

CHAMPAGNE

GH Mumm Grand Cordon Brut \$105

Champagne, France

Notes of brioche, granny smith apples, white peaches and citrus.

Laurent-Perrier Brut \$75

Champagne, France

A dry-styled Champagne with a crisp burst of citrus and white fruit acidity.

Clicquot Yellow Label Brut \$115

Champagne, France

Upfront notes of yellow and white fruits accompanied by vanilla and finishing with notes of brioche. Fruity aromas from grape varieties along with toasty accents.

Clicquot Rich \$100

Champagne, France

The signature Pinot Noir of Veuve Clicquot boasts a greater presence of fresh, fruity and gourmand notes. Citrus and floral notes are found on the palate, which are balanced with a dynamic freshness and creamy finish.

Dom Perignon \$295

Champagne, France

The luminous sweetness of tropical fruit – green mango, melon, and pineapple – instantly shines, then cedes to more temperate notes with the tingle of orange zest and the mist of a mandarin orange.

WHITE WINE

Nickel & Nickel Chardonnay Truchard 2019 \$85

Napa Valley, California

Aromatic tropical fruits and citrus notes follow on the palate, with pear, peach blossoms, and a touch of spice to round out the flavor profile.

Stags' Leap Chardonnay 2017..... \$50

Napa Valley, California

Pleasing aromas of citrus, tropical fruits, peach, spice and floral notes. Flavors of green apple, lemon and pineapple on the palate.

ITALIAN WINE

Castiglion Del Bosco Brunello di

Montalcino 2015..... \$75

Tuscany, Italy

A garnet-flecked ruby red with generous, emphatic fragrances classic to Sangiovese. A bold wine that ends with a tart, astringent note.

Santa Margherita Pinot Grigio 2020..... \$50

Trentino-Alto Adige, Italy

With its straw-yellow hue, clean intense aroma, and crisp well-balanced taste, our Pinot Grigio is as authentic as it is refreshing.

Palm Whispering Angel Rosé 2020..... \$60

Delle Venezie, Italy

Brilliant peach skin, red berries and pit fruits on the nose, and a floral nuance in the background with red currant and nectarine flavors which pick up a refreshingly bitter orange zest quality on the back half.

FRENCH WINE

Château de Pez Saint-Estèphe 2017..... \$80

Saint-Estèphe, France

Sweet tobacco, mint, dried cherries, smoke and leather flavors with a resonant finish supported by firm and well-integrated tannins.

Cos D'estournel Bordeaux 2018..... \$350

Saint-Estèphe, France

Deep garnet in color with a touch of brick and sporting a lot of tertiary evolution on the nose. It leaps from the glass with opulent sandalwood, Chinese five spice, cigar box and leather scents over a core of prunes, baked cherries, dried mulberries, and eucalyptus plus a touch of potpourri. Medium-bodied, the palate is laden with fragrant fruitcake and exotic spice layers, framed by wonderfully plush tannins and a refreshing line, finishing with an exhilarating menthol lift.

RED WINE

Nickel & Nickel Cabernet Sauvignon 2018 \$140

Napa Valley, California

Aromas of red and black fruits. Plum, black cherry, anise cedar, tobacco leaf and tea blend together for an abundance of flavors.

Caymus Cabernet Sauvignon 2019..... \$130

Napa Valley, California

A full-bodied cabernet with a kiss of blackberry, cassis fruit, ripe tannin and a long finish.

Emmolo Merlot 2018 \$85

Napa Valley, California

Featuring scents of ripe plums, wild berry pie and freshly wet soil. Notes of new leather, sweet cigar, sage and a whiff of mint add intriguing layers to the nose. The palate quickly builds and expands, offering flavors of mulberry, espresso, toasted wood and sweet spice. The tannins are extremely smooth, giving this wine a supple and soft texture. The lingering finish fills the mouth with the richness of lush fruit and Mexican chocolate with rustic accents of cinnamon and clove.

Inglenook Edizione Pennino Zinfandel \$70

Sonoma County, California

Aromas of ripe blackberries with notes of allspice, clove and white pepper.

Jarvis Cabernet Sauvignon 2014 \$245

Santa Cruz, California

Elegantly nuanced with a velvety texture, this opulent vintage is abounding with flavor. Round and refined with polished tannins and complexity with a long finish.

Penner-Ash Pinot Noir 2018..... \$90

Willamette Valley, Oregon

Aromas of warm fig and exotic spice mixed with fresh berry galette and graham cracker crust coat the palate with underlying flavors of savory bramble. Fine tannin structure and hints of vanilla toast on the finish leave a lasting impression.

