

## *Today's Nightly Specials*

### ~ Appetizers ~

<p><b>Escargot Parisian</b> Tender snails nestled under petite mushroom caps with garlic, herbs and sweet butter. Served with toasted focaccia.</p>	<b>\$10.50</b>	<p><b>Calamari Parmesan</b> Tender deep fried calamari rings dusted with fresh grated Parmesan cheese, served with marinara, orange coconut and sweet Thai chili dipping sauces.</p>	<b>\$10.50</b>
<p><b>Spinach and Crab Dip Casserole</b> Blue crab, spinach, onion, roasted red peppers and Parmesan cheese, topped with a spicy chipotle aioli. Served with crostinis.</p>	<b>\$12.50</b>	<p><b>Shrimp Cocktail</b> 5 Succulent shrimp served with fresh lemon wedges, house made cocktail sauce and Dijon aioli.</p>	<b>\$11.00</b>
<p><b>Fresh Mozzarella &amp; Tomato</b> Sliced fresh tomatoes, fresh basil and fresh Mozzarella. Served with fresh cracked black pepper and a basil balsamic vinaigrette .</p>	<b>\$10.50</b>	<p><b>Scallops Marsala</b> Scallops pan seared with a light brown sugar glaze, then sautéed with shallots in our own rich Marsala cream sauce. Served over toasted focaccia bread and sprinkled with fresh strawberries.</p>	<b>\$14.50</b>
<p><b>The "Grille's" Crab Cakes</b> A mixture of blue lump &amp; claw crabmeat, with onions, peppers, and herbs. Panko breaded, then flash fried. Served with a zesty mango slaw and basil aioli.</p>	<b>\$13.50</b>	<p><b>Sesame Seared Ahi Tuna</b> Pan-seared rare, with a Thai chili ginger soy sauce, black and white sesame seeds. Garnished with pickled ginger and wasabi.</p>	<b>\$12.50</b>
<p><b>Sautéed Mussels</b> With Andouille Sausage, white wine, garlic butter and tomatoes. Served with focaccia toast points.</p>	<b>\$10.50</b>	<p><b>Goat Cheese Tapas</b> Served on Artesian crostinis with Pesto and roasted red bell pepper / sundried tomato jam.</p>	<b>\$9.95</b>
<p><b>Stuffed Shrimp</b> Three bacon wrapped crab cake stuffed shrimp with a sweet Dijon mustard sauce.</p>	<b>\$13.95</b>	<p><b>Shrimp and Sesame Tuna Platter</b> A Combination of our Shrimp Cocktail and Sesame Seared Ahi Tuna.</p>	<b>\$19.95</b>

**Appetizer Platter for 4                      \$38.75**  
Including Ahi Tuna, Calamari, Crab Cakes, Shrimp Cocktail and Bruschetta.

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

## ~Soups and Salads ~

**Clam Chowder** Cup \$4.95 Bowl \$6.25  
New England Style Chowder. A house specialty!

**Caesar Salad** Sm. \$ 7.25  
Lg. \$10.50  
Romaine lettuce, Parmesan cheese and herb croutons, tossed in creamy Caesar dressing.  
Add Anchovies \$.75

**Queen Anne's Spinach Salad** Sm. \$7.95  
Lg. \$11.95  
Spinach, bacon bits, red onions, sliced egg, with a sweet mustard vinaigrette.

**Strawberry and Baby Brie Salad** \$14.50  
Entrée sized mixed-greens with sliced Strawberries, Baby Brie and sun dried Cranberries. Dressed in a raspberry vinaigrette.

**French Onion Soup** \$7.25  
Caramelized onions in a burgundy beef broth. Baked with provolone cheese and a crostini.

**Walnut & Bleu Cheese Salad** Sm. \$ 7.95  
Lg. \$11.95  
Romaine lettuce, bleu cheese crumbles, walnuts, capers, and diced roasted red peppers, with a balsamic vinaigrette.

