTREES

### SOUTHERN FRIED CHICKEN

Member Favorite Two-piece Fried Chicken | 16

### SWEET PEPPER CHICKEN (GF)

Chargrilled Chicken Breast Glazed with House Made Pepper Jelly Sauce | 25

### CHARGRILLED SALMON (GF)

Grilled Fresh Atlantic Salmon, Pesto, Parmesan | 26

### CHICKEN OR SHRIMP PASTA

Fresh Grilled Chicken Breast OR Jumbo Gulf Shrimp, Andouille Basil Cream Sauce, Angel Hair Pasta | 29

### TENDERLOIN

Two 3 oz Grilled Tenderloin Medallions, Foraged Wild Mushroom Demi Glaze | 32

*All Entrees served with Choice of Two Sides*

## SIDES

Truffled Brabant Potatoes - 7	Grilled Asparagus - 7
Roasted Broccoli - 7	Roasted Brussels - 7
Roasted Vegetables - 7	
House, Steak or Sweet Potato Fries - 7	

# DINNER MENU

## STARTERS

### THAI CHILI SHRIMP

Flash Fried Gulf Shrimp with a Sweet Thai Chili Sauce served over Sauteed Purple Cabbage | 16

### RED BEET HUMMUS (GF)

Roasted Red Beets, Chickpeas, Tahini, Mediterranean Spices, Julienne Cucumber Slices | 16  
(Pita Upon Request)

### GATOR WINGS

Chargrilled Fresh Alligator "Wings" tossed with Lemon, Garlic, and Parsley Butter - 17

### CRAWFISH SPINACH DIP

Creamed Spinach tossed with Louisiana Crawfish and crispy Tortillas | 18

### CRAB CAKES

Pan-Seared Jumbo Lump Crab Cake with Remoulade | 20

### KOREAN BEEF SKEWERS (GF)

Chargrilled Skewered Tenderloin Tips, Ginger, Soy, Onion, Garlic, Rice Wine Vinegar, basted with Korean BBQ Sauce | 21

### AHI TUNA TARTARE (GF)

Marinated Fresh Ahi Tuna, Avocado Stack, Toasted Sesame, Creamy Thai Sauce served with Chips | 23

## GREENS

### CLASSIC CAESAR SALAD (GF) | 12

### RIVER RANCH WEDGE (GF)

Iceberg Wedge, Applewood Bacon, Red Onion, Tomato, Farmer's Egg, Blue Cheese Crumbles, Maytag Blue Dressing | 12.5

### CITY CLUB COBB SALAD (GF)

Mixed Greens layered with Tomato, Applewood Bacon, Farmers Egg, Avocado, Grilled Chicken, Crumbled Blue Cheese, choice of dressing | 17.5

### ORCHARD SALAD (GF)

Blackened Jumbo Shrimp, Sliced Apples, Spring Mix, Granola Clusters, Manchego, Apple Cider Vinaigrette | 18

### STRAWBERRY TENDERLOIN (GF)

Seared Tenderloin, Mixed Greens, Sliced Strawberries, Goat Cheese, Toasted Pine Nuts, Poppy Seed Dressing | 20.5

### SEARED TUNA (GF)

Flash Seared Tuna, Tobasco Pecans, Applewood Bacon, Grilled Pineapple, Spinach, Balsamic Vinaigrette | 23.5

### CRABMEAT & AVOCADO (GF)

LA Jumbo Lump Crabmeat Stuffed Avocado, Mixed Greens, Red Onion and Tomato with Creamy Remoulade | 23.5

### PROTEIN ADDITIONS

Chicken (5) - Shrimp (6) - Black Bean Burger (6) - Steak (8) - Salmon (8)

### SMALL HOUSE OR CAESAR | 5

### DRESSINGS

Ranch, Blue Cheese, Italian, Poppy Seed, Honey Mustard, Balsamic, Apple Cider Vinaigrette, Caesar, Thousand Island

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## ENTREES

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### SOUTHERN FRIED CHICKEN

Member Favorite Two-piece Southern Fried Chicken | 16  
Suggested Chef's pairing: Whitehaven Sauvignon Blanc

### CHICKEN (GF)

Two Chargrilled Chicken Breasts topped with House-Made Pepper Jelly Sauce | 28  
Suggested Chef's pairing: Kendall-Jackson Chardonnay

### SALMON

Fresh Atlantic Salmon topped with a Crab-infused Smoked Paprika Sauce | 30  
Suggested Chef's pairing: Santa Margherita Pinot Grigio

