

RIVER GRILLE



ENTRÉES

Entrees served with choice of side

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

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

Fish Sandwich

Tilapia filet grilled, blackened or fried, with lettuce, tomato and onion on a brioche roll. \$8.⁹⁹

River Burger*

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



Savannah Lakes BLT

Thick-cut Applewood-smoked bacon topped with lettuce and tomato, served with a black pepper aioli. \$9.⁴⁹

Buffalo Chicken Wrap

Thinly sliced deli chicken breast marinated in ranch and buffalo seasoning topped with tomatoes, blue cheese crumbles, ranch dressing, and green leaf lettuce. \$8.⁹⁹

Hearty Roast Beef Wrap

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

Country Fried Pork Sandwich

Pork loin pounded and marinated in Hickory Hills buttermilk. Deep fried and served on a brioche bun with a garlic aioli. Comes with your choice of side. \$8.⁹⁹

ENTRÉE SALADS

Grilled Chicken Salad **GF**

Grilled chicken breast on a bed of mixed greens, corn, black beans, diced tomatoes, sliced cucumbers, and fried tortilla strips. Served with a lime cilantro vinaigrette. \$9.⁴⁹

Salmon and Goat Cheese Salad **GF**

Four ounces of North Atlantic Salmon glazed with Thai sweet chili sauce. Served on a bed of mixed Arcadian greens, goat cheese, croutons, and candied pecans. Served with a honey pepper vinaigrette. \$10.⁹⁹

SALADS

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

Savannah Lakes Signature

Mixed greens, green onions, tomatoes, pita chips, and 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 house made strawberry vinaigrette dressing. Regular \$7.⁹⁹ Small \$4.⁹⁹

Wedge Salad **GF**

A wedge of lettuce topped with warm rendered pork belly, diced tomatoes, blue cheese crumbles and our housemade 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

SOUP & COMBINATIONS

Soup Du Jour Bowl \$3.⁹⁹ Cup \$3.⁴⁹

Select two from the following for \$6.⁴⁹

- Cup of soup du jour
- Choice of half sandwich: ham, turkey, corned beef, chicken, tuna salad, or egg salad.
- Small salad: Savannah Lakes Signature, House, or Caesar.

► Add chicken \$4 or shrimp \$5

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



APPETIZERS

Chef's Wings **GF**

Hot, mild, barbecue, Teriyaki, or lemon pepper. Served with celery and carrots, and a choice of ranch or blue 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

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 Hickory Hills buttermilk and dusted in Adluh corn flour. Served with a roasted tomato aioli. \$8.⁹⁹

Marinated Grilled Portobello Pesto Flatbread

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

Spring Rolls

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

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
Michelob Ultra
Yuengling
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

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.