

## 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.

### **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.

### **Chappellet Chardonnay Grower's**

### **Collection 2018 ..... \$85**

## REDS & ROSÉ

### **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.



## REDS & ROSÉ CONT.

**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.

**Castiglione 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.

**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.

**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.

**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.

**Chappellet Cabernet Sauvignon 2018 .....\$110**

**Chappellet Mountain Cuvee**

**Proprietor Blend 2019 .....\$70**

## SPIRITS 750ML

Choice of Fruit and Mixer

**Macallan® 12 Year Scotch .....\$110**

**Horse Soldier® Small Batch Bourbon .....\$90**

**Horse Soldier® Barrel Strength Bourbon .....\$85**

**Horse Soldier® Straight Bourbon .....\$50**

**1792 Bourbon .....\$49**

**Crown Royal® .....\$55**

**Bacardi® Silver Rum .....\$39**

**Casamigos® Anejo Tequila .....\$95**

**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 accoutrements.

\$14 per additional Guest



# GRILL MASTER JOURNEY

*Show your grill master skills with this barbecue package. Priced per guest and includes your choice of ready-to-grill steaks, ranch greens with your choice of dressing, buttered corn on the cob and a baked potato wrapped in foil and ready to grill. Includes seasonings and dessert.*

## **12 oz Certified Angus New York Strip Steak ....\$46**

Rich-tasting, tender and full of beef flavor.

## **14 oz Certified Angus Boneless Rib-Eye Steak \$60**

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

## **6 oz Filet Mignon .....\$40**

Tender and lean cut.

## **8 oz Chicken Breast.....\$23**

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

**Your choice of dressing for greens:** Ranch, Blue Cheese, Italian or Low-Fat Balsamic Vinaigrette.

**Your choice of dessert (one per guest):** Jumbo Brownie, Jumbo Rice Krispy Treat, Cheesecake, Carrot Cake or Gluten Free Jumbo Brownie

# CLASSIC CAMPER JOURNEY

*Take your grill skills back to the classics. Ready-to-grill meals are priced per guest. Meals are served with your choice of ranch greens and dressing, buttered corn on the cob or a baked potato wrapped in foil. Includes bun and seasonings.*

## **8 oz Wagyu Burger ..... \$17**

## **All-Beef Hebrew National® Hot Dog..... \$12**

## **Jumbo Smoked Pork Sausage ..... \$13**

### **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 Potatoes  
For Two - \$6 | For Four - \$10

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. For our complimentary delivery service, 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



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.