

The Grille

wine of the month

Markham Merlot
Napa Valley, 2006
\$8 Glass \$30 Bottle

Bold, dense and complex, this Merlot has everything. Starting with aromas of raspberry, plum and cedar, the flavors of ripe loganberries, cherries and sweet oak marry in the finish. Here is a superb wine that can be enjoyed now and for many years to come.



starters

R.P. Queso

Queso Served with Crispy Tortilla Chips & Salsa \$6.75

Edamame

Fresh Soybean Pods, Steamed to Perfection and Sprinkled with Sea Salt \$3.95

Buffalo Bites

Boneless Chicken Bites Fried Golden Brown and Tossed with fiery pepper sauce served with bleu Cheese and Celery \$8.25

Angus Sliders *

Three 2.5 oz. Ground Beef Sliders, Topped with American Cheese and Sautéed Onions \$7.95

Fried Mozzarella Triangles

Mozzarella, Lightly Battered and Fried Golden Brown and Served with Marinara Sauce \$6.50

Nachos Grande

Tortilla Chips Piled High with Melted Cheese, Black Beans, Pico de Gallo, Jalapenos, Sour Cream, and Guacamole \$6.50
add chicken or beef \$3

Quesadillas

Choice of Grilled Chicken or Beef, Jack Cheese, Jalapenos, Peppers and Onions. Served with Sour Cream and Fresh Salsa \$8.95
add grilled shrimp \$3

Spinach Artichoke Dip

Baked and Served Piping Hot with French Bread Crostini \$7.25

on the lighter side

Soup Du Jour

Cup \$3.50 Bowl \$4.95

Tortilla Chicken Soup

Chicken, Sweet Corn, and Tomatillos in a Shiner Bock Enriched Broth Cup \$3.50 Bowl \$4.95

Mozzarella Caprese

Fresh Buffalo Mozzarella Layered with Roma Tomatoes, Fresh Basil, Olive Oil. Topped with a Balsamic Drizzle \$8.95

Gorgonzola Pear Salad

Fresh Romain, Sliced Bosc Pear, Avocado, Crumbled Gorgonzola, and Candied Pecans, Tossed with an Herb Vinaigrette Entrée \$9.50 Petite \$6.50

~RP~ Hill Country Salad

The River Place Signature Salad of Baby Spinach, Glazed Toasted Pecans, Mandarin Orange, and Fresh Strawberries Tossed with Strawberry Champagne Vinaigrette, and Topped with Herb Grilled Chicken Breast and a Baked Peach and Brie Filo Tart \$10.50

Traditional Cobb Salad

Marinated Chicken Breast, Chopped Bacon, Avocado, Hard Boiled Egg, and Tomatoes with Mixed Greens Topped with Crumbled Bleu Cheese Entrée \$10.95 Petite \$7.95

~RP~ Avocado Salad

Two Avocado Halves Filled with your Choice of Fresh Tuna Salad or Pecan Chicken Salad, Accompanied by Fresh Fruit \$11.50

Crisp Wedge Salad

Fresh Iceberg Dressed with Bleu Cheese Dressing, Chopped Bacon, Tomatoes, and Crumbled Gorgonzola Cheese \$5.50

Caesar Salad

Fresh Romaine Lettuce Tossed in Creamy Caesar Dressing and Topped with Shaved Parmesan Cheese \$5.95
add grilled chicken \$3, add grilled shrimp \$4

California Turkey Wrap

Smoked Turkey Breast, Swiss Chesse, Applewood Smoked Bacon, Lettuce, Tomato, and Avocado with a Low-Fat Chipotle Herb Aioli. Served in a Whole Wheat Tortilla \$8.50

Soup or Salad & Half Sandwich

Half a Pecan Chicken Salad or Tuna Salad Sandwich on your Choice of Either White or Wheat Toast. Served with a Cup of Soup or Side House Salad \$7.75

Chicken Caesar Wrap

Fresh Romaine Lettuce, Creamy Caesar Dressing, Grilled Chicken and Shaved Parmesan Cheese in a Wheat Tortilla \$8.50

~RP~ River Place Country Club Signature Dish

*Notice: May be Cooked to Order

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

The Grille

member favorites

Served with choice of Fruit Cup, Homemade Chips, Black & Tan Onion Rings, or Seasoned Potato Wedges

