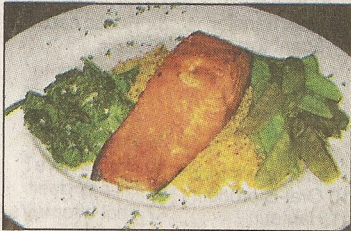


SUPPER CLUB

Local dining options



News-Journal

Atlantic salmon is served over rice pilaf with garlic spinach and snow peas.

Sunset adds flavor to river view

Staff writer Sandra Frederick and her friend Ric Bush recently visited The Grille at Riverview in New Smyrna Beach for a Monday-night dinner. The restaurant offers a charming ambience, tucked alongside the Intracoastal Waterway on Flagler Avenue, she said, and they will be going back again when possible.

Q. What did you order?

Dinner started with an appetizer of petite crab cakes — by no means small in stature — with an accompanying sauce of roasted corn and green chili. The portion could easily be shared.

Since we found it difficult to choose one from the three listed salmon entrees, our waitress, Maher, thought Ric might enjoy the “char sui Atlantic,” with a marinade that didn’t distract from the main flavor of the fish.

It was the best presented dish of the evening. Not only was it tasty, but also it was apparent that time was taken in its preparation and served at the proper temperature. With its Asian citrus barbecue glaze, the salmon filet was served over rice pilaf with garlic spinach (\$19.95).

I chose Certified Angus New York strip grilled to perfection and topped with garlic butter sauce and served with bear-naise sauce on the side, with Grille’s mashed potatoes — with a hint of garlic — and snow peas (\$28.95).

Q. Did you have any special requests?

Since I’m allergic to seafood, my decision was easy — chicken or beef. The staff was very helpful when I asked questions about the menu and reassured me that seafood would not compromise my meal.

Q. How big were the portions?

The appetizer was large and served on a bed of greens. The dinner portions were the proper size.

Q. What was your visual impression of the place?

It has a Northern cottage look with heavy brick accents, five dining areas on three different

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The Grille at Riverview

WHERE: 101 Flagler Ave., New Smyrna Beach

PARKING: Free valet service on Friday and Saturday

HOURS: Dinner 4:30-9:30 p.m. Sunday-Thursday and until 10:30 p.m. Friday-Saturday. Lunch 11:30 a.m.-3 p.m. Monday-Saturday; breakfast and lunch, 10:30 a.m.-3 p.m. Sunday. Musical entertainment on the outside deck Friday and Saturday nights.

MISCELLANEOUS: Cash or major credit cards accepted

PHONE: 386-428-1865 (thegrilleatriverview.com)

SUPPER

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levels with full bars inside and outside on the riverside deck. All of the dining tables have a view of the water.

Q. How easy or difficult would it be for a disabled person to navigate?

No patron should have difficulty with the lower level: The entryway is at street level, and the bathrooms are handicapped accessible, but the top floor is not wheelchair accessible.

Q. What did you order to drink?

We opted for soda and an unsweetened iced tea. There was full bar service, including draft beer, wine and mixed drinks.

Q. How were the desserts offered?

Selections were on a menu, and our server described each one, mentioning they were made fresh by the chef daily. My choice, the vanilla bean creme brulee, was a classic chilled custard topped with a crisp sugar glaze (\$5.95). Ric had a dish of raspberry sorbet (\$3.95). Our total was \$100 exactly, including a \$21.57 tip.

Q. Was your server appropriately attentive?

Service was very good with plenty of smiles. The lighting was very low, which made it difficult to see the menu, so the server brought us an additional candle until the lights could be raised.

Q. What was the best part of the meal?

For Ric, the best part was the crab cake appetizer. For me, it was the beautiful sunset that peeked in the corner of the window. It gave a romantic glow to the evening.