### PORK OSSO BUCCO

Pork Shank, Braised in Red Wine, with Vegetable Trinity  
and tomato Sauce served over Smoked Gouda Grits | 32  
Suggested Chef's pairing: Elouan Pinot Noir

### CRISPY DUCK (GF)

Slow Roasted Duck, Pan-Crisped, topped with a Cognac Apricot Glaze | 32  
Suggested Chef's pairing: La Crema Pinot Noir

### TENDERLOIN (GF)

Chargrilled 6oz Beef Tenderloin topped with Jumbo Lump Crab Meat,  
Foraged Wild Mushrooms, Fresh Bernaise | 38  
Suggested Chef's pairing: Silver Palm Cabernet

### RIBEYE (GF)

Chargrilled 12oz Ribeye cooked to perfection  
topped with Compound Butter or Asian Glaze | 44  
Suggested Chef's pairing: Decoy Merlot

*All Entrees Served with Choice of Two Sides*

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## SIDES

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Side House or Caesar Salad | 5  
Stuffed Potato Cakes | 7  
Creamed Spinach | 7  
Roasted Baby Vegetables | 7  
Truffled Brabant Potatoes | 7  
Smoked Gouda Grits | 7  
Grilled Asparagus | 7  
Roasted Brussels | 7

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## CHEF EVIE'S HOUSMADE DESSERT

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Chocolate Chai Coffee Cake | 8  
Rum Cake | 8  
Vanilla Cheesecake | 8  
White Chocolate Bread Pudding | 8

House Brewed Coffee  
Assorted Hot Teas

# BAR FOOD

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## **RIVER RANCH WEDGE (GF)**

Iceberg Wedge, Applewood Bacon, Red Onion, Tomato, Farmer's Egg, Blue Cheese Crumbles, Maytag Blue Cheese Dressing - 12.5

## **RIVER RANCH BURGER**

8oz Ground Brisket and Chuck All-Beef Patty, Smoked Gouda Cheese, Arugula, Sliced Purple Onion, Tomato, Horseradish Aioli, Buttered Brioche bun - 17

## **STEAK FRENCH DIP**

Thin Sliced Roasted Ribeye,  
French Bread, Au Jus - 17

## **ROASTED TURKEY, BRIE & FUJI APPLE MELT**

Sliced Roasted Turkey, Fuji Apples, Melted Brie, Ciabatta Bread, Hot Pressed - 17

## **GATOR WINGS**

Chargrilled Fresh Alligator "Wings" tossed with Lemon, Garlic, and Parsley Butter - 17

## **CHICKEN TENDERS**

Hand Battered Chicken Tenders served with House Fries and Texas Toast - 17

## **SIDES - 7**

House Fries - Sweet Potato Fries  
Steak Fries - Home-Made Potato Chips

# FRESH DESSERT

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## **CHEF EVIE'S**

## **HOMEMADE DESSERTS - 8**

Chocolate Chai Coffee Cake  
Rum Cake  
Vanilla Cheesecake  
White Chocolate Bread Pudding

# BEER & FLIGHTS

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## **DRAFT**

Paradise Park IPA (7)  
Canebrake (7)  
Michelob Ultra (5)  
Shinerbock (8)  
Guinness (7)  
Envie (7)  
Ghost in the Machine (9)  
Delirium Nocturnum (10)

## **DOMESTICS**

Budweiser (5)  
Bud Light (5)  
Coors Light (5)  
Yuengling (5)  
Michelob Ultra (5)  
Miller Lite (5)  
Beck's non-alcoholic (5)  
Nütrl (7)

## **IMPORT & CRAFT**

Abita Amber (7)  
Corona (7)  
Corona Light (7)  
Purple Haze (7)  
Stella Artois (7)  
Red Stripe (7)  
Canebrake (7)  
Envie (7)  
Leffe Blonde (9)  
Modelo (7)  
Warsteiner Pilsner (7)  
Warsteiner Dunkel (6)  
Breckenridge Vanilla Porter (8)  
Founders Breakfast Stout (10)  
Founders Mas Agave Grapefruit (11)  
Parish SIPS Pinot Noir & Black Currant (9)  
Chimay Grande Reserve (10)  
Westmalle Triple Trappist (10)  
Delirium Nocturnum (10)

## **DRAFT BEER FLIGHTS (10)**

Select 4 Drafts - 4 oz each

## **WINE FLIGHTS (10)**

Select 4 Wines - 4 oz each

## **ANY DRINKS**

## **"WOOD SMOKED" (3)**