

PRIX FIXE

\$35/per person

Select:

*one mezze

*one entree



River Club

MEZZE

*SMASHED CUCUMBER ■ • 14

eggplant tahina, lemon vinaigrette, zaatar, pomegranate molasses, herbs

*FATTOUSH ≈ • 12

romaine, parsley, cherry tomatoes, bell pepper, cucumber, pomegranate molasses, pita croutons, lemon vinaigrette

*BRANZINO CRUDO ■ • 19

"harra" sauce, fresh chilies, lemon, sesame

SMOKED LAMB ON LABNEH ≈ + ■ • 23

bbq lamb belly, mint oil, preserved lemon, sumac, mint, zaatar, pita

WAGYU BEEF TARTARE ■ • 19

top eye-round, zhoug, urfa pepper aioli, pickles, capers, sumac potato crisps

ENTREES

*ROASTED EGGPLANT ■ • 32

harissa, tahina, pomegranate, sesame seeds, lemon, herbs

*RIVER CLUB BOWL ■ • 22

herbed hummus, garden greens, grilled vegetables, felafel, quinoa tabouli

*ADD ONS: charred chicken 8 • bbq lamb belly 11
grilled prawns 13 • butter poached lobster 25
extra felafel 8*

*PASTA LIMONE ≈ + ■ • 29

tagliatelle, sorrento lemon cream, shallots, 18-month parmigiano reggiano

*ADD ONS: charred chicken 8 • bbq lamb belly 11
grilled prawns 13 • butter poached lobster 25*

14oz NY STRIP

STEAK ■ • 70

grass fed beef, chermoula, RC steak salt, crispy papas

*LBLT ≈ ■ • 27

smoked lamb belly, beefsteak tomato, lettuce, smoked piquillo mayo, side tabouli

VEAL PICCATA + ■ • 45

capers, lemon, butter, jus, rice pilaf

CATCH OF THE DAY ■ • 42

hummus, tabouli, seasonal vegetables, lemon-thyme vinaigrette

DESSERTS

BASQUE CHEESECAKE + • 15

pedro ximenez caramel

FRUIT PLATE • 14

seasonal selection

SALTED CHOCOLATE TART + • 14

dark chocolate ganache, pistachio crumble, cream chantilly

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

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 support.



The BEVERAGE LIST

COCKTAILS

RIVER CLUB MARTINI • 20

vusa vodka, carpano bianco vermouth, fino sherry,
castelvetrano olives, lemon, cornishon

SBAGLIATO • 16

9 di dante inferno rosso, cocchi americano rosa, cava

GIN BASIL TONIC • 16

basil-infused citadelle gin, lemon syrup,
q elderflower tonic

ROSSINI • 16

sparkling brut, strawberry, basil eau de vie

VERMUT & SODA • 16

yzaguirre rojo, topo chico, orange

BEER

IMPORTED

ALMAZA • 9

pilsner, lebanon 4.2%, 11.2 oz

1906 RESERVA ESPECIAL "LA MILNUEVE" • 9

maibok, spain 6.5%, 11.2 oz

DOMESTIC

FIRST STATE CIRCLE THEORY • 9

hazy ipa, delaware 6%, 12 oz

DEWEY TRIPLE BERRY • 12

fruited sour, delaware, 7%, 16 oz

0% BOOZE

MOCKTAILS

0% APEROL SPRITZ • 15

undone no. 5 bittersweet aperitif, undone no. 20 this is
not sparkling wine

0% HUGO SPRITZ • 15

elderflower syrup, undone no. 20 this is not sparkling
wine

BEER / WINE

PERONI O.O • 9

pale lager, italy

UNDONE NO. 20 THIS IS NOT SPARKLING WINE • 12

sparkling white, germany

COFFEES

ESPRESSO • 6

AMERICANO • 6

MACCHIATO • 7

CORTADO • 7

LATTE • 8

CAPPUCCINO • 8

FRENCH PRESS COFFEE SM • 8

FRENCH PRESS COFFEE LG (serves 3) • 17

SODAS / WATER

ACQUA PANNA • 9

PELLEGRINO • 9

MEXICAN COKE • 6

DIET COKE • 6

MEXICAN SPRITE • 6

TOPO CHICO • 6

STAPPI RED BITTER • 6

TEAS

MOROCCAN MINT *green tea / caffeine* • 6

STAR OF AFRICA *herbal tisane / decaf* • 6

QUIET EVENING *white tea / decaf* • 6

GURANSE *black tea / caffeine* • 6

ICED TEA • 8

organic roasted oolong



THANK YOU FOR COMING,