

River Crest A La Carte Menu

Hot Soup Selection

Vegetable/Champagne Chicken/Navy Bean Cup \$6 Bowl \$ 8

Appetizers Sharing Plates

Nachos \$11, Chicken or Cheese Quesadilla \$12, Mexican Dip Trio \$13, Shrimp Cocktail \$19, Smoked Salmon \$20

Sicilian Life - Guard Style \$15

Flash-Fried Calamari, Basil Marinara, Roasted Garlic Aioli, Fresh Lemon

Kung Pao \$16

Flash-Fried Calamari, Sweet Chili Sauce, Jalapeno, Peppers, Crushed Peanuts, Cilantro

Hawaiian "AHI" Tuna Tostada \$18

Sushi Grade Tuna, Scallion, Whipped Avocado, Wasabi Crema, Pickled Carrots, Toasted Sesame, Gochujang Sauce, Wonton Chips

GF Thai Red Chili Shrimp Wraps \$19

Thai Red Chili Grilled Shrimp, Mango Crunch Slaw, Bibb Lettuce, Hoisin Glaze, Spice Crushed Peanuts

V Mediterranean Dips \$16

Roasted Garlic Hummus, Feta Cheese Dip, Chunky Tzatziki, Flatbreads, Assorted Vegetables, Olives

Sandwich Selection

Served with Choice of: Kettle Chips, Fresh Fruit, Cole Slaw, Potato Salad, Cottage Cheese, Side Salad

RCCC Fry Selection: Classic Julienne, Curly Twist, Sweet Potato, Tater Tots, Parmesan Steak Fries

Custom Blend Hamburger or Portabello Burger \$16

Half Pound of Custom Blended Ground Beef or Portabello Burger

+ Add: Any Cheese/16 Add: Bacon, Avocado, Caramelized Onion, Fried Jalapeno

Traditional Club \$16

Triple Decker, Turkey, Ham, Bacon, Iceberg Lettuce, Tomato, Duke's Mayonnaise

+ RCCC Jr. Club Sandwich/\$16

RCCC Steak Sandwich \$23

8oz Char-Grilled New York Strip, Roasted Tomatoes, Grilled Sweet Red Onion, Toasted Brioche Roll

Salad Selection

Garden Salad \$8, Maison Salad \$11, Iceberg Wedge \$10, Caesar \$10, Tomato & Mozzarella \$12, Black & Blue Steak Salad \$22

Greek Salmon Salad \$21

Romaine, Red Onion, Feta, Olive, Peppers, Tomato, Pepperoncini, Greek Dressing, Pita Bread

GF JB Salad \$17

Chicken, Bacon, Bibb Lettuce, Hearts of Palm, Tomato, Avocado, Boiled Eggs

GF Orange & Avocado Salad \$17

Citrus Marinated Char-Grilled Chicken, Sliced Oranges, Ripe Avocado, Jicama, Mexican Queso Fresco, Pomegranate Seeds, Tri-Color Lettuce, Cilantro-Lime Vinaigrette

Texas Taco Salad \$18

Seasoned Ground Beef, Avocado, Sour Cream, Smoked Cheddar, Tomatoes, Green Onions, Corn, Black Beans, Olives, Romaine Lettuce, Crispy Chipotle Tortilla, Salsa Vinaigrette

+ Other Toppings: Chicken Fajita/\$16 Char Grilled Shrimp/\$19 Marinated Strip Steak/\$21

Stuffed Avocado Salad \$18

Choice of Chicken, Tuna or Shrimp Salad

+ Chilled Greens, Fruit & Berries, Egg Salad & Pimento Sandwiches

GF Chinois Salad \$18

Hibachi Chicken, Mango, Pickled Carrot, Honey-Roasted Peanut, Cucumber, Scallion, Chinese Honey-Mustard Vinaigrette

Mexican Street Tacos

Mexican Street Tacos

House-Made Guacamole, Sour Cream, Pico, Lime, Cilantro, Mexican Cheese on Choice of Flour or Corn Tortillas
 + Chicken Fajita \$12 - Chipotle Tenderloin Tips \$15 - Grilled Mojo de Ajo Shrimp \$14

Power Bowl Selection

GF Teriyaki-Jasmine Rice Bowl \$20
 Teriyaki Chicken, Shitake, Carrots, Broccoli, Cauliflower, Scallion, Sesame Oil, Jasmine Rice, Togarashi Spice

GF Garden Power Bowl \$18
 Summer Corn, Avocado, 7 Vegetable Mix tossed in Thai-Chili Vinaigrette, Red Kale, Quinoa, Bulgar, Ginger Jasmine Rice, Spicy Yogurt, Toasted Seeds

Power Proteins to top off your Bowl: Thai-Chili Salmon/\$25 Grilled Shrimp/\$22 Asian BBQ Steak/\$24 Teriyaki Chicken/\$20 Spicy Tuna/\$22 Extra Vegetables/\$18

Pasta Selection

Meatballs & Spaghetti \$18
 Thin Spaghetti, Mom's Meatball Recipe, San Marzano Tomato Sauce

Chicken Alfredo \$19
 Pan-Seared Chicken, Fettuccini Pasta, Parmesan, Alfredo Sauce, Toasted Garlic Crumbs

