



The Mansion

Served Daily 11:00 am - 8:00 pm

The RiverHill First Course

Signature Angus Sliders (3) · 14

Prime Angus beef, expertly seared, layered with melted cheese on a buttery brioche bun with caramelized onions and garlic aioli

Slow Cooked Pork Sliders (3) · 15

Slow-braised pork, finished with our signature BBQ glaze, served on warm brioche with pickles and onions

Crispy Brussels Sprouts · 13

Flash-fried Brussels sprouts, topped with balsamic glaze and goat cheese

Fried Mozzarella · 10

(6) Hand-breaded mozzarella, golden fried, house-made marinara or buttermilk ranch

Traditional Bone-In Wings · 15

(7) Fried golden served with ranch and Riverhill sauces for dipping. Choose Buffalo, BBQ and Dry rubs - Lemon Pepper or Ranch

Fiesta Nachos · 13

House-fried tortilla chips, melted cheeses, Topped with pico, Jalapenos, Sour cream and Guacamole

Ranchero Queso · 14

Warm, silky queso crafted from premium cheeses with a hint of spice, accompanied by crisp tortilla chips

Home-Style Guacamole · 14

Freshly prepared avocado accented with tomato, onion, and jalapeño, balanced with bright citrus and made to order

Shawn's Charcuterie Board · 16

Artfully arranged meats, artisan cheeses, and curated accompaniments

Quesadillas · 12

Grilled flour tortillas filled with melted cheese, served with fresh salsa. Choice of: Chicken, Beef, Shrimp

Soups

Tortilla Soup · CUP \$6 BOWL \$9

House-crafted with layered Southwestern flavors

Salads

1924 Caesar Salad · 13

Crisp romaine tossed in our signature Caesar dressing, topped with shaved Parmesan cheese, homemade croutons and fresh cracked pepper

Riverhill Cobb Salad · 14

A hearty salad features fresh mixed greens topped with roasted chicken, crispy applewood bacon, cheddar cheese, diced tomatoes, avocado, and egg served with Ranch dressing

Citrus Fennel Salad · 14

Crisp shaved fennel, sweet orange segments, and peppery arugula finished with a bright, light vinaigrette

Classic Steakhouse Wedge · 15

Crisp iceberg wedge, creamy blue cheese dressing, and applewood bacon.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

All Day Dining

Served Daily from 11:00 am - 8:00 pm

Handhelds

All burgers are 8 oz fresh beef cooked to medium. All handhelds are served with beer battered french fries, sweet potato fries, golden onion rings or seasoned house chips.

The Riverhill Burger · 13

8 oz angus beef patty served with shredded lettuce, tomato, pickles, red onion and American cheese, served on a toasted sourdough bun

The Smash Burger · 14

Double meat topped with American cheese, shredded lettuce, sauteed onions & jalapenos and bacon finished with Riverhill sauce served on a toasted sourdough bun

American Jumbo Dog · 9

A quarter pound all beef hot dog served with all the condiments on a traditional bun

Oktoberfest Beer Brats · 10

House bratwurst slowly braised in local beer with caramelized onions, grill finished and served on a toasted roll with stone-ground mustard.

The French Dipper · 15

Juicy sliced prime rib piled high with Swiss cheese, horseradish aioli on toasted ciabatta bread with fresh au jus

Cedar Crest Club · 14

Oven Baked turkey, Black Forest ham, bacon, American & Swiss cheese, lettuce, tomato, red onion and aioli on Texas toast

Crispy Chicken Sandwich · 12

Hand battered and fried golden brown with Riverhill sauce, Bacon, Swiss cheese, shredded lettuce, tomato on a sourdough bun

Chicken Caesar Wrap · 14

Grilled or crispy chicken, shaved Parmesan, crisp romaine, tomato, our signature creamy Caesar dressing wrapped in a warm spinach tortilla

El Diablo Wrap · 14

Tortilla wrap with grilled chicken, bacon, shredded jack cheese, lettuce, tomato, jalapeno and chipotle ranch

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The Members Table -Evening Dining

Served Daily after 5:00pm

Beginnings

Baltimore Crab Cakes · 16

Hand-formed, pan-seared crab cakes, complemented by a classic house-made remoulade

Louisiana Shrimp & Grits · 16

Pan-sautéed shrimp layered over velvety stone-ground grits, enhanced with butter, cream, and fine cheese

1924 Caesar Salad · 13

Crisp romaine, creamy parmesan Caesar, and toasted house croutons

Classic Steakhouse Wedge · 15

Crisp iceberg wedge, creamy blue cheese dressing, and applewood bacon.