River Place Club

Lean Sliced Ham, Turkey, Smoked Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato and Cilantro Aioli on a Jalapeño Sour Dough Roll \$8.75
Traditional Club also available on wheat or white toast

Grilled Rueben

Sliced Corned Beef and Sauerkraut, Served on Toasted Rye with Russian Dressing and Swiss Cheese \$8.95

Grilled Chicken Sandwich

Marinated Chicken Breast, Applewood Smoked Bacon, Pepper Jack Cheese, Lettuce, Tomato, and Honey Mustard. Served on a French Roll \$8.95

Turkey Asada

Shaved Smoked Turkey and Jalapeños Topped with Monterey Jack Cheese on a Jalapeño Sour Dough Roll \$8.50

Roast Beef Sliders

3 Small Sandwiches Topped with Thin Sliced Roast Beef Layered with Grilled Onions and Monterey Jack Cheese. Served with Au Jus and your Choice of Side \$8.95

Veggie Burger

Topped with Avocado, Sautéed Mushrooms, Lettuce and Tomato on a Sourdough Wheat Bun \$7.95

Deli Sandwich

Pecan Chicken Salad, Tuna Salad, or your choice of Deli Meats on either White or Wheat Toast \$7.95

~RP~ Fish Tacos

Marinated Grilled Tilapia Filet in Soft Flour Tortillas with Shredded Cabbage, Guacamole, Pico de Gallo, and Chipotle Lime Aioli \$9.95

Pizza

14" Cheese Pizza with your choice of One Topping \$10
Additional Toppings Include Pepperoni, Sausage, Canadian Bacon, Hamburger, Bacon, Tomatoes, Onions, Peppers, Jalapenos, Mushrooms, Olives, Spinach and Pineapple \$.50 each

Angus Burger *

Your Choice of 8oz Angus Beef or Marinated Chicken Breast, served with Lettuce, Tomato, and Onion on a Kaiser Roll. Additions: Mushrooms, Jalapenos, Bacon, Avocado, Grilled Onions, Cheddar, Swiss, American, Provolone, or Pepper Jack Cheese \$8.95

entrees

All Entrées are served with either a House or Caesar Salad

Chicken Fried Steak

7oz New York Strip Steak Hand Breaded, Fried Golden Brown and Topped with Homemade Cream Gravy \$14.50

Shrimp Platter

Your Choice of Six Grilled or Beer Battered Shrimp Served with Cocktail Sauce and the Vegetable of the Day \$13.95

New York Strip *

Center Cut 12 oz. New York Strip Steak Grilled to Order and Topped with a Fresh Herb and Garlic Compound Butter \$23.50

~RP~ Southwestern Salmon *

Ancho Honey Glazed Salmon, Grilled to Perfection, Topped with a Spicy Tomato Relish and a Roasted Poblano Cream Sauce \$18.75

Golden Ribeye *

8 oz. Fillet of Rib-Eye, Grilled to Perfection, Topped with Caramelized Onions, Crumbled Blue Cheese, and a Golden Balsamic Reduction \$22.95

Fajitas

Your Choice of Grilled Fajita Beef or Chicken Breast Sizzling with Onions and Peppers, Flour Tortillas, Pico de Gallo, Jack Cheese, Guacamole and Sour Cream Served with Refried Beans \$14.95

Pasta Primavera

Fresh Seasonal Vegetables Sautéed with Garlic and White Wine, then Tossed in a Sundried Tomato Cream Sauce, Served Over Whole Wheat Linguini. Topped with Parmesan Cheese and Served with Garlic Bread \$12.50
add grilled chicken \$3, add grilled shrimp \$5

dessert

Crème Brulee

Rich, Creamy Custard with Fresh Vanilla Bean, Caramelized on Top to a Crispy Finish. Served with Almond Biscotti, and Fresh Berries. \$6

Chocolate Lava Cake

Chocolate Bundt Cake, Filled to the Brim with Goopy Chocolate Sauce Topped with Whipped Cream and Served Warm. \$5.50
add ice cream \$2

Lantana Apple Pie

A New Signature Item! Enjoy a Large Slice of our Fresh Baked Apple Pie \$4
add ice cream \$2

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