Short Rib Rigatoni \$22
 Slow Cooked Beef Short Rib, Crushed San Marzano Tomatoes, Garden Herbs, Garganelli Pasta

Chicken Scallopini \$22
 Choose your Style--Picatta, Parmesan, Marsala

Char-Grilled Steaks

GF Char-Grilled Filet Mignon \$33
 6oz Cut, Garden Vegetables, Double-Whipped Yukon Gold Potatoes, Demi & Béarnaise

GF New York Strip Steak \$37
 12oz Cut, Charred Asparagus, Loaded Baked Potato, Green Peppercorn Sauce

Market Selection

Market Menu Comes with a Choice of Two Sides and Sauces Available upon Request
 + *Gluten-Free Plates Available upon Request Along with Gluten-Free Sauces +*

Simply Prepared with Extra Virgin Olive Oil, Fresh Herbs, House Blended Spices & Sea Salt

10oz Cut New York Strip Steak \$33	Sea Bass \$42
4oz Cut Tenderloin \$29	Grilled Salmon \$26
Lamb Chops \$40	Fried Shrimp \$24
Grilled Chicken Breast \$19	

Entrée Side Dishes

GF Steamed Asparagus, Wilted Spinach, Steamed Garden Medley, Brussels Sprouts, Broccoli, French Green Beans, Spaghetti Squash

+ *Not Gluten-Free Angel Hair Pasta, Mac & Cheese, Parmesan Truffle Steak Fries +*

Whipped Potato – Baked Potato – Sweet Potato– Steamed Jasmine Rice – GF Fettuccini

GF This Indicates Dishes With No Gluten Found in them

V This indicates Dishes that are Vegetable Based

Chef's Seasonal Menu

Lobster Bisque/French Onion Cup \$8 Bowl \$10

Appetizers

- "All" Jumbo Lump Crab Cakes** \$23
Panko Crusted Jumbo Lump Crab Meat, Green Mango Slaw, Ginger Aioli, Thai Mango Sauce
- Pork Belly** \$14
Glazed Pork Belly, Jalapeno Slaw, Green Mango, Chili Crunch, Pickled Carrots, Steamed Buns, Secret Sauce
- Buffalo Mushrooms** \$16
Mushrooms Stuffed with Boursin Cheese, Lightly Battered and Fried, Bleu Cheese Dip
- ✔ Burrata Bruschetta** \$15
Burrata Cheese, Heirloom Tomatoes, Summer Basil, 8-Year Balsamic, Toasted Focaccia, Estate Olive Oil
- Angry Shrimp** \$18
Flash-Fried Jumbo Shrimp, Blistered Shishito Peppers, Shiitake Mushrooms, Fried Jalapeno, Angry Chili Sauce, White Soy Drizzle
- Prosciutto & Pesto Flatbread** \$16
Shaved Prosciutto, Sun-dried Tomato Pesto, Ricotta, Provolone, Shaved Parmesan, Arugula Leaves

Sandwich

- Choice of Kettle Chips, Fresh Fruit, Cole Slaw, Potato Salad, Cottage Cheese, Side Salad, Fries
+ Fry Selection: *Julienne, Curly, Sweet Potato, Tater Tots, Parmesan Steak Fries*
- The Chicken Sandwich** \$17
Crispy Creole Honey-Butter Chicken Breast, White Cheddar, Cajun Crunch Slaw, Toasted Martin's Potato Bun
- Fried Chicken Wrap** \$16
Peppered Bacon, Summer Tomato, Jack Cheese, Fried Jalapeno, Roasted Red Onion, BBQ Ranch, Chipotle Wrap
- The Blackened Fish Sandwich** \$17
Cajun Spiced Red Snapper, Poblano Tartar Sauce, Golden Tomato, Trinity Slaw, Toasted Martin Bun

Salad

- GF Grilled Chimichurri Shrimp Salad** \$19
Tomatoes, Watermelon, Cucumber, Grilled Corn, Pickled Peppers, Arugula, Chilled Greens, Manchego Cheese, Chimichurri Vinaigrette
- GF Bibb Wedge** \$18
Bourbon Glazed Crispy Pork Belly, Goat Cheese Crumbles, Honey Roasted Pear, Dried Cherries, Candied Pecan, Creme Fraiche Dressing

Entrée

- Seabass Fillet** \$42
Parmesan Roasted Garlic Crust, Heirloom Tomato Conserva, Genovese Pesto, Sicilian Red Risotto, Reggiano Butter Sauce
- ✔ Butternut Ravioli** \$21
Filled with Butternut & Ricotta, Toasted Hazelnuts, Sage, Dried Cranberries, Goat Cheese Fondue, Arugula Petals
- GF✔ Blue Corn Wild Mushroom Enchiladas** \$19
Wild Mushrooms, Mexican Cheeses, Vegetarian Black Beans, New Mexico Red Chile Sauce, Blue Corn Tortillas, Fresh Avocado & Tomato
- GF Cedar Planked Salmon** \$26
Cedar Plank, Pecan Pesto, Bourbon Butter Glaze, Charred Summer Vegetables, Toasted Sweet Potato