

The Grille at RIVERVIEW

Brunch Menu

~ Omelet & Pasta Bar ~

*A display of our signature bakery basket with assorted danish, muffins and breakfast breads.

*Create your own omelet with an array of fresh vegetables, meats, seafood and cheeses.

*Eggs your way to order.

*French Toast with fresh strawberries and whipped butter.

*Pennita and bowtie pasta with your choice of chicken, shrimp, scallops and an assortment of fresh vegetables and homemade sauces.

*Plus sliced bacon, sausage patties, home fried potatoes and an assortment of toasts.

\$14.95

~ Additional Breakfast Items ~

Country Style Eggs Benedict

\$11.95

An all time favorite with poached eggs, Canadian bacon and hollandaise sauce, served atop English muffins. Accompanied by bacon, sausage and home fried potatoes.

Filet Mignon and Eggs

\$ 15.95

4 oz. sliced Filet Mignon accompanied by two eggs your way and served with home fried potatoes and your choice of toast.

~ Savory Soups ~

French Onion Soup

\$4.95

Caramelized onions in a burgundy beef broth, baked with Provolone cheese and a herb crostini

Clam Chowder

Cup \$3.95

New England style chowder.

A house specialty.

Bowl \$4.95

~ Delectable Salads ~

Queen Anne's Spinach Salad

\$5.95

Spinach, bacon bits, red onions and sliced egg. Dressed in a sweet honey mustard dressing.

Walnut & Bleu Cheese Salad

\$6.95

Romaine lettuce, bleu cheese crumbles, walnuts and pimentos. Served with a balsamic vinaigrette.

Grilled Chicken Caesar Salad

\$7.95

Chargrilled chicken, Romaine lettuce, parmesan cheese and herb croutons, tossed in a creamy Caesar dressing.

Gourmet Field Greens

\$4.95

An assortment of lettuces, cucumbers, tomatoes, red onions and carrot ribbons. Served with your choice of dressing.

Spice up your salad with a delicious add on:

Grilled Chicken \$3.95

Grilled Salmon \$5.95

Grilled Shrimp \$4.95

We are pleased to accept Visa, Master Card, American Express, Discover and Diners Club
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!

~ Sandwiches ~

Salmon BLT	\$9.95	Turkey Club Croissant	\$6.95
Grilled salmon, bacon, lettuce and tomato. Dressed in Dijon aioli and served on a Kaiser roll.		Smoked turkey, crisp bacon, Swiss cheese, lettuce, tomato and mayo, nestled on a bakery fresh croissant.	
"The Grille" Cheese Burger	\$6.95	Smoked Ham & Turkey	\$7.95
Half pound Chargrilled Angus burger on a Kaiser roll with lettuce, tomato and onion. With 'shrooms, sautéed onions or bacon add \$1.00 With bleu cheese add \$1.25		Shaved ham and turkey melted together with aged Swiss cheese and bacon on toasted white bread.	

Erick's All American Patty Melt \$6.95
Half pound Angus burger and aged Swiss cheese melted together and topped with caramelized onions.
Served on grilled Rye bread.

~ Entrees ~

Shrimp and Scallop Scampi	\$11.95	Herb Chicken Pasta	\$9.95
Sautéed in garlic, roasted red peppers, white wine and lemon. Tossed with linguini pasta.		Julienne chicken, broccoli, roasted red peppers and mushrooms, tossed in a parmesan cream sauce with pennita pasta.	
Gulf Coast Blackened Mahi	\$10.95	Fried Shrimp and Scallops	\$10.95
Chargrilled with a chipolte pepper lime sauce. Served with rice and vegetables.		Seasoned, deep fired and accompanied by homemade tartar and cocktail sauces.	
Christa's Classic Chicken Piccata	\$9.95	Seafood Ravioli	\$10.95
Dressed in a lemon caper sauce and served with rice and vegetables.		Seafood mousse filled raviolis, topped with shrimp and scallops. Served in a velvety sweet lobster sauce.	

~ Desserts ~

Our Pastry Chef prides herself in offering to you, her very own signature homemade desserts, made with the freshest ingredients.

Vanilla Bean Crème Brulee	\$5.95	Apple Strudel	\$5.95
A classic chilled custard, topped with a crisp sugar glaze. Garnished with whipped cream and a strawberry.		Sliced apples and walnuts, glazed in brown sugar and wrapped in a blanket of warm flaky pastry.	
Flourless Chocolate Cake	\$5.95	Profiterole	\$5.95
For the ultimate chocolate lover! These petite cakes will melt in your mouth.		Vanilla ice cream incased in a light pastry puff, glazed with hot fudge.	
Tiramisu	\$5.95	New York Style Cheesecake	\$5.95
A traditional Italian favorite, made with layers of lady fingers dipped in espresso and rum with a marscapone cream filling.		The best cheesecake south of New York! Ask your server for today's daily creation.	
Chocolate Mousse	\$4.95	Raspberry Sorbet	\$3.95
Light, milk chocolate, topped with delicate swirls of raspberry and chocolate anglaise.		An explosion of raspberry flavor! This lite and tart treat is the perfect ending to any fabulous meal.	

Dessert Display for 4 \$24.95

A tasting of our Chef's favorite desserts including Cheesecake, Flourless Chocolate Cake, Vanilla Bean Crème Brulee, Tiramisu, Apple Strudel and Chocolate Mousse.