

RIVER HILLS COUNTRY CLUB

STARTERS & SHAREABLES

☉ THE HILLS BANG BANG SHRIMP

: (6) Florida Gulf Shrimp, Sweet Chili,
 Sriracha :
 14

SMOKED GOUDA MAC N CHEESE

: Elbow Macaroni, House Cheese Sauce,
 Panko :
 10

🍷 CAPRESE PESTO FLATBREAD

: Roasted Heirloom Tomato, Basil Pesto,
 Fresh Mozzarella Cheese, Balsamic Glaze :
 11
 - Add Free Range Chicken Breast: 4 -

GF CRAB + TUNA STACK

: Crab Ceviche, Avocado, Ahi Poke, Napa
 Cabbage, Sweet Chili Aioli :
 18

CRISPY BRUSSELS SPROUTS

: Applewood Smoked Bacon, Sweet Chili
 Aioli, Parmesan :
 10

CUBAN EGG ROLLS

: Mojo Pork, Ham, Genoa Salami, Swiss,
 Mustard Aioli :
 10

THE BIG PRETZEL

: Bavarian style baked pretzel, Coppertail
 IPA whole grain mustard sauce :
 10

SPICY TUNA WONTONCHOS

: Ahi Tuna, Sriracha, Avocado, Napa
 cabbage, Tropical Fruit Salsa, Pickled Fresno
 Chili's, Sesame Seeds, Cilantro-Lime Crema,
 Wonton Cup :
 12

GF RIVER HILLS WINGS

: Traditional or Boneless Wings, Bleu
 Cheese or Ranch, Celery :
 15
 - Buffalo, BBQ, Garlic Parmesan, Sweet Chili,
 Blackened Dry Rub -

SOUP & SALADS

➦ Add to any Salad: :: Chicken 5 :: Salmon 6 :: Gulf Shrimp 6 :: ➦

SOUPE DU JOUR

: Chef's Soup of The Day :
 Cup 3 :: Bowl 5

GF🍷 SEARED SALMON SALAD

: Pan Seared Faroe Island Scottish Salmon,
 Tossed Field Greens, Toasted Pine Nuts,
 Heirloom Tomatoes, Diced English
 Cucumbers, Dill Vinaigrette :
 16

BLT WEDGE SALAD

: Baby Iceberg, Bleu Cheese Crumbles,
 Applewood Smoked Bacon, Heirloom
 Tomatoes, Red Onion, Balsamic Drizzle :
 12

GF MANDARIN PECAN SALAD

: Pecan Crusted Chicken, Tossed Field
 Greens, Mandarin Oranges, Bleu Cheese
 Crumbles, Dried Cranberries, Candied
 Pecans, Citrus Ginger Dressing :
 15

🍷GF, VEGAN HOUSE SALAD

: Tossed Field Greens, Heirloom Cherry
 Tomato, English Cucumber, Organic
 Carrots, Shaved Celery :
 10
 - Lemon Vinaigrette, Bleu Cheese, Ranch,
 Parmesan Caesar, Citrus Oregano Vinaigrette, -

THE GIANT CAESAR

: Chopped Hearts of Romaine, Hand Torn
 Brioche Garlic Croutons, Shaved Parmesan,
 Parmesan Caesar Dressing :
 10

SHRIMP & MIXED GREENS SALAD

: Field Greens, Tropical Fruit Salsa, Feta
 Cheese, Heirloom Tomato, Gulf Shrimp &
 Lemon Vinaigrette :
 15

🍷GF CUCUMBER & FETA

: Sliced English Cucumber, Heirloom Tomatoes, Shaved Red Onion, Feta Crumbles, Citrus
 Oregano Vinaigrette :
 10

CHILDREN'S ITEMS

➦ Ages 12 & Under - Adult Up-charge \$3 ➦

BURGER

: Quarter pound blend, brioche bun, hand
 cut fries :
 7

GRILLED CHEESE

: Sourdough, American, Hand cut fries :
 6

MAC N CHEESE

: Elbow Macaroni, House Cheese Sauce :
 \$6

CHEESE QUESADILLA

: Flour tortilla, Monterrey-Jack cheese, Hand
 cut fries :
 6

HOT DOG

: Quarter pound all-beef frank, Hand cut
 fries :
 6

CHICKEN BITES

: 3 hand breaded chicken strips, Choice of
 sauce, Hand cut fries :
 7

Consuming raw/under-cooked meats, poultry, seafood or eggs may increase risk of food-borne illness, especially if you have certain medical conditions