SPANISH WINE

Numanthia Termes 2017..... \$60

Toro, Spain

Ripened cherry red with ruby reflections. Notes of little black fruits and sweet spices such as cinnamon, a fresh touch of thyme and eucalyptus as well as a toffee and cacao bringing complexity to the background.

Vega Sicilia Valbuena 2015..... \$100

Ribera del Duero, Spain

The aromas to this full-bodied wine are so complex and enticing with nutmeg, dark berries, chocolate and white pepper. Dense and layered with so much wonderful, complex, and succulent character.

SPIRITS 750ML

Choice of Fruit and Mixer

Macallan® 12 Year Scotch \$110

Horse Soldier® Bourbon \$89

1792 Bourbon \$49

Crown Royal® \$55

Bacardi® Silver Rum \$39

Casamigos® Anejo Tequila \$89

Casamigos® Reposado Tequila \$79

Grey Goose® Vodka..... \$49

Hendrick's® Gin \$55

TEMPTING TEMPTATIONS

Cheese and Charcuterie Board for Two..... \$36

Chef selection of cured meats with domestic and imported cheeses. Served with toasted crostini and select accouterments.

\$14 per additional Guest

Prices do not reflect 20% service charge or tax.

GRILL MASTER JOURNEY

Show your grill master skills with this barbecue package. Price is for two guests and includes two prepped and ready-to-grill steaks, two sides, seasonings and a dessert.

Sides include buttered corn on the cob and large russet potatoes. Wrapped in foil and ready to grill.

Your Choice of Two:

12 oz Prime New York Strip Steak..... \$95

Rich-tasting, tender and full of beef flavor.

14 oz Prime Boneless Rib-Eye Steak..... \$99

Juicy, buttery flavor and tender texture with generous marbling throughout.

6 oz Filet Mignon \$86

Tender and lean cut.

CLASSIC CAMPER JOURNEY

Take your grill skills back to the classics. Price is for two guests and includes two prepped and ready-to-grill proteins, seasoning, buns, two sides and dessert.

Sides include buttered corn on the cob and large russet potatoes. Wrapped in foil and ready to grill.

8 oz Chicken Breast..... \$32

Boneless, skinless double-lobe chicken breast with a lemon pepper marinade. Also available without marinade.

½ Pound Wagyu Burger \$42

Jumbo Wagyu Beef Hot Dog..... \$36

Smoked Sausage..... \$32

Mild smoked pork sausage.

Choose One:

Your dessert choice includes brownies, rice krispy treats, cookies, cheesecake or carrot cake.

Additional sides available, served family style:

Family Style Items Require 24 Hour Advance Notice

Classic Four Cheese Mac and Cheese

For Two - \$8 | For Four - \$14

Garlic Mashed Potato

For Two - \$6 | For Four - \$10

Brussel Sprouts

For Two - \$9 | For Four - \$16

Tossed with chopped bacon, olive oil, salt, pepper, paprika and Worcestershire sauce.

Loaded Baked Potato - \$6 Each

Butter, sour cream, green onion, cheese and bacon.

Inform your concierge of any dietary restrictions or allergies.

All delivery orders must be placed at least four hours in advance. Dial 863-692-1321 Ext. 0 for more information.

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

Prices do not reflect 20% service charge or tax.

EXPLORE EVERYTHING RIVER RANCH HAS TO OFFER

WESTGATE **SMOKEHOUSE** GRILL

Overlooking the Marina, Westgate Smokehouse Grill offers a hearty assortment of breakfast favorites and delicious steaks, ribs, chicken and more for lunch and dinner.

Open seasonally; for more information and hours of operation, dial Ext. 40001.



Scan
for Menu

GENERAL STORE DELI

Located in the Village Shops, find everything from groceries, ice-cold beverages, ice cream and eclectic gifts at the General Store. We Proudly Serve Starbucks™ Coffee, pizza, subs, fresh salads, grab-and-go items and daily lunch specials.

For more information, dial Ext. 40003.



Scan
for Menu

RIVER RANCH SALOON

Located by the Rodeo Arena. Good times are happening every weekend at the River Ranch Saloon. Every Saturday night, join us for our Street Party with a live DJ just outside of the Saloon.

For more information, dial Ext. 40013.

SATURDAY NIGHT RODEO

Every Saturday night at 7:30 p.m. is our authentic rodeo, held at the resort Rodeo Arena. Real cowboys participate in bull riding, barrel racing and trick riding.

For more information, dial Ext. 0.