

# The Grille at RIVERVIEW

## Lunch Menu

### ~ Appetizers ~

<b><i>Calamari Parmesan</i></b>	<b>\$10.50</b>	<b><i>Bruschetta Pomodoro</i></b>	<b>\$6.25</b>
Tender deep-fried calamari rings dusted with fresh grated Parmesan cheese, served with marinara, orange coconut and sweet Thai chili dipping sauces.		Diced tomatoes, garlic, fresh basil, grated Parmesan cheese and olive oil, served on fresh crostinis with a side of basil balsamic vinaigrette.	
<b><i>Fresh Mozzarella &amp; Tomato</i></b>	<b>\$10.50</b>	<b><i>Sesame Seared Ahi Tuna</i></b>	<b>\$12.50</b>
Sliced tomatoes, basil and Mozzarella served with cracked black pepper and A basil balsamic vinaigrette.		Pan- seared rare, with a Thai chili ginger soy sauce, black and white sesame seeds. Garnished with pickled ginger and wasabi.	
<b><i>The "Grille's" Crab Cakes</i></b>	<b>\$13.50</b>	<b><i>Shrimp Cocktail</i></b>	<b>\$11.00</b>
A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, then flash fried. Served with a zesty mango slaw and basil aioli.		5 succulent shrimp served with fresh lemon wedges, house made cocktail sauce and a Dijon aioli	

### ~ Home Made Soups & Delectable Salads ~

<b><i>French Onion Soup</i></b>	<b>\$7.50</b>	<b><i>Clam Chowder</i></b>	<b>\$5.50</b>
Caramelized onions in a burgundy beef broth, baked with provolone cheese and an herb crostini.		New England style chowder. A house specialty!	
<b><i>House Salad</i></b>	<b>Sm. \$6.25 Lg. \$9.50</b>	<b><i>Blackened Filet Tip Salad</i></b>	<b>\$13.50</b>
Hand tossed, fresh cut romaine and iceberg lettuce, with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. your choice of dressing garnished with pepperoncini		Tender cuts of blackened filet mignon tips over a bed of mixed field greens with roasted red Applewood smoked bacon, pickled red onions Blue cheese crumbles. Topped with balsamic glaze and fried onion straws. With basil balsamic dressing.	
<b><i>Grilled Chicken Caesar Salad</i></b>	<b>\$11.95</b>	<b><i>Herb Crusted Salmon Salad</i></b>	<b>\$14.50</b>
Char grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, Tossed in a creamy Caesar dressing.		Oven roasted Atlantic salmon seasoned with the finest herbs and olive oil. Served over mixed greens with tomatoes, cucumbers and red onions. Dressed with raspberry vinaigrette.	
<b><i>Walnut and Bleu Cheese Salad</i></b>	<b>\$11.95</b>	<b><i>Strawberry and Baby Brie Salad</i></b>	<b>\$14.50</b>
Romaine, bleu cheese crumbles, walnuts, capers and diced roasted red peppers. Dressed with basil balsamic vinaigrette.		Mixed field greens with sliced strawberries, Baby Brie and sun dried cranberries. Dressed with raspberry vinaigrette.	
<b><i>"The Grille's" Chicken Salad</i></b>	<b>\$11.95</b>	<b><i>Queen Anne's Spinach Salad</i></b>	<b>\$11.95</b>
Home-made chicken salad served over mixed field greens, accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and your choice of dressing.		Spinach, bacon bits, red onions and Egg. Dressed with sweet mustard vinaigrette	

*Spice up your salad with a delicious add on:*

<b><i>Grilled Chicken</i></b>	<b>\$5.25</b>	<b><i>Grilled Salmon</i></b>	<b>\$8.25</b>
<b><i>Sautéed Shrimp</i></b>	<b>\$7.25</b>	<b><i>Grilled Mahi Mahi 5oz</i></b>	<b>\$8.95</b>

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

We are pleased to accept Visa, Master Card, and 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!

## ~ Sandwiches ~

*Served with your choice of steak cut, straight cut, or sweet potato waffle cut French fries, home-made potato salad, or coleslaw.*

