



Island Club

Executive Chef *Jamey Hunt* CEC, CEPC, CCE

Appetizers

Maryland Lump Crab Cakes 20
Sweet Maryland Blue Lump Crabmeat with Garlic Lemon Aioli.

Colossal Shrimp Martini 18
Zesty red Horseradish Sauce.

Escargots 10
Wild Hand Harvested Field Snails with Garlic Burgundy Butter

Chunka Ika Calamari Sensai 16
Sushi Style Calamari tossed with Asian Spices and Sesame Oil, Served on a Bed of Green Leaf Lettuce.

Goat Cheese Cake 9
Dusted in walnuts, pan-seared, drizzled with Tamarind glaze; served with apples and baguette bread.

Ahi Tuna Tartar Tower 18
Layers of Sashimi Tuna, Avocado, and Mango with Sweet Ponzu Essence.

Tapas 15
Hummus, Baba ganoush, Stuffed Grape Leaves, Marinated grilled vegetables, feta cheese, olives and Pita Wedges.

Mushroom Ravioli 16
Served on soffrita. Topped with sauté of Wild Mushroom.

Flatbreads

Tandoori Naan Mozzerella 9
Marinara Sauce, Fresh Buffalo Mozzarella cheese and Basil.

Tandoori Naan Sirloin 14
Demi-glace, Steak, Portobello Mushrooms and Blue Cheese.

Tandoori Naan Shrimp 12
Garlic Sauce, Grilled Shrimp and Pearlini Buffalo Mozzarella.

Soups

Onion Soup Gratine 10
Homemade Onion soup topped with Gruyere Cheese.

Vichy-Soisse 8
Iced Cold Potato Leek Soup.

Salads

Hearts of Romaine Caesar 12
Ciabatta parmesan crusted croutons, Tuscan Anchovy and Grana Padano parmesan.

The Riveria Caprese 13
Beefsteak Tomatoes, Buffalo Mozzarella & Arugula Salad with Red Onion Vinaigrette and Balsamic Glaze.

Wisconsin Blue Cheese Salad 14
Organic Greens accompanied by Roasted Shallots, Tear-drop Tomatoes, Carrots, Candied Walnuts, Sliced Pears, Ader cheese and Black Mission Fig Dressing.

Baby Spinach and Macadamia Nut Salad 11
Mango Carpaccio with Strawberries, Chevre Goat Cheese, and Cranberry Ginger Vinaigrette.

Fresh Garden Salad 6
A fresh assortment of Mixed Seasonal Greens, Cucumbers, Onions, Carrots and your Choice of Dressing.





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Entrees

Avocado Salmon 27
 Grilled fillet of salmon on a pool of avocado sauce, topped with blueberry-mango salsa and served with rice pilaf

Wood Plank Shrimp 39
 Gargantuan shrimp, marinated in citrus juice, oven-roasted on Alder Gold wood planks, served with heirloom Kumato tomatoes, tangerine micro greens, macadamia oil and blood-orange glaze.

Teriyaki Snapper 36
 Ginger-teriyaki rubbed, dry seared fillet of Red Snapper, served on baby bok choy in toasted sesame oil, topped with stir-fried oyster mushrooms; Hoisin and Siracha sauce.

Lobster Ravioli 29
 Laced with white truffle oil and topped with a classic Thermidor sauce with a parmesan crisp.

Long Island Duckling 30
 Half Duck roasted to perfection and topped with a Blackberry Cassis Preserve served with Mashed Potatoes and Rainbow Baby Carrots.

Tofu Steak 16
 Spicy Southwestern rubbed grilled tofu steak topped with salsa served with sweet potato and baby orange cauliflower.

Chicken Breast 21
 Roasted Garlic Peppercorn spiced char grilled chicken breast topped with chipotle barbeque sauce served with baked potato and steamed asparagus.

Filet Mignon 10oz 38
 Topped with lobster butter and served with truffle mashed potatoes and garlic spinach.

Filet Mignon 7oz 32
 Covered in a green peppercorn sauce served with mashed potatoes and baby orange cauliflower.

NY steak 14oz 34
 Laced with Blood Orange glaze served with baked potato and sautéed garlic broccoli.

Red Snapper 26
 Rubbed with roasted garlic peppercorn and topped with Israeli relish served with rice pilaf and steamed asparagus.

NY steak 10oz 26
 Covered in melted Boursin fine herb cheese served with baked potato and broccoli.

King Prime Rib 16oz 38
 Served with au jus and horseradish served with baked potato and creamed spinach.

Queen Prime Rib 32
 Served with au jus and horseradish served with baked potato and creamed spinach.

Churrasco Steak 26
 Served with a Chimichurri sauce and sautéed Onions accompanied by Kumato tomatoes and truffle fries.

Salmon 21
 Topped with pomegranate glaze served with mashed potatoes and rainbow baby carrots.

Sautéed Chicken Breast 21
 Topped with morel sauce served with mashed potatoes and steamed asparagus.

Herbs de Provence Lamb Chops 32
 Served with Peppery Arugula, apple and cranberry ginger salad.

Chef Special MP
 Our unique creation.

Catch of the day MP

We are proud to provide a farm to fork meat program here at Williams Island.

We have partnered with Jackman Cattle Company, along with a Bovine feed specialist to create an exclusive brand of beef, only served in our establishment. We have cross bred an Akiushi Wague and Black Angus Steer creating an unparalleled quality of steaks, the Green Range Brand which is an all natural, no hormones, no antibiotics and no growth stimulants.

A 20% gratuity will be added to your check; please feel free to adjust at your discretion.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.
It is recommended to order food well done. Please order at your own risk.

