

# RIVER GRILLE



## SANDWICHES & WRAPS

*Served with your choice of side:*

Fruit | Potato Salad | Sweet Potato Fries  
Onion Rings | House-Made Chips | French Fries

### Triple Decker Club

Ham, turkey, bacon, lettuce, tomatoes,  
and American cheese. \$10.<sup>49</sup> 1,063

### Reuben

Corned beef with Swiss cheese, Thousand Island  
dressing, and sauerkraut, served on rye bread. \$9.<sup>49</sup> 1,098

### Flaky Flounder Tacos

Grilled seasoned flounder topped with avocado relish  
and a cilantro pesto. Served with salsa, sour cream,  
and your choice of side. \$9.<sup>49</sup> 752



### River Burger\*

Fresh ground beef patty cooked how you like it  
served on a brioche bun with lettuce, tomato,  
onion and choice of cheese. \$8.<sup>99</sup> 940

### Pepper Jack Smoked Turkey Ciabatta

Grilled smoked turkey topped with pepper  
Jack cheese and honey mustard aioli served on  
a ciabatta roll with your choice of side. \$9.<sup>99</sup> 768

### Curry Grilled Chicken Sandwich

Curry brined chicken breast topped with fennel,  
sliced red onions, fresh lime juice, and Greek  
yogurt slaw. Served on a grilled ciabatta roll  
with your choice of side. \$9.<sup>99</sup> 723

## SALADS

► Add chicken for \$4 263

or shrimp for \$5 121 to any salad

### Savannah Lakes Signature

Mixed greens, green onions, tomatoes, pita  
chips, and cheese, tossed in a vinaigrette  
dressing. *Regular* \$7.<sup>99</sup> 394 *Small* \$4.<sup>99</sup> 200

### Caesar

Romaine lettuce tossed with croutons and  
Parmesan cheese in our house-made Caesar  
dressing. *Regular* \$7.<sup>99</sup> 669 *Small* \$4.<sup>99</sup> 335

### Spinach & Strawberry Salad GF

Strawberries, candied pecans, apple slices,  
blue cheese crumbles, and bacon bits on  
a bed of spinach with a lemon poppyseed  
vinaigrette. *Regular* \$7.<sup>99</sup> 743 *Small* \$4.<sup>99</sup> 372

### Wedge Salad GF

A wedge of lettuce topped with warm  
rendered pork belly, diced tomatoes, blue  
cheese crumbles and our house-made blue  
cheese dressing. \$7.<sup>99</sup> 886

### Savannah Lakes Trio GF

One scoop each of chicken salad, tuna salad  
and cottage cheese on a bed of fresh mixed  
greens. \$8.<sup>99</sup> 508

### House

Mixed greens, grape tomatoes, cucumbers,  
red onions, and croutons, with choice of  
dressing. *Regular* \$7.<sup>99</sup> 521 *Small* \$4.<sup>99</sup> 261

### Special Dietary Needs?

**We aim to please.** If you have special dietary  
needs, please alert your server. Many of these  
chef-prepared menu choices can be modified to  
accommodate a variety of needs and preferences.

## ENTRÉES

### Grilled Blackened Chicken Pasta

Grilled blackened chicken, tossed with portobello mushrooms, Vidalia  
onions, Italian sausage, and diced tomatoes, in a white wine cream sauce.  
Served with garlic bread. *full order* \$16.<sup>99</sup> 1,482 • *half order* \$10.<sup>99</sup> 852

### Pan Seared Sea Scallops

Pan seared sea scallops topped with a pickled okra relish and a brandy  
bacon cream sauce. Served with your choice of starch & vegetable. \$17.<sup>99</sup> 1,110

### Tuna Poke Bowl GF

Saku tuna, pickled ginger, cucumber, avocado, mango, and fried edamame.  
Served with a lightly spicy sauce over white rice. \$11.<sup>99</sup> 692

### Grilled Asian Shrimp Salad GF

Grilled shrimp with julienned carrots, celery and jicama, tossed in our house-  
made orange & peanut dressing with mandarin oranges and toasted almonds.  
Served over a small bed of mixed greens. \$10.<sup>99</sup> 878

### Down South Pork Loin

Pork loin marinated in local Hickory Hills buttermilk. Deep fried and topped  
with a house-made pepper gravy. Comes with your choice of side.  
*full order* \$16.<sup>99</sup> 1,051 • *half order* \$10.<sup>99</sup> 725

### Plum Good Chicken GF

Jamaican seasoned chicken breast grilled and topped with sautéed plums and  
apple jelly Balsamic reduction. Served with your choice of starch & vegetable.  
*full order* \$16.<sup>99</sup> 708 • *half order* \$10.<sup>99</sup> 500

### Lobster Ravioli

Maine lobster ravioli tossed in lobster cream sauce and Maine lobster tail.  
Served with garlic toast. \$22.<sup>00</sup> 1,310

### Pecan Roasted Mountain Trout GF

Pecan-roasted Carolina mountain trout, with Prosecco poached lump crab  
meat. Topped with a sweet corn consommé bourbon sauce. \$24.<sup>00</sup> 902

### Grilled Ribeye GF

Fresh 10-ounce ribeye grilled and topped with a maître d' butter  
made from shallots, garlic, butter and fresh herbs.  
Served with your choice of starch and vegetable. \$21.<sup>99</sup> 1,528

GF Items with this icon can be prepared without gluten. Ask your server for details.

Estimated calorie counts for select items are noted in fine blue print.

\*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



## SOUP & COMBOS

### Soup Du Jour

Bowl \$3.<sup>99</sup> Cup \$3.<sup>49</sup>

Select two from the following for \$6.<sup>49</sup>

- 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



If you aren't already receiving emails about River Grille and Monti's, ask your server. We will make sure to add you to our email list so you don't miss anything.

## BEVERAGES

### All Tea & Fountain Drinks

\$1.<sup>99</sup>

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

### Hot Coffee

\$1.<sup>49</sup>

Regular • Decaf

### Hot Tea

\$1.<sup>49</sup>

### Hot Cocoa

\$1.<sup>49</sup>

## 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

## 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.<sup>49</sup> 1,400 or 5 for \$5.<sup>49</sup> 700

### Volcano Shrimp

Ten fried shrimp tossed in our house-made volcano sauce, and served on a bed of lettuce. \$9.<sup>99</sup> 486

### Quesadilla

Grilled onions and peppers, with melted cheddar cheese, served in a flour tortilla wrap. \$8.<sup>49</sup> 815

▶ Add chicken for \$4 263 or shrimp for \$5 121

### Fried Artichoke Hearts **GF**

Artichoke hearts dipped in Hickory Hills buttermilk and dusted in Adluh corn flour. Served with a roasted tomato aioli. \$8.<sup>99</sup> 986

### Marinated Grilled Portobello Pesto Flatbread

Grilled portobello, fresh basil pesto, goat cheese, roasted red peppers and arugula. \$9.<sup>99</sup> 586

### Spring Rolls

Four deep fried spring rolls served with sweet Thai dipping sauce. \$7.<sup>99</sup> 916

### Thai Peanut Chicken Satay Skewers **GF**

Three chicken satay skewers covered with our house-made Thai peanut sauce. \$7.<sup>99</sup> 866

## 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

## 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.