

SMALL PLATES

PAN CON TOMATE ≈ ■ • 14
heirloom tomato, arbequina olive oil,
5 year sherry vinegar, grilled ciabatta

LAMB BELLY ARANCINO ≈ + ■ • 13
pecorino, smoked lamb belly,
calabrian chili aioli

PAPAS BRAVAS ■ • 14
saffron aioli, chili threads, chives

WHIPPED LABNEH ≈ + ■ • 15
mint oil, preserved lemon,
zaatar, pita
ADD ON: confit lamb belly 8

FATTOUSH ≈ • 12
romaine, parsley, bell pepper, cucumber,
cherry bomb tomatoes, pomegranate,
pita croutons, lemon vinaigrette

**SMASHED CUCUMBER
SALAD** ■ • 16
red onion, eggplant tahina,
lemon vinaigrette, mint, dill, zaatar,
pomegranate molasses

HUMMUS ≈ ■ • 14
zaatar, pita, arbequina evoo
ADD ON: confit lamb belly 8

MUJADARA + ■ • 14
basmati rice, lentils, lebanese
7 spice, tzatziki, crispy onions
ADD ON: confit lamb belly 8

JAMON IBERICO BELLOTA • 22/oz
4 year aged, acorn fed,
cured spanish ham
ADD ON: grilled ciabatta 3



CAVIAR

CAVIAR POP • 25
baked pita, lemon, butter

CART SERVICE • 265
1oz tin osetra malossol, baked pita,
lemon wedges, butter
*2 glasses Veuve Clicquot,
Brut Champagne AOP
2 shots chilled Belvedere*

FROM THE GRILL

**CHAR GRILLED
SHRIMP** ■ ▽ • 16
zhoug marinade, hummus,
charred lemon

**CHARRED
CHICKEN** • 16
bell pepper mostarda,
charred lemon,
saffron rice

**SMOKED LAMB
BELLY** ≈ ☉ • 17
harissa honey,
shishito peppers,
pistachio-coconut dukkah

**WAGYU
KEFTA** ■ + • 20
yogurt, harissa aioli,
mint & pea salad

MEDIUM PLATES

WAGYU BEEF CARPACCIO + • 38
top-eye round, artichoke aioli,
truffle vinaigrette, cherry bomb tomatoes,
basil, 24-month parmigiano reggiano

TUNA CRUDO ■ • 25
artichoke aioli, piquillo pepper vinaigrette,
pickled fresno, red onion, cilantro, fried capers
ADD ON: caviar 20

ROASTED BURRATA + ≈ • 30
skillet roasted mushrooms, hot burrata, winter truffle,
parmesan, herbs, grilled ciabatta

PRAWNS AL AJILLO ≈ ■ ▽ • 28
guindilla peppers, garlic, manzanilla sherry,
arbequina olive oil, parsley, grilled ciabatta

BBQ'D CARROTS ≈ ☉ • 23
whipped tahina, carob molasses, smoked almonds, lemon

INSALATA CAVOLO NERO + ☉ • 21
lacinato kale, castelfranco radicchio, plums, honey, smoked
almonds, pecorino romano, lemon vinaigrette

SIGNATURES

14OZ NY STRIP STEAK • 63
grass fed beef, chermoula,
RC steak salt
ADD ON: papas 8

SHORT RIB ESTOFADO ■ + • 45
manchengo pomme puree, roasted peppers, charred
onions, pimenton jus, parsley salad

PASTA LIMONE ≈ ■ + • 29
sorrento lemon crema, shallots,
18-month parmigiano reggiano
ADD ON: lobster 30

ROASTED HALF CHICKEN ■ + • 32
cipollini onions, marble potatoes, cherry tomatoes,
herbed pan jus

PAN SEARED BLACK BASS ☉ ≈ ■ • 39
almond & hazelnut muhammara, bulgur wheat,
garlic caper aioli, smoked kalamata olive, crispy leeks

LOBSTER GNOCCHI DIAVOLO ≈ + ■ ▽ • 48
squid ink gnocchi, oven roasted tomatoes, salsa diavolo,
basil, meyer lemon, samphire

FOR THE TABLE

BRANZINO BILBAINA ■ + • 78
whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

SLOW SMOKED LAMB SHOULDER ■ • 89
lamb fat batatas harra, olives, cilantro gremolata

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (☉) SHELLFISH (▽)

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

A 20% automatic gratuity is placed on all parties of 6 or more unless otherwise contracted.

A 4% operational charge is applied to all checks to help offset the increased and often volatile costs of operating a restaurant in Washington, D.C., including wages, benefits, supplier tariffs, and regulatory compliance. This policy allows us to maintain the exceptional quality and hospitality standards of River Club without making frequent changes to our menu pricing. We thank you for your understanding and continued





BEVERAGE LIST

COCKTAILS

RIVER CLUB MARTINI · 22

served tableside

vusa vodka, carpano bianco vermouth, fino sherry,
lemon zest, castelvetrano olives, cornichon, picual evoo

GIN BASIL · 18

basil-infused gin, lemon, celery, egg white, celery salt,
lemon zest

AFFOGATO MARTINI · 20

vodka, galliano ristretto, vanilla gelato, pistachio oil, vanilla,
espresso, pistachio crumbles

SEASONAL NEGRONI · 21

empres elderflower rose gin, 9 di dante inferno rosso,
amaro nonino, lemon

FARID'S SPRITZ · 17

tequila, carpano bianco, arak, mint, lemon, agave, cucumber

AUTUMN SOUR · 18

cinnamon-infused bourbon, calvados, apple liqueur,
lemon, cinnamon syrup, egg white

ZAATAR OLD FASHIONED · 20

zaatar brown butter fat-washed rye, date syrup,
orange blossom, angostura bitters

HER MAJESTY · 18

empres indigo gin, planteray 3 stars rum, cointreau,
creme de violette, lemon, fee foam

CARAJILLO · 17

tequila, montenegro, licor 43, agave, espresso

ALTA ORA · 17

mezcal, luxardo bitter bianco, pineapple, grapefruit,
lime, honey, peychaud's bitters

BEER

IMPORTED

ALMAZA · 9

pilsner, lebanon 4.2%, 11.2 oz

961 LEBANESE PALE ALE · 9

pale ale, lebanon 6.3%, 11.2 oz

1906 RESERVA ESPECIAL "LA MILNUEVE" · 9

maibok, spain 6.5%, 11.2 oz

DOMESTIC

ALLAGASH WHITE · 9

belgian-style wheat, maine 5.2%, 12 oz

MAINE BREWING COMPANY · 12

ROTATING

ipa, maine, 16.9oz

0% BOOZE

MOCKTAILS

0% SUMAC 75 · 14

freixenet sparkling n/a, sumac syrup, lemon, mint

0% LEMON BASIL · 15

basil-infused seedlip grove 42, lemon, celery, celery salt

BEER / WINE

PERONI 0.0 · 9

pale lager, italy

FREIXENET ALCOHOL REMOVED · 12

sparkling white, spain

SODAS/WATER

ACQUA PANNA · 9

SAN PELLEGRINO · 9

MEXICAN COKE · 6

DIET COKE · 6

MEXICAN SPRITE · 6

TOPO CHICO · 6

STAPPI RED BITTER · 6



THANK YOU FOR COMING,

River Club

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