$35/per person

Select:
one mezze (*)
one entree (*)



River Club

MEZZE

***MARINATED CUCUMBERS** +▨◎ • 14
lemon thyme vinaigrette, orange, mint-cumin labneh, bloomed urfa, marcona almonds, pomegranate

***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, seasonal vegetables, falafel, quinoa tabouli
ADD ONS: charred chicken 8 • bbq lamb belly 11 butter poached lobster 25 • extra falafel 8

***PASTA POMODORO** ≈+▨ • 29
tagliolini, san marzano tomatoes, garlic, chives, fennel pollen, pecornio romano
ADD ONS: charred chicken 8 • bbq lamb belly 11 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

WATERMELON ASHTA SORBET • 12
lime, mint, arak

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, yzaguirre bianco vermouth, fino sherry, castelvetrano olives, lemon, cornishon

GARDEN SPRITZ · 16
chandon, herbs, spices, orange

GIN BASIL TONIC · 16
basil-infused citadelle gin, lemon syrup, q elderflower tonic

VERMUT & SODA · 16
yzaguirre rojo, topo chico, orange

A PASSIONATE CASA · 18
milk clarified
casamigos blanco, passion fruit, orangecello, 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% 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

ESTRELLA 0.0 • 9
pale lager, spain, 0%, 11.2oz

UNDONE NO. 20 THIS IS NOT SPARLKING 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

TEAS · 6

SODAS/WATER

ACQUA PANNA • 9

PELLEGRINO • 9

MEXICAN COKE • 6

DIET COKE • 6

MEXICAN SPRITE • 6

SARATOGA SPARKLING • 6

STAPPI RED BITTER • 6

MOROCCAN MINT *green tea / caffeine*
NOW & ZEN *ginko tisane blend / decaf*
QUIET EVENING *chamomile tisane blend / decaf*
DARJEELING *black tea / caffeine*
SPEARMINT *mint tisane / decaf*
HALDI LEMONGRASS *turmeric tisane blend / decaf*
EARL GREY *black tea / caffeine*
WUYI *roasted oolong tea / caffeine*

ICED TEA • 8
organic roasted oolong

THANK YOU FOR COMING