

RGCC DINNER MENU

Served Wednesday thru Saturday 5-8:30 pm

STARTERS

BRUSSEL SPROUTS \$15

Sauteed Brussels sprouts, Pancetta, Cranberries, cooked in brandy and herbs.

BROCOLINI \$16

Sauteed Broccoli, Prosciutto, bacon, cranberry, parmesan cheese, smokey Tabasco, Balsamic Glaze.

CRAB CAKES \$23

Alaskan crab meat, onions & peppers, Old Bay & fresh herbs. With lemon aioli & arugula/radish salad.

MARTINI SHRIMP COCKTAIL \$20

Poached jumbo shrimp, cocktail sauce, shredded iceberg, lemon wedge.

SOUTHWEST CHICKEN QUESADILLA \$13

Green chiles, grilled onions and peppers, chicken, shredded jack & cheddar cheese, folded in a large flour tortilla, paired with cilantro-lime sour cream and salsa.

BASKET OF FRENCH FRIES \$5

SOUPS & SALADS

TODAY'S SOUP....CUP \$4/BOWL \$6

HOUSE SALAD FULL \$12/ PETITE \$8

Mixed greens, diced cucumber, cherry tomato, shaved watermelon radish.

CAESAR SALAD FULL \$12/ PETITE \$8

Chopped romaine, shredded parmesan, garlic croutons, cherry tomatoes.

BLUE WEDGE FULL \$12/ PETITE \$8

Iceberg lettuce, cherry tomato, crumbled gorgonzola, chopped bacon, gorgonzola vinaigrette.

SHREDDED KALE FULL \$15/ PETITE \$11

Shredded kale, apples, toasted walnuts, dried cranberries, roasted butternut squash, queso fresco, tossed in a honey apple cider vinaigrette.

COBB SALAD FULL \$16/ PETITE \$12

Mixed greens, diced bacon, crumbed gorgonzola, grilled chicken breast, sliced avocado, cherry tomatoes, hard boiled egg.

Add protein to any salad:

Trip Tip \$8/Herb Chicken \$5

Grilled Prawns \$10

Pan-seared Salmon \$12

SANDWICHES

Served with choice of French fries, coleslaw, house salad or cup of today's soup.

TRI TIP DIP \$15

Shaved Tri-tip, caramelized onions, creamy horseradish. & arugula on baguette with au jus.

FRIED CHICKEN SANDWICH \$14

Breaded fried chicken, drizzled pure maple, syrup, topped with a honey-apple slaw, and pickles on a brioche bun.

R BURGER \$15

Two quarter pound, Certified, Angus beef patties, sharp American cheese, shredded iceberg, sliced tomato, pickles, diced red onion and Riverview special sauce, on a brioche bun.

MUSHROOM SWISS BURGER \$18

Two quarter pound patties, sauteed mushrooms, Swiss cheese, arugula & lemon aioli, on a brioche bun.

VEGGIE BURGER \$18

Quinoa-Mushroom patty, pickled onions, avocado, and a smokey tabasco aioli, on a brioche bun.

Lounge and 19th Hole
RGCC DINNER MENU

MAINS

FILET MIGNON \$48

8oz pan seared filet with mashed potato-blue cheese crust, and balsamic red wine sauce, paired with broccolini and mac & cheese.

6oz filet \$32

NEW YORK STEAK \$38

10 oz grilled New York, pesto fingerling potatoes, Brussel sprouts, with a whole grain mustard cream sauce.

CHICKEN & RISOTTO \$25

Pan seared airline chicken, broccolini, creamy mushroom risotto, pancetta and pan gravy sauce.

CRAB MAC & CHEESE \$23

Crab, bacon, elbow macaroni in a gouda and white cheddar cream sauce.

QUINOA BOWL \$14

Red quinoa, broccolini, Brussel sprouts, butternut squash, apple, cranberry, queso fresco, cilantro, honey apple cider vinaigrette.

CURRY SALMON \$35

Salmon in a creamy Curry sauce, fingerling potatoes, mushroom, tomato, cilantro and basil.

FISH & CHIPS \$17

Three pieces of beer battered cod, seared lemon, cole slaw, Riverview Tartar sauce, French fries.

CATFISH \$32

Seared catfish, caper and tomato relish, creamy parmesan-pesto risotto, and broccolini.

CHICKEN & DUMPLINGS \$15

Chicken and house-made dumplings in a creamy broth.

CHICKEN & ARTICHOKE PASTA \$20

Chicken, artichoke, gorgonzola, pancetta, pappardelle pasta, in a white cream sauce, paired with garlic bread.

