

# The Grille at RIVERVIEW

## Lunch Menu

### ~ Appetizers ~

<b>Calamari Parmesan</b>	\$7.95	<b>Bruschetta Pomodoro</b>	\$5.95
Tender deep fried calamari rings dusted with fresh grated Parmesan cheese and served with a Chipotle Aioli and a sesame ginger soy sauce.		Diced tomatoes, garlic, fresh basil, grated parmesan cheese and olive oil. Served on warm garlic toast and a side of balsamic basil vinaigrette.	
<b>Buffalo Mozzarella</b>	\$9.95	<b>Sesame Seared Ahi Tuna</b>	\$9.95
Sliced Beefsteak tomatoes, fresh basil and Buffalo Mozzarella, served with extra virgin olive oil and balsamic vinegar.		Dressed in a ginger soy aioli with Wasabi and baby field greens.	
<b>Twin Petite Crab Cakes</b>	\$9.95	<b>Jumbo Shrimp Cocktail</b>	\$8.95
Served with a roasted corn and green chili relish with Dijon aioli.		Served with lemon wedges, house made cocktail sauce and Dijon aioli	

### ~ Home Made Soups & Delectable Salads ~

<b>French Onion Soup</b>	\$4.95	<b>Clam Chowder</b>	Cup \$3.95 Bowl \$4.95
Caramelized onions in a burgundy beef broth, topped with Gruyere cheese.		New England style chowder. A house specialty!	
<b>Gourmet Field Greens</b>	small \$3.95 large \$5.95	<b>Queen Anne's Spinach Salad</b>	\$9.95
An assortment of lettuces, cucumbers, tomatoes, Red onions and carrot ribbons. Served with your choice of dressing.		Spinach, bacon bits, red onions and sliced egg with sweet honey mustard dressing.	
<b>Grilled Chicken Caesar Salad</b>	\$8.95	<b>Herb Crusted Salmon Salad</b>	\$10.95
Chargrilled chicken, Romaine lettuce, parmesan cheese and herb croutons, tossed in a creamy Caesar dressing.		Atlantic salmon seasoned with herbs and olive oil. Served over mixed greens with tomatoes, cucumbers and red onions. Dressed in raspberry vinaigrette.	
<b>Walnut and Bleu Cheese Salad</b>	\$9.95	<b>Strawberry and Baby Brie Salad</b>	\$10.95
Romaine lettuce, bleu cheese crumbles, walnuts, pimentos and capers. Dressed in balsamic vinaigrette		Mixed greens with sliced strawberries, baby brie and sun dried cranberries. Dressed with raspberry vinaigrette.	

### **Amanda's Chicken Salad** \$9.95

Homemade Chicken Salad with fresh cucumbers, mixed peppers, red onion and mayonnaise, served over gourmet field greens. Accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and your choice of dressing on the side.

### Spice up your salad with a delicious add on

**Grilled Chicken \$3.95   Grilled Salmon \$5.95   Grilled Shrimp \$6.95**

### "The Grille" Country French Demi Loaf with butter \$1.95

Freshly baked piping hot rustic French bread served with butter.

*\*A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food born illness\**

## ~ Sandwiches ~

Served with your choice of French fries or potato salad

<b>"The Grille" Cheeseburger</b>	\$8.95	<b>Open Faced Club</b>	\$8.95
A half pound, chargrilled Angus burger on a Kaiser roll with lettuce, tomato and onion. With bleu cheese add \$1.25 With 'shrooms, sautéed onions or bacon add \$1.00		Turkey & shaved honey baked ham, crisp bacon, Crisp Swiss cheese, tomato and mayo nestled on Texas Toast, painted with a fresh basil chipotle aioli.	
<b>The Ultimate BLT &amp; A</b>	\$7.95	<b>All American Patty Melt</b>	\$7.95
Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo on toasted white bread.		Half pound Angus burger and aged Swiss cheese, melted together and topped with caramelized onions.	
<b>Honey Baked Ham &amp; Baby Brie</b>	\$9.95	<b>Salmon BLT</b>	\$9.95
Shaved honey baked ham and baby brie, Char-grilled and served on toasted French bread, Drizzled with a Dijon mustard sauce.		Grilled fresh Atlantic salmon, bacon, lettuce, tomato and Dijon Aioli, served on marbled rye.	

### **Fresh Ahi Tuna Melt** \$9.95

Fresh Ahi tuna salad with celery, onion and mayonnaise, served on Texas Toast with tomato and melted Swiss cheese.

## ~ House Specialties ~

<b>Blackened Chicken Penne</b>	\$9.95	<b>Smoked Salmon Capellini</b>	\$9.95
Char-grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta.		Norwegian Smoked Salmon sautéed in a creamy dill sauce, tossed with angel hair pasta.	
<b>New England Fish &amp; Chips</b>	\$8.95	<b>Chicken Francese</b>	\$10.95
Beer battered and deep-fried Atlantic Cod, served with tartar sauce and French fries.		Thinly sliced chicken breast lightly breaded in flour, egg and parmesan, pan fried with a white wine lemon butter sauce. Served with yellow rice and vegetable du jour.	
<b>Capellini Di Mare</b>	\$12.95	<b>"The Grille" Crab Cake</b>	\$12.95
Gulf white shrimp and Canadian black mussels perfectly spiced in a Caribbean butter sauce, served over angel hair pasta.		With roasted corn and green chili relish. Served with Dijon aioli, yellow rice and Chef's vegetable du jour.	
<b>Chargrilled Fresh Mahi-Mahi</b>	\$12.95	<b>Blackened Fresh Mahi-Mahi</b>	\$12.95
Served with a refreshing tomato pomodoro, yellow rice and Chef's vegetable du jour.		Served with a chipotle pepper lime sauce, yellow rice and Chef's vegetable du jour.	

## ~ Desserts ~

<b>Vanilla Bean Crème Brulee</b>	\$5.95	<b>Apple Strudel</b>	\$5.95
A classic chilled custard, topped with a crisp sugar glaze.		Sliced apples & walnuts, glazed in brown sugar and wrapped in a blanket of warm flaky crust.	
<b>Flourless Chocolate Cake</b>	\$5.95	<b>Profiterole</b>	\$5.95
For the ultimate chocolate lover! This delightful cake will melt in your mouth.		Vanilla ice cream incased in a light and airy pastry puff, glazed with hot fudge.	
<b>Tiramisu</b>	\$5.95	<b>Chocolate Mousse Pie</b>	\$4.95
A traditional Italian favorite, made with layers of lady fingers dipped in espresso and rum with mascarpone cream filling.		Velvety milk chocolate mousse on a graham cracker & chocolate crust. Drizzled with swirls of raspberry & chocolate anglaise.	
<b>New York Style Cheesecake</b>	\$5.95	<b>Raspberry Sorbet</b>	\$3.95
The best cheesecake south of New York! Please ask your server for today's flavor.		An explosion of raspberry flavor! This treat is the perfect ending to any meal.	

We are pleased to accept Visa, Master Card, American Express.

Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to parties of 8 or more  
Planning a private party? We can accommodate parties from 20-300. Book your party today!