



Meals are available for
Dine-In or Take-out orders.

**Club Red VIP Members
are entitled to a
50% discount when paid
in its entirety with points.**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOOD-BORNE ILLNESS. PLEASE NOTIFY SERVER OF
ANY FOOD ALLERGIES. AN AUTOMATIC 18% GRATUITY
WILL BE ADDED TO PARTIES OF 6 OR GREATER.

LAST UPDATED: JULY 2025

STARTERS

DUNGENESS CRAB CAKES | 25

Housemade, roasted red pepper sauce, corn relish,
citrus infused baby lettuce bed

JUMBO SHRIMP COCKTAIL | 17

Housemade cocktail sauce

SEASONAL CLAMS | 18

White wine butter, shallots, garlic, parsley, grilled bread

SPINACH & ROASTED ARTICHOKE DIP | 12

Grilled bread

SMOKED SALMON CROSTINI | 19

Sliced smoked salmon, caper cream cheese spread,
crostini, cucumber dill relish

FRIED CALAMARI | 19

Seasoned flour, buttermilk dipped, lightly fried,
house made remoulade or classic cocktail sauce

SOUPS & SALADS

FRENCH ONION SOUP | 9

Crouton, Swiss cheese

HOUSE MADE CLAM CHOWDER | 9

Oyster crackers

HOUSE GREEN SALAD | 9

Mixed greens, seasonal vegetables, garlic croutons,
choice of dressing

SEASONAL SALAD | 10

Mixed greens, apples, berries, blue cheese crumbles, crostini,
sesame-orange dressing

CLASSIC CAESAR | 10

Romaine hearts, shaved parmesan cheese,
garlic croutons, Caesar dressing

Add on choice of:

6oz. Grilled Salmon - 17 | 3 Prawns - 14 | Grilled Chicken - 10

RIVER WATER

BAR & GRILLE

ENTREES

Served with choice of house green salad or a cup of soup

from the land

Seasonal vegetables, choice of starch

CHICKEN CORDON BLEU | 32

Ham and Swiss cheese stuffed airline breast, champagne cream sauce

CHICKEN DIJON | 24

Herb-citrus marinated chicken breast, Dijon cream

BONE IN PORK CHOP | 32

Seared, dark cherry sauce, fruit chutney

NEW YORK / 12oz 43
FILET MIGNON / 8oz 46
PRIME RIB* / 8oz 36
12oz 42
16oz 47
RIB EYE / 14oz 48

*while supplies last

steaks

Seasonal vegetables, choice of starch

DUET

5 oz Petite Filet Mignon

Served with seasonal vegetables, choice of starch and meat:

- Pan Seared Salmon | 49
- Chicken Breast | 45
- Shrimp Scampi | 49
- Lobster Tail | 65

SQUALLI-ABSCHE TRIO | 52

Three filet mignons cooked to your liking, one topped with prawns, one blackened with gorgonzola and a red wine reduction, one with sautéed mushrooms and drizzled with balsamic, served with seasonal vegetables and potato souffle

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guest favorites

ENGLISH CUT PRIME RIB DIP | 28
Toasted French bread, Swiss cheese,
au jus, steak fries

BUTTERFLIED PRAWNS | 36
Lightly breaded, vodka cocktail sauce,
steak fries

BRAISED SHORT RIBS | 29
Port reduction, seasonal vegetables,
potato souffle

LAMB CHOPS | 44
Grilled, jalapeño mint sauce

MUSHROOM RISOTTO | 29
Classic risotto, mushroom medley,
grilled vegetables, pesto drizzle

ENTREES

Served with choice of house green salad or a cup of soup

from the sea

Seasonal vegetables, choice of starch

STUFFED PRAWNS | 45
Bacon wrapped, Dungeness crab meat stuffing,
Grand Marnier macadamia cream sauce

BAKED CEDAR PLANK WILD SALMON | 35
Wild caught salmon, lemon beurre blanc

HALIBUT VERACRUZ | 45
Sautéed fresh halibut, Spanish spices, Veracruz sauce

pasta

CHICKEN & WILD MUSHROOM PASTA | 30
Garlic herbed alfredo, crostini

CAJUN PRAWN PASTA | 32
Blackened prawns, Cajun cream sauce, garlic toast

LOBSTER RAVIOLI | 36
Black striped ravioli, lobster stuffed,
lobster cream sauce

SHRIMP SCAMPI | 36
Sautéed shrimp, lemon, garlic, white wine butter sauce





THE NISQUALLY TRIBE

The Nisqually (Sqʷali abš) people have lived on this land for thousands of years.

Legend tells us that in the ancient times The Ancestors migrated across the Cascade Mountains to settle along the banks of the Nisqually River where they became known as the Squalli-Absch (Sqʷali abš), “People of the Grass Country, People of the River.” Later on, French traders and trappers added the “Nis” prefix, and the name became “Nisqually.”

The Nisqually lived here in a virtual paradise, rich with resources. The river and Puget Sound yielded more than enough fish and shellfish to sustain them. The numerous prairies were profuse with herbs, vegetables, and grasses used in their cooking. The abundance of cedar in the thick forests were used for canoes, clothing, cooking utensils, medicines, and long houses. In the summers, they harvested huckleberries near Mt. Rainier – also known as Tahoma – where they joined friends and relatives for festivities.

The salmon seen in the Nisqually logo has not only been a mainstay of Nisqually diet but a symbol of their livelihood and the foundation of tribal culture. The Nisqually people continue their reverence for the salmon as they protect its habitat and the heritage of their Ancestors and future generations.

We invite you to enjoy the fine cuisine prepared by the chefs of the River Water Bar & Grille with natural and local ingredients to honor Sqʷali abš traditions.