➦ All Menu Items Are Subject To 20% Service Charge & 7.5% Sales Tax ➦

SANDWICHES & HANDHELDS

☞ :: Served with French Fries, Sweet Potato Fries, Coleslaw, or Fresh Fruit:: Sub Side Salad: \$1.00 ☞

EL CUBANO

: House Roasted Mojo Cuban Pork, Sliced Ham, Salami, Dijon Aioli, Swiss, Pickles, La Segunda Cuban Bread :

14

CHICKEN SALAD

: Free Range Chicken Breast, Celery, Red Onion, Bibb Lettuce, Tomato, Croissant :

12

PRIME RIB FRENCH DIP

: Slow Roasted Prime Rib, Provolone Cheese, Grilled Onions, Garlic Dill Mayo, Au Jus :

15

TURKEY & BRIE GRILLED CHEESE

: Toasted Sourdough, Apple Bacon Jam :

14

SHORT RIB SANDWICH

: Toasted Sourdough, Melted Provolone :

15

HAWAIIAN CHICKEN

: Grilled Free Range Chicken Breast, Provolone Cheese, Grilled Pineapple, Honey Mustard, Lettuce, Tomato :

13

RIVER HILLS BURGER

: Proprietary Burger Blend, Bibb Lettuce, Red Onion, Tomato, Sliced Pickle, Brioche :

14

❶ IMPOSSIBLE BURGER

: Plant based, Avocado, Pickled Red Onion, Tomato, Lemon Vinaigrette, Brioche :

16

SHRIMP TACOS

: (3) Flour Tortillas, Marinated Red Cabbage, Queso Fresco, Smashed Avocado, Pico de Gallo, Pickled Fresno Chilis, Cilantro, Lime :

15

- Blackened, Grilled, Fried or Bang Bang Style! -

THE SAWGRASS CLUB

: Double Decker, Turkey, Ham, Crisp Bacon, Bibb Lettuce, Tomato, Avocado, Cheddar Cheese, Toasted Sourdough, Garlic Aioli :

15

CALIFORNIA WRAP

: Grilled or Crispy Chicken, Applewood Smoked Bacon, Lettuce, Mixed Cheese, Spicy Boom Boom Sauce, Pickled Fresno Chilis, Sun Dried Tomato Tortilla :

13

ENTRÉES

☞ Served After 5pm Wed. - Fri. ☞

GF HAND CUT RIBEYE

: 12oz USDA Choice Ribeye, Grilled Asparagus, Roasted Garlic Mashed Potatoes, Roasted Brown Beech Mushrooms

MKT

RIGATONI + MEATBALLS

: House Made Beef / Pork Blend Meatballs, Pomodoro, Basil, Parmesan :

18

STUFFED CHICKEN MARSALA

: Wild Mushroom & Goat Cheese Stuffed Airline breast, Marsala Reduction, Asparagus, Roasted Garlic Mashed Potatoes :

23

BRAISED SHORT RIBS

: Red Wine Demi, Roasted Garlic Mashed Potatoes, Crispy Brussel Sprouts :

25

SHRIMP SCAMPI

: Gulf Shrimp, Fettucine, Roasted Garlic Butter, Brule Lemon, White Wine, Red Pepper Flake, Italian Parsley :

20

SOUTHWEST CHICKEN MILANESA

: Buttermilk Fried Chicken Breast, Sweet Corn Puree, Salsa Verde, Cilantro Lime Crema, Queso Fresco, S.W. Napa salad, :

18

PETITE FILET MIGNON

: 6oz USDA Choice Filet, Roasted Shallot Butter, House Steak Sauce, Asparagus, Roasted Garlic Mashed Potatoes :

MKT

SEARED SALMON

: Pan Seared, Blackened Seasoning, Tropical Fruit Salsa, Coconut-Cilantro Rice, Crispy Brussels Sprouts. :

23

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