

PRIX FIXE
\$35/per person

Select:

one mezze
one entree
+15 ny strip
+15 veal picatta



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

LAMB LABNEH ≈ + ■ • 23

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

BEEF TARTARE ■ • 18

zhoug, urfa pepper aioli, pickles, capers, sumac potato crisps

ENTREES

VEAL PICATTA + ■ • MP

capers, lemon, butter, jus

RIVER CLUB BOWL ■ + • 20

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 ≈ ■ • 24

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

ROASTED EGGPLANT ■ • 32

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

CATCH OF THE DAY ■ • MP

tabouli, seasonal vegetables, lemon-thyme vinaigrette

DESSERTS

BASQUE CHEESECAKE + • 15

pedro ximenez caramel

SALTED CHOCOLATE TART + • 14

dark chocolate ganache, pistachio crumble, cream chantilly

FRUIT PLATE • 14

seasonal selection

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

HER MAJESTY • 18

empress indigo gin, planteray 3 stars, crème de violette, cointreau, lemon

PEACH STREET • 14

bourbon, mathilde pêche, lemon, vanilla, white peach

FARID'S SPRITZ • 18

tequila, cucumber, mint, lime, sparkling water, arak

ROSSINI • 14

sparkling brut, strawberry, basil eau de vie

ALTA ORA • 17

mezcal, luxardo bitter bianco, grapefruit, pineapple, lime,

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% SUMAC 75 • 15

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

0% LEMON BASIL • 15

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

0% FARID HAS TO DRIVE • 15

lemon, mint, cucumber and fennel shrub, chinotto soda

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



THANK YOU FOR COMING,