

RIVER GRILLE



SANDWICHES & WRAPS

Served with your choice of side:

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

Classic Club ^{GF}

Ham, turkey, bacon, lettuce, tomatoes, and American cheese. \$12 ^{1,056}

Classic Reuben

Corned beef with Swiss cheese, Thousand Island dressing, and sauerkraut, served on rye bread. \$12 ^{1,098}

California Turkey Wrap

Smoked turkey, crisp applewood bacon, Swiss cheese, avocado, lettuce, diced tomatoes and mayo in a fresh wheat tortilla \$11 ^{1,039}



River Burger*

Fresh ground beef patty cooked how you like it served on a brioche bun with lettuce, tomato, onion and choice of cheese. \$12 ⁹⁴⁰

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. \$11 ⁷⁶⁸

Classic Chicken Wrap

Seasoned grilled or fried chicken, cheddar cheese, mayo, lettuce, and tomatoes, pressed in a fresh flour tortilla. \$11 ^{1,118}

SALADS

► Add chicken ²⁶³ or shrimp ¹²¹
to any salad for \$6

Savannah Lakes Signature

Mixed greens, green onions, tomatoes, pita chips, and cheese, tossed in a vinaigrette dressing. *Regular* \$8 ³⁹⁴ *Small* \$5 ²⁰⁰

Caesar

Romaine lettuce tossed with croutons and Parmesan cheese in our house-made Caesar dressing. *Regular* \$8 ⁶⁶⁹ *Small* \$5 ³³⁵

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* \$9 ⁷⁴³ *Small* \$6 ³⁷²

Wedge Salad ^{GF}

A wedge of lettuce topped with bacon crumbles, diced tomatoes, blue cheese crumbles and our house-made blue cheese dressing. \$8 ⁸⁸⁶

Lake Thurmond Trio ^{GF}

One scoop of chicken salad, fresh fruit, and cottage cheese on bed of mixed greens. \$10
Add extra scoop of chicken salad for \$2 ³³²

House

Mixed greens, grape tomatoes, cucumbers, red onions, and croutons, with choice of dressing. *Regular* \$8 ⁵²¹ *Small* \$5 ²⁶¹

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. \$16

Grilled Shrimp Carbonara

10 juicy grilled shrimp, onions, sweet peas, bacon, roasted red peppers, fresh garlic all tossed in a white wine cream sauce and penne pasta.
Served with garlic bread. \$17 ^{1,485}

Tuna Poke Bowl ^{GF}

Saku tuna, pickled ginger, cucumber, avocado, mango, and fried edamame.
Served with a lightly spicy sauce over white rice. \$14 ⁶⁹²

Grilled Asian Shrimp Salad ^{GF}

Grilled shrimp with julienned carrots and celery, tossed in our house-made orange & peanut dressing with mandarin oranges and toasted almonds.
Served over a small bed of mixed greens. \$14 ⁸⁷⁸

Down South Pork Loin

Pork loin marinated in local Hickory Hills buttermilk.
Deep fried and topped with a house-made pepper gravy.
Served with your choice of starch & vegetable. \$17 ^{1,051}

Chicken Marsala

Tender grilled chicken breast topped with sautéed mushrooms in a rich housemade Marsala wine butter sauce.
Served with a starch and vegetable. \$15 ⁵⁸³

Pan Seared Mahi Mahi

Mahi fillet pan seared and topped with a savory peach chutney.
Served with your choice of starch and vegetable. \$17 ⁴⁸³

Stuffed Flounder

Oven baked flounder topped with crabmeat and a white wine saffron butter sauce. Served with your choice of starch and vegetable \$23 ^{1,026}

Select Center Cut Steak ^{GF}

A thick, tender, cut of select sirloin, cooked to order and served custom:
Classic \$24 • *Blue Cheese Crusted* \$27 • *Surf & Turf* \$30
Served with your choice of starch and vegetable.

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. \$28 ^{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.

2021-09-15

RIVER GRILLE



SOUP & LUNCH COMBO

Soup Du Jour

Bowl \$5 Cup \$4

Lunch Combo - \$10

This combo is only available from 11am to 3pm.

Select two of the following:

- Cup of soup du jour
- Choice of half sandwich: ham, turkey, corned beef, chicken salad, or tuna salad.
- Small salad: Savannah Lakes Signature, House, or Caesar.
 - ▶ Add chicken 263 or shrimp 121 for \$6

DESSERTS

NY Cheesecake with Fruit Compote

Rich and creamy NY style cheesecake with a compote made from blueberries and other fresh fruits. \$6

Key Lime Pie

A tart and creamy traditional Key lime pie with a graham cracker crust. Topped with fresh lime slice. \$6

Reese's® Peanut Butter Pie

Dark chocolate and peanut butter mousse full of genuine Reese's peanut butter morsels. \$6

Lemon Bar with Raspberry Sauce

Lemon curd with buttery shortbread drizzled with red raspberry sauce and whipped cream. \$5

Chocolate Chunk Brownie Sundae

Chocolate chunk brownie with vanilla ice cream, whipped cream, and chocolate sauce. \$6

Chocolate Torte

Flourless and gluten-free chocolate torte made with four types of chocolate and chocolate ganache. \$6



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.

APPETIZERS

New Pot Stickers

Six chicken and vegetable pot stickers, pan-seared and served with arugula, tataki sauce and pickled ginger. \$9

Volcano Shrimp

Ten shrimp, grilled or fried, tossed in our house-made volcano sauce, and served on a bed of lettuce. \$10 486

Quesadilla

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

▶ Add chicken 263 or shrimp 121 for \$6

Marinated Grilled Portobello Pesto Flatbread

Grilled portobello, fresh basil pesto, goat cheese, roasted red peppers and arugula. \$11 586

Spring Rolls

Four deep fried spring rolls served with sweet Thai dipping sauce. \$9 916

Giant Soft-Baked Pretzel

A classic 8" salted pretzel served with mustard dip — great for sharing! \$8 389

Chips & Salsa **GF**

Fresh, made-from-scratch salsa with house-made tortilla chips. \$5

BEVERAGES

All Tea & Fountain Drinks \$1.99
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

Draft Beer
Sam Adams \$3.50
Yuengling \$3.50
Miller Lite \$3.50
Green Man Porter \$4.50
IPA Goose Island \$5.20

Canned Beer
All brands \$3.35

Bottled Beer
O'Douls \$3.50
Yuengling \$3.75
Coors Light \$3.75
Corona \$4.00
Smirnoff Ice \$4.00
Angry Orchard \$4.00

House Wines
Served by the glass \$5.50

Liquors
All house brands \$5.00

Please ask your server for availability and pricing of brands not listed above.

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