

RIVER GRILLE



ENTRÉES

add a
SMALL SALAD
to any
ENTRÉE
\$2.⁹⁹

Grilled Chicken Gnocchi

Grilled chicken, gnocchi, Italian sausage, and portobello mushrooms tossed in a white wine pesto sauce. Served with garlic bread. \$17.⁹⁹

Kim Sauvignon Blanc: \$8 per glass/\$30 per bottle

Seafood Diablo Pasta

Large wild caught shrimp and scallops, tossed with fire roasted tomato, fresh garlic, white wine, fresh basil, fine diced shallots and served over Linguini pasta. Served with garlic bread. \$19.⁴⁹

Pieropan Soave: \$9 per glass/\$34 per bottle

~ The following are served with chef's choice of vegetable and starch ~

Olive Oil Poached Swordfish

Wild caught swordfish poached in extra virgin olive oil and topped with a roasted red pepper beurre blanc sauce. Served with a Kalamata olive farro risotto and vegetable of your choice. \$19.⁴⁹

B.R. Cohn Silver Label Chardonnay: \$9 per glass/\$34 per bottle

Certified Angus Beef® Grilled 12 oz. Ribeye

12 ounces of grilled ribeye topped with a *maitre d'* butter. Served with your choice of starch and vegetable. \$21.⁹⁹

Silver Totem Cabernet Sauvignon \$9 per glass/\$32 per bottle

Grilled Carolina Shrimp GF

Wild-caught Carolina shrimp with Wadamalaw Island spinach, button mushrooms, diced red peppers, Vidalia onion, and apple smoked bacon. Served over Lowcountry yellow grits and topped with lobster butter. \$21.⁹⁹

St. Francis Zinfandel: \$9 per glass/\$32 per bottle

Plum Good Chicken GF

Jamaican seasoned chicken breast grilled and topped with sautéed plums and an apple jelly reduction. Served with your choice of starch and vegetable. \$16.⁹⁹

Banfi San Angelo Pinot Grigio: \$9 per glass/\$34 per bottle

Down South Pork Loin*

Pork loin marinated in local Hickory Hill buttermilk. Deep fried and topped with a homemade pepper gravy. \$15.⁹⁹

J. Lohr Falcon's Perch Pinot Noir: \$9 per glass/\$34 per bottle

Certified Angus Beef® Bistro Tenderloin

Grilled Certified Angus Beef® shoulder tenderloin grilled and topped with a foie gras, black truffle, compound butter. Served with your choice of starch and vegetable. \$18.⁴⁹

Pascal Taso Malbec: \$8 per glass/\$30 per bottle

Seared Mountain Trout GF

Adluh corn meal dusted Carolina mountain trout seared and topped with beluga lentils, apple smoked bacon, and confit tomato vinaigrette. Served with your choice of starch and vegetables. \$19.⁴⁹

Pine Ridge Chenin Blanc Viognier: \$8 per glass/\$30 per bottle

STARTERS

Chef's Wings

Hot, mild, barbecue, Teriyaki, or lemon pepper. Served with celery and carrots, and a choice of ranch or bleu cheese dressing. 10 for \$10.⁴⁹ or 5 for \$5.⁴⁹

Volcano Shrimp

Ten fried shrimp tossed in our house-made volcano sauce, and served on a bed of lettuce. \$9.⁹⁹

Marinated Grilled Portobello Pesto Flatbread

Grilled portobello, fresh basil pesto, goat cheese, roasted red peppers and arugula. \$9.⁴⁹

Quesadilla

Grilled onions and peppers, with melted cheddar cheese, served in a flour tortilla wrap. \$8.⁴⁹

▶ Add chicken for \$4 or shrimp for \$5

Fried Artichoke Hearts GF

Artichoke hearts dipped in buttermilk and dusted in Adluh corn flour. Served with a roasted tomato aioli. \$8.⁹⁹

Spring Rolls

Four spring rolls deep fried and served with a sweet Thai dipping sauce. \$7.⁹⁹

Suggested wine pairings that will complement your meal. GF Indicates items that can be prepared gluten-free. Please alert your server if you prefer gluten-free.

*WARNING: Consumption of undercooked meat, poultry, eggs, or seafood might increase the risk of foodborne illness. Alert your server if you have specific dietary requirements.

