



## Riviera Club

### Gourmet Lunch

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#### Starters and From Scratch Soups

Asian Chicken Dumplings with Authentic Dumpling Sauce	\$9
Our Crispy Onion Rings and Yum Yum Sauce (CF, NF)	\$6
Fire Crunch Wings or Mild Crunch Wings served with your choice of citrus ranch or chunky bleu	\$12
Fresh House Made Hummus Plate (GFR*)	\$9
Creamy French Onion and Mushroom Soup	\$5 cup / \$7 bowl
Chef's From Scratch Soup Of The Day!	\$4 cup / \$6 bowl
Smoked Pepper Vegan Chili ( <i>spicy</i> ) (GF, CF,NT)	\$5 cup / \$7 bowl

All soups are available in 32oz containers upon request.

#### Fresh Hand Cut Salads

<b>Starting Block</b> (GFR*, NF, CF)	\$9
Our mixed greens blend, tomatoes, onions, carrots, cucumber, grated cheese and croutons. served with your choice of dressing	
<b>Classic Caesar Salad</b> (GFR*, NF)	\$9
Chopped romaine hearts tossed with parmesan cheese, croutons, cracked black pepper & Caesar dressing	
<b>The 50 Meter</b> (GF, CF, NF)	\$11
Huge iceberg wedge topped with cherry tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing	
<b>Chef Salad</b> (GFR*, NF)	\$12
Mixed greens with roasted bell peppers, turkey, bacon, carrots, tomatoes, chopped egg, shredded cheese and seasoned croutons. Served with your choice of dressing.	
<b>Crispy Southern Fried Chicken</b> (GFR*, NF)	\$13
Seasoned fried chicken on top of our mixed greens blend, bacon bits, shredded carrots, cherry tomatoes, chopped egg, cheddar cheese, in house croutons, served with a honey Dijon dressing made in our kitchen.	
<b>The Riviera Club Salad</b> (GF, NF)	\$12
Mixed greens, sliced apples, cherry tomatoes, mandarin oranges, cucumber, dried cranberries, candied pecans, blue cheese served with your choice of dressing.	
<b>Backstroke Platter</b> (GF, CF, NF)	\$7
Fresh seasonal fruit with farm fresh cottage cheese served on a bed of greens <b>add a portion of from scratch tuna salad or Mario's grilled chicken salad for 3.00</b> Honey Dijon / White Balsamic / Our Caesar / Zesty Ranch / Chunky Bleu / Tangy French / Oil & Vinegar	

#### Rivi's Wood Fired Flat Bread

<b>The Traditional</b> (GFR*, NF, CF)	\$12
Our signature pizza sauce topped with pepperoni, sausage and our mozzarella cheese blend. The flatbread is finished with basil oil and chopped herbs and served with a small Italian vinaigrette dressed salad	

# Our Sandwich Line Up...



## **The Gold Medal (GFR\*, NF) \$11**

Cajun grilled or hand panko breaded chicken breast with mayo lettuce, tomato, and red onion on a grilled potato bun. A gluten free roll is available upon request.

## **The Dolphin Kick (GFR\*, NF) \$11**

A club classic with corned beef, Swiss cheese, sauerkraut and spicy Russian dressing on grilled thick rye

## **Chicken or Tuna Salad (GFR\*, NF) \$8**

Mario's chicken salad or tuna salad served lettuce & tomato on your choice of sourdough, wheat, or rye

## **The Rivi Pub Burger (GFR\*, NF) \$12**

Half pound burger prepared by our chefs with your choice of toppings and served with lettuce, tomato, pickle and sliced red onion on a grilled potato bun. Gluten free bun available upon request.

## **Mistaken Identity (GFR\*, NF) \$10**

Our vegan burger topped with roasted bell peppers, lettuce, tomato, pickle & sliced onion on a potato bun.

## **Long Course (GFR\*, NF) \$10**

Our signature with smoked turkey, bacon, cheddar cheese, lettuce, tomato, lemon aioli on sourdough bread

## **The Personal Best Naan (GFR\*, NF) \$11**

Spinach, tomato, cucumbers, onions, roasted bell peppers, black olives and chick peas served on a grilled naan with our house made hummus and a lemon yogurt dressing. Gluten Free naan available upon request.

**Please add \$1.50 for grilled mushrooms, grilled onions, Swiss or cheddar cheeses, roast bell peppers**

## **Country Fresh Sides**

Hot Seasoned Steak Fries	<b>\$3</b>
Fresh Seasonal Fruit Cup	<b>\$4</b>
Sweet and Sassy Cole Slaw	<b>\$3</b>
Creamy Garlic Mashed Potatoes	<b>\$4</b>
Sweet Potato Fries & Lemon Aioli	<b>\$3</b>
Chef's Selection Sautéed Vegetable	<b>\$4</b>

## **Desserts**

Deep Chocolate Cake Sundae	<b>\$7</b>
Chef Kim's Cinnamon Rum Bun	<b>\$8</b>
Sweet Churros (3) and Berries	<b>\$7</b>
Rum Cake {warm} and Caramel Butter	<b>\$7</b>
Strawberry or Vanilla Ice Cream Bowls	<b>\$4</b>
Chef's Dessert of the Day!	<b>\$6</b>

## **Beverages**

Fresh Brewed Coffee	<b>\$2</b>
<i>Regular or Decaf</i>	
Fresh and Tangy Lemonade	<b>\$2</b>
Assorted Soft Drinks	<b>\$2</b>
Unsweetened Sweet Iced Tea	<b>\$2</b>

## **Young At Heart**

**Comes with a choice of steak fries, chips or applesauce**

Grilled Peanut Butter and Marmalade	<b>\$4</b>
Chef Mookie's Cheesy Flatbread	<b>\$7</b>
Chef Mookie's Hotdog	<b>\$5</b>
Chicken Tenders Basket	<b>\$6</b>
Buttery Double Grilled Cheese	<b>\$5</b>

Ask your server about our daily fish special! We've got some ocean goodness for you!

**Executive Chef** Frederick Mookie Hicks

Corn Free=**CF** Gluten Free Upon Request=**GFR\*** Gluten Free=**GF** Nut Free=**NF**

\*Please notify your server if you have any allergies or dietary restrictions\*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

INDIANA SALES TAX AND SERVICE CHARGE WILL BE ADDED TO FINAL BILL. ALL CHARGES WILL BE PLACED ON HOUSE ACCOUNT