

Dinner Menu



River Room

Soups

CHEF'S DAILY SOUP

Selection of Seasonal Classics

Cup 5.75 Bowl 6.95

RED PEPPER SOUP

With Lump Crabmeat and Chives

Cup 6.50 Bowl 7.75

Appetizers

BUFFALO WINGS

With Bleu Cheese Dressing
and Celery

10.95

CHICKAHOMINY TRIBE SHRIMP

Spicy Chili Sauce 8.50

CHARCUTERIE PLATE

With Cured Meats, Artisanal Cheeses,
Chutney, Mustard 11.75

CHILLED SEAFOOD

With House Cured Salmon, Shrimp,
Lump Crabmeat and Lemon 15.00

SESAME CRUSTED AHI TUNA

With Avocado, Pickled Cucumber,
Seaweed Salad - Wasabi 15.00

Salads

*ORGANIC SPRING GREENS SALAD

With Radish, Tomato, Cucumber and
Pumpkin Seeds - Choice of Dressing 8.75

*CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons and
Parmigiano Reggiano 7.50

*BABY ICEBERG WEDGE

With Goat Cheese, Green Onion, Tomato and
Bacon - Green Goddess Dressing 8.95

*SUMMER SALAD

Mixed Greens, Grilled Squash, Berries, Corn,
Tomatoes, Feta Cheese - Lemon Herb Vinaigrette 14.25

*SELECT SALADS AVAILABLE WITH

Grilled Salmon *additional* 9.50

Grilled Chicken Breast *additional* 5.25

TRCC Crab Cake *additional* 15.00

Five Chilled Shrimp *additional* 9.00

COBB SALAD

Organic Greens, Bacon, Avocado, Egg, Tomato,
Bleu Cheese, Grilled Chicken Breast,
Herb Vinaigrette 13.50

HEREFORD CHOPPED SIRLOIN SALAD

Bibb Lettuce, Tomato, Cottage Cheese
with Bleu Cheese 11.00
12.75

**Denotes Half Portion of Entrée Served with Potato and Vegetable
All Entrees Accompanied By Market Salad or Soup of the Day*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food - borne illness
Members and Guests should inform server of food allergies or other dietary concerns prior to ordering*



Chicken & Veal Entrees

ASHLEY FARMS CHICKEN
 Roasted with Popped Quinoa, Roasted and Shaved Carrots - Pinot Noir Reduction 22.00

VEAL LIVER
 With Caramelized Onions, Baby Spinach, Parmesan Potatoes - Saba Glaze 21.00 Half Portion 13.00

VEAL OR CHICKEN PARMIGIANA
 With Marinara Sauce, Grande Mozzarella and Cappellini Pasta Veal 22.00 Chicken 18.00

Beef Entrees

ROAST PRIME RIB OF BEEF, AU JUS
(Available Friday & Saturday)
 Served with Baked Potato, Sour Cream and Chives
 Petite Cut 28.75 Regular Cut 34.00

GRILLED CENTER CUT FILET MIGNON
 5 oz. 25.75 7 oz. 35.00

OR GRILLED RIB EYE STEAK
 Served with Whipped Yukon Gold Potatoes, Choice of Bearnaise, Red Wine Reduction or Maitre d' hotel Butter 14 oz. 35.00

Seafood Entrees

TRCC SIGNATURE CRAB CAKE
 Two Panko Crusted Crab Cakes, Whipped Potatoes - Grain Mustard Butter 37.00 Half Portion 18.75

CHICKAHOMINY TRIBE SHRIMP
 Whipped Potatoes, Spicy Chili Sauce 17.75

SHRIMP AND GRITS
 Pan-Seared Shrimp, Anson Mills Stone Ground Grits with Smoked Gouda Cheese, Edward's Country Ham Butter Sauce and Fried Green Onions 22.00

Healthy "Plates"

GRILLED IDAHO RAINBOW TROUT & SHRIMP
 With Tumeric Roasted Potatoes, Organic Baby Spinach and Kale, Garden Herbs and Spanish Olive Oil 22.00

ASIAN SPICED AHI TUNA
 Fresh Mango Salsa, Steamed Brown Basmati Rice - Ginger Vinaigrette 25.00

Sides

Onion Rings 4.00
 Sauteed Organic Baby Spinach - Shallots 4.75
 French Fries 4.00
 Sweet Potato Fries 5.25
 Loaded Baked Potato - Chive, Bacon, Shredded Cheddar 5.25
 Plain Baked Potato or Sweet Potato 4.50
 Fresh Fruit 4.75