RIVER GRILLE



SANDWICHES

Served with your choice of a side

Side Salad | Cole Slaw | Fruit | Sweet Potato Fries
Onion Rings | House-made Chips | French Fries

River Burger*

Half pound of fresh burger meat served on a brioche bun with lettuce, tomato, onion and choice of cheese. \$9.⁹⁹

Triple Decker Club

Ham, turkey, bacon, lettuce, tomatoes, and American cheese. \$9.⁹⁹

Reuben

Corned beef with Swiss cheese, Thousand Island dressing, and sauerkraut, served on rye bread. \$9.⁴⁹

BEVERAGES

All Tea & Fountain Drinks \$1.⁷⁹

Sweet Tea • Unsweet Tea • Coke® • Diet Coke®
Sprite® • Ginger Ale • Fanta® Orange
Minute Maid® Lemonade

Hot Coffee \$1.⁴⁹

Regular • Decaf

Hot Tea \$1.⁴⁹

Hot Cocoa \$1.⁴⁹

BEERS

Draft

Sam Adams • Yuengling
Miller Lite • Shock Top
IPA Goose Island
Green Man Porter

Can

Miller Lite • Yuengling
Michelob Ultra
Budweiser • Bud Lite
Coors Light

Bottle

Yuengling
Smirnoff Ice
Angry Orchard
Stella Artois
Pabst Blue Ribbon
Coors Lite
O'Doul's • Corona

LIQUORS

Vodka

Fris • Absolut
Grey Goose • Tito's

Blended Whiskey

Seagrams 7 • Seagrams VO
Crown Royal
Canadian Club
Canadian Mist • VO Gold

Tequila

Jose Cuervo Gold
Patron Silver

Rum

Barton • Bacardi
Myer's Dark • Malibu
Captain Morgan

Gin

Fleischmann's • Tanqueray
Bombay Sapphire

Bourbon

Jesse James • Jack Daniels
Jim Beam • Makers Mark

Extras

Christian Bros Brandy
Kahlua • Amaretto
Triple Sec • Frangelica
B&B

Scotch

Scorsby • Dewars
Glenlivet • Chivas

Hearty Roast Beef Wrap

Grilled roast beef, red onions, apple smoked bacon, Havarti cheese and our homemade horseradish mayo in a flour tortilla wrap. Served with your choice of side. \$9.⁹⁹

SALADS

Add chicken for \$4 or shrimp for \$5 to any salad

Savannah Lakes Signature

Mixed greens, green onions, tomatoes, pita chips, and Parmesan cheese, tossed in a vinaigrette dressing.
Regular \$7.⁹⁹ Small \$4.⁹⁹

Caesar

Romaine lettuce tossed with croutons and Parmesan cheese in our house-made Caesar dressing.
Regular \$7.⁹⁹ Small \$4.⁹⁹

Spinach Salad **GF**

Spinach served with sliced mushrooms, candied pecans, dried cranberries served with a housemade Strawberry Vinaigrette dressing. Regular \$7.⁹⁹ Small \$4.⁹⁹

Wedge Salad **GF**

A wedge of iceberg lettuce topped with warm rendered pork belly, diced tomatoes, blue cheese crumbles and our house-made Blue Cheese Dressing. \$7.⁹⁹

Savannah Lakes Trio **GF**

One scoop each of chicken salad, tuna salad and cottage cheese on a bed of fresh mixed greens. \$8.⁹⁹

House

Mixed greens, grape tomatoes, cucumbers, red onions, and croutons, with choice of dressing.
Regular \$7.⁹⁹ Small \$4.⁹⁹

WINES

Woodbridge by Robert Mondavi

Pinot Grigio	Sauvignon Blanc	
Chardonnay	Riesling	
Pinot Noir	Cabernet Sauvignon	
Merlot	Moscato	White Zinfandel

Select Wine List

Kim Crawford Sauvignon Blanc
Pine Ridge Chenin Blanc & Viognier Blend
Simi Merlot
J. Lohr Falcon's Perch Pinot Noir
Silver Totem Cabernet Sauvignon
B.R. Cohn Chardonnay

Ask your server for a complete wine list.

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