

THE GRILLE AT RIVERVIEW



Happy Easter

Thank you for joining us!

*Wishing you a bright and happy day filled with the
nicest things that spring can bring!*



Appetizers

Shrimp & Scallop Avocado \$14.50

Lightly blackened jumbo shrimp and fresh sea scallops served with fresh avocado dip. Finished with chipotle aioli and fried tortilla strips.

“The Grille’s” Crab Cakes \$13.75

A mixture of blue lump and claw crabmeat with onions, peppers, and herbs. Panko breaded, then flash fried, over a zesty mango slaw.

Sesame Seared Ahi Tuna \$12.75

Dressed in a ginger soy aioli with Wasabi and baby field greens.

Bacon Wrapped Scallops \$14.50

Fresh Sea Scallops wrapped in Applewood smoked bacon, oven baked and finished with a blood orange beurre blanc.

Shrimp & Sesame Tuna \$19.95

A platter of our jumbo Shrimp Cocktail & sesame seared Ahi Tuna.

Escargot Parisian \$10.95

Tender snails nestled under petite mushroom caps with garlic, herbs and sweet butter.

Jumbo Shrimp Cocktail \$11.25

Served with lemon wedges, house made cocktail sauce and Dijon aioli.

Tomato & Fresh Mozzarella \$10.50

Fresh tomatoes layered with mozzarella and basil with baby field greens and extra virgin olive oil.

Soups

Lemon Chicken with Rice cup \$4.95

Roasted chicken soup in a light broth with lemon and wild rice.

Clam Chowder cup \$5.50

New England style chowder, a house specialty.

Side Salads

Caesar Salad \$7.25

Romaine lettuce, Parmesan cheese and croutons, tossed in a creamy Caesar dressing. Add Anchovies \$.50

House Tossed Salad Sm. \$6.25

Hand tossed, fresh cut romaine and iceberg lettuce with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Tossed with your choice of dressing, garnished with pepperoncini.

Queen Anne Spinach Salad \$7.95

Spinach, bacon bits, red onions and sliced egg. Dressed with sweet mustard vinaigrette.

Walnut & Bleu Cheese Salad \$7.95

Romaine lettuce, bleu cheese crumbles, walnuts, pimentos and capers. Dressed in balsamic vinaigrette

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 and more.

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



Entrées

Center Cut 8oz Filet Mignon \$31.50

Grilled and served with a Cabernet demi glace or sauce Béarnaise, “The Grille’s” mashed potatoes and Chef’s vegetables.

Filet & Shrimp \$32.95

5oz Filet Mignon grilled to perfection, topped with jumbo shrimp, and sautéed in our signature Parisian style scampi butter sauce. Served with mashed potatoes and Chef’s vegetables.

Grouper Oscar \$34.95 • Oscar Style Mahi-Mahi \$30.95

Pan seared Grouper topped with Maryland lump crabmeat, sauce Hollandaise and fresh asparagus. Served with rice pilaf and Chef’s vegetables

Shrimp Scampi \$22.95

Tender plump white shrimp sautéed in butter, garlic, and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis.

Dijon Crusted Lamb Chops \$34.95

New Zealand lamb chops, grilled to perfection and topped with a Dijon mustard crust. Served with creamy mashed potatoes and Chef’s vegetables.

“The Grille’s” Prime Rib \$29.25

Our Prime Rib is hand selected by identifying three characteristics- marbling, maturity, and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained. Our 12 oz. prime rib is served with potatoes au gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

Macadamia Crusted Grouper \$32.95 • Macadamia Crusted Mahi-Mahi \$28.95

A house favorite! Dressed in a macadamia nut and sweet vermouthe sauce. Served with rice pilaf and Chef’s vegetables.

The Grille’s New York Strip \$32.50

12 oz, center cut, NY Strip, grilled to perfection. Served with your choice of demi-glace or sauce Béarnaise. Served with red bliss potatoes and Chef’s vegetables.

Goat Cheese Stuffed Chicken \$21.95

Panko encrusted Chicken breast filled with goat cheese, spinach and sun-dried tomatoes. Served with Potatoes Au Gratin, asparagus, roasted cherry tomatoes and finished with a pesto cream sauce.

Lemon Pepper Salmon \$25.95

Char-grilled and served with a lemon pepper butter sauce, Served with rice pilaf and Chef’s vegetables.

Grilled Virginia Baked Ham \$18.95

Oven roasted and char-grilled with a pineapple rum sauce. Accompanied by The Grille’s mashed potatoes and Chef’s vegetables.

Blackened Mahi-Mahi \$26.25

Fresh, oven roasted, blackened Mahi-Mahi. with a chipotle lime vinaigrette. Served with rice pilaf and Chef’s vegetables.

Desserts

Our very own signature homemade desserts using the freshest ingredients.

Vanilla Bean Crème Brulee \$6.95

A classic chilled custard, topped with a crisp sugar glaze.
Garnished with whipped cream and a strawberry.

Brownie Delight \$6.95

A fudgy, chewy brownie, served warm, stacked with a scoop of vanilla bean ice cream and hot fudge.

Mango Key Lime Pie \$5.95

Our version of a Florida staple. A sweet and tart filling made with mango puree and key lime juice in a graham cracker crust.

Flourless Chocolate Cake \$5.95

Decadently rich, silky flourless cake smothered with heavenly hot fudge, and vanilla bean ice cream.

Profiterole \$6.95

Vanilla bean ice cream encased in a light and airy pastry puff, glazed with hot fudge.

Bundt Cake \$6.95

Vanilla Bundt Cake topped and smothered with warm caramel and Heath Bar crunch topping.
Add vanilla bean ice cream \$1.95

Blood Orange Sorbet \$4.95

An explosion of orange flavor! This light and tart treat is the perfect ending to any fabulous meal.

Gourmet Gelatos: \$4.95

Sea Salt Caramel ~ Cookies and Cream

Coconut Tres Leche \$6.95

A white cake soaked in a mix of coconut milk, sweet condensed milk & whole milk.
Topped with toasted coconut.



Easy like
Sunday morning...

**Sunday Brunch
on the River!**

**Best Bloody
Mary Bar
in Town!**

yelp *Best Sunday Brunch!*

5 out of 5 stars - After such delicious cocktails, a superior meal and excellent service we were truly satisfied and could not possibly ask for more. We will certainly be returning to The Grille at Riverview. for Sunday Brunch from now on!

Reservations accepted • See your hostess

JOIN US FOR
Mother's Day
SUNDAY, MAY 13



Brunch Buffet 10a-2:30p
Special Mother's Day Dinner 4p-7:30

See Hostess for Reservations.