<p><b><i>“The Grille’s” Cheeseburger</i></b> <span style="float: right;"><b>\$9.95</b></span></p> <p>Half pound, char grilled burger on a Kaiser roll with lettuce, tomato and onion.  <b>With bleu cheese add \$1.25</b>  <b>With mushrooms, sautéed onions or bacon add \$1.00</b></p>	<p><b><i>Open Faced Club</i></b> <span style="float: right;"><b>\$11.25</b></span></p> <p>Turkey &amp; baked ham, crisp bacon, Swiss cheese, tomato and mayo on Texas Toast. Topped with a fresh basil and chipotle aioli.</p>
<p><b><i>The Ultimate BLT &amp; A</i></b> <span style="float: right;"><b>\$9.95</b></span></p> <p>Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo. Served on toasted white bread.</p>	<p><b><i>The Grille’s Fish Tacos</i></b> <span style="float: right;"><b>\$11.50</b></span></p> <p>Blackened Grouper and Mahi Mahi topped with shredded lettuce, pico de gallo, &amp; cilantro lime sour cream. Side of rice pilaf and salsa.</p>
<p><b><i>Baked Ham &amp; Baby Brie</i></b> <span style="float: right;"><b>\$11.75</b></span></p> <p>Shaved baked ham and Baby Brie, grilled and served on toasted French Baguette, Drizzled with a Dijon aioli.</p>	<p><b><i>Salmon BLT</i></b> <span style="float: right;"><b>\$13.75</b></span></p> <p>Grilled fresh Atlantic salmon, bacon, lettuce, tomato and Dijon Aioli, served on marbled rye bread.</p>
<p><b><i>“The Grille’s” French Dip</i></b> <span style="float: right;"><b>\$11.75</b></span></p> <p>Slow roasted in house Prime Rib sliced thin on a toasted French Baguette. Served with a side of Au Jus. <span style="float: right;"><b>Add Swiss cheese \$ .50</b></span></p>	<p><b><i>Chicken &amp; Gouda Panini</i></b> <span style="float: right;"><b>\$11.25</b></span></p> <p>Sliced blackened chicken topped with smoked Gouda, crispy bacon, roasted pepper and garlic spread on focaccia.</p>
<p><b><i>Fresh Mahi-Mahi Sandwich</i></b> <span style="float: right;"><b>\$14.75</b></span></p> <p>Fresh char-grilled Mahi Mahi, served on a Kaiser roll, with lettuce, tomato and The Grille’s spicy Remoulade sauce.</p>	<p><b><i>Chicken Salad on a Croissant</i></b> <span style="float: right;"><b>\$10.50</b></span></p> <p>Homemade chicken salad on a toasted croissant, with lettuce, tomato &amp; mayo.</p>

## ~ House Specialties ~

<p><b><i>Blackened Chicken Penne</i></b> <span style="float: right;"><b>\$11.95</b></span></p> <p>Char grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta and crostinis.</p>	<p><b><i>New England Fish &amp; Chips</i></b> <span style="float: right;"><b>\$11.75</b></span></p> <p>Beer battered Atlantic Cod, served with french fries, tartar sauce and malt vinegar.</p>
<p><b><i>Shrimp Scampi</i></b> <span style="float: right;"><b>\$14.95</b></span></p> <p>Tender plump gulf white shrimp sautéed in butter, garlic, white wine and tomatoes. Served over Angel hair pasta with crostinis.</p>	<p><b><i>Chicken Francese</i></b> <span style="float: right;"><b>\$13.95</b></span></p> <p>Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef’s vegetables</p>
<p><b><i>Char Grilled Fresh Mahi-Mahi</i></b> <span style="float: right;"><b>\$14.95</b></span></p> <p>Served with rice pilaf and Chef’s vegetables. Your choice of:  <b>Tomato Pomodoro or Blackened, with a Chipotle Lime sauce</b></p>	<p><b><i>The “Grille’s” Crab Cakes</i></b> <span style="float: right;"><b>\$14.95</b></span></p> <p>A mixture of blue lump &amp; claw crabmeat with onions, peppers and herbs. Panko breaded &amp; flash fried. Served with a zesty mango slaw, rice pilaf and Chef’s vegetables</p>

## ~ Desserts ~

<p><b><i>Vanilla Bean Crème Brulee</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>A classic chilled custard, topped with a crisp sugar glaze.  <span style="float: right;"><b>Add Seasonal Berries \$1.95</b></span></p>	<p><b><i>Bundt Cake</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>A vanilla Bundt cake topped &amp; smothered with a warm caramel Heath Bar Crunch topping.</p>
<p><b><i>Brownie Delight</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>A fudgy brownie with chocolate chips served Warm with a scoop of vanilla bean ice cream.</p>	<p><b><i>Profiterole</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>Vanilla bean ice cream encased in a light and airy pastry puff, with hot fudge.</p>
<p><b><i>Mango Key Lime Pie</i></b> <span style="float: right;"><b>\$5.95</b></span></p> <p>Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelee in a golden shortbread crust.</p>	<p><b><i>New York Style Cheesecake</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>The best cheesecake south of New York!  <span style="float: right;"><b>Ask your server for today’s special creation.</b></span></p>
<p><b><i>Flourless Chocolate Cake</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>Decadently rich, silky flourless cake smothered with heavenly hot fudge, &amp; vanilla Bean ice cream.</p>	<p><b><i>Coconut Tres Leche</i></b> <span style="float: right;"><b>\$6.95</b></span></p> <p>A white cake soaked in mix of coconut milk, sweetened condensed milk &amp; whole milk. Topped with toasted coconut.</p>
<p><b><i>Chocolate Pots De Crème</i></b> <span style="float: right;"><b>\$5.95</b></span></p> <p>A velvety, decadent chocolate custard. Served Chilled.</p>	<p><b><i>Blood Orange Sorbet</i></b> <span style="float: right;"><b>\$4.95</b></span></p> <p>Savory lightly sweetened blood orange sorbet  A delightful ending to any meal.</p>

**Gourmet Gelatos \$4.95**

*Sea Salt Caramel*

*Cookies and Cream*