Main Courses

Gilded Black Angus Filet Mignon · 39

Hand-selected, center-cut Angus filet, expertly seared and finished with garlic mashed potatoes and grilled asparagus

Bonnie Farms New York Strip · 34

A premium cut from Bonnie Farms, steakhouse-grilled to perfection and paired with garlic mashed potatoes and grilled asparagus

Garden Harvest Pasta · 22

Rigatoni pasta with fresh seasonal vegetables, delicately dressed in lemon-infused butter sauce

Creamy Salmon Risotto · 32

Pan-seared salmon, delicately layered over Parmesan risotto with a side of tender broccoli.

Seared Chilean Sea Bass · 42

Impeccably pan-seared Chilean sea bass, complemented by seasonal vegetables and a vibrant raspberry coulis

Pan-Roasted Airline Chicken · 27

Pan Seared till golden brown, roasted to perfection, Served with Saffron rice, served with a garlic green olive pan jus sauce

Desserts

Barrel Aged Bread Pudding · 10

"Warm bread pudding with a rich, spiced custard and a generous pour of bourbon caramel sauce"

Gus Schreiner's Crème Brûlée · 10

A rich, creamy vanilla infused custard beneath a thin layer of glassy, torched caramelized sugar



Saturday & Sunday Breakfast Menu

Served 7:30 am - 11:00 pm

Byron's Breakfast Platter 14

Two eggs cooked to your liking, crispy bacon, golden breakfast potatoes, Texas toast, and seasonal fresh fruit

Ultimate Omelette 15

Fluffy omelet filled with your choice of bacon, sausage, jalapenos, bell peppers, mushrooms, cheese, and spinach, with golden breakfast potatoes and seasonal fresh fruit

Hill Country Biscuits & Gravy 14

Flaky biscuits smother in country sausage gravy, served with golden breakfast potatoes and seasonal fresh fruit

1st Tee Breakfast Tacos 13

Two soft tacos filled with your choice of bacon, sausage, cheese, served with golden breakfast potatoes and seasonal fresh fruit

The Short Stack 10

Fluffy pancakes drizzled with warm syrup, and accompanied with seasonal fresh fruit

Jesse's French Toast 12

Thick-cut sourdough dipped in a rich vanilla-cinnamon custard, seared to golden perfection, and served with warm syrup, powdered sugar, and fresh strawberries.

Sunrise Breakfast Sandwich 12

A toasted Texas white bread, filled with a fried egg, melted cheese, and your choice of crispy bacon or savory sausage, served with breakfast potatoes and fresh fruit.

Sunday Brunch

Served 11:00 am - 2:00 pm

Cedar Crest Brunch Lunch 28

Riverhill shrimp cocktail, garden salad, tender prime rib with au jus & horseradish, golden breakfast potatoes, fresh roasted vegetables, baked bread & honey butter, and brunch dessert

Rancher's Steak & Eggs 19

Tender prime rib with au jus, two eggs cooked to your liking, golden breakfast potatoes, and seasonal fresh fruit

South of the Border Chilaquiles 16

Tortilla chips topped with zesty red sauce, queso fresco, mexican crema, shredded carnitas, topped with a fried egg

LaGrand Eggs Benedict 17

Toasted English muffin with prosciutto and poached eggs covered in hollandaise sauce, served with golden breakfast potatoes and seasonal fresh fruits

Southern Fried Chicken & Waffles 17

Crispy chicken tenders atop fluffy golden waffles, drizzled with sweet bacon syrup and served with seasonal fresh fruit