**Gourmet Field Greens Salad** Sm. \$6.25  
Lg. \$9.50  
An assortment of lettuce, cucumbers, tomatoes, red onions, carrot ribbons and Peperoncini. Served with your choice of dressing.

**Goat Cheese & Beet Salad** \$14.95  
Served on a bed of Arugula, with Purple & Gold beets, goat cheese, roasted pine nuts, cherry tomatoes & a citrus-thyme vinaigrette.

~Spice up your salad with a delicious add on~  
*Grilled Chicken \$ 5.25 Grilled Salmon \$ 8.25 Sautéed Shrimp \$7.25*

*Our highly trained culinary team is dedicated to providing you, our guest, the best possible selection of fresh fish, shellfish, meats and all other items, as well as creating our dinner features nightly for your dining pleasure. All features are subject to availability.*

## ~Entrees~

**Chicken Francese** \$18.95  
Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, then pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef's vegetables.

**Goat Cheese Stuffed Chicken** \$20.95  
Panko encrusted Chicken breast filled with goat cheese, spinach and sundried tomatoes, served with Potatoes Au Gratin, asparagus and roasted cherry tomatoes & finished with a pesto cream sauce.

**Char Sui Atlantic Salmon** \$24.95  
Fresh Salmon, oven roasted, with Asian citrus BBQ glaze. Served over rice pilaf with garlic spinach and Chef's vegetables.

**Scallops Marsala Pasta** \$26.95  
Pan seared sea scallops over angel hair pasta with a light Brie Marsala sauce, topped with strawberries and balsamic onions, served with crostinis.

**"The Grille's" Shrimp & Grits** \$27.25  
Shrimp & Andouille sausage sautéed with peppers and onions, finished with a roasted tomato, chili & corn salsa on a bed of cheesy grits.

**Blackened Chicken Penne** \$17.75  
Char grilled chicken, fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta. Served with crostinis.

**Bourbon Glazed Pork Loin** \$19.95  
Tender center cut pork loin with a sweet and spicy rub, grilled and served over mashed potatoes and served with Chef's vegetables and an apple-cranberry compote, finished with a creamy bourbon glaze and fried onion strings.

**Trout Almandine** \$21.95  
Fresh Trout encrusted with panko almond breading, pan seared, then served with a side of lemon butter sauce over rice pilaf and Chef's vegetables.

**Blackened Mahi-Mahi** \$26.25  
Blackened fresh Mahi-Mahi pan seared, served with a chipotle lime vinaigrette. Accompanied by rice pilaf and Chef's vegetables.

**Caribbean Mahi-Mahi** \$27.95  
Fresh Mahi-Mahi, grilled and topped with a papaya-mango fruit slaw over a bed of pineapple mango risotto and finished with a citrus beurre blanc and grilled asparagus.

## ~Chef's Specialties~

**Blackened Tuna** \$26.95  
Yellow Fin, cooked to your preference, served over a bed of sticky rice, topped with julienne vegetables & fried cellophane noodles, finished with a ginger chili soy sauce & wasabi aioli

**Macadamia Crusted Fresh Fish**  
One of The Grille's specialties! Dressed in a sweet macadamia sauce. Served with rice pilaf and Chef's vegetables.

**Grouper** Market Price  
**Mahi-Mahi** \$28.95

**Oscar Style Fresh Fish**  
Your choice of fresh fish topped with blue jumbo lump crab meat, asparagus and Hollandaise sauce. Served over rice pilaf with Chef's vegetables.

**Grouper** Market Price  
**Mahi-Mahi** \$30.50

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 checks of 8 or more.

## The “Grille’s” Prime Rib

**\$27.25**

(aged for minimum 35 days )

Our Prime Rib is hand selected by identifying three primary characteristics – marbling, maturity and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained.

Our 12oz. prime rib is served with potatoes Au Gratin and creamed corn, peppers, asparagus spears, au jus, and creamy horseradish sauce.

Or choose **8oz. Prime Rib \$21.95**

*Substitute Baked Potato add \$2.25 Loaded add \$3.25*

**16 oz. Prime Rib \$32.95**

### ~From The Grille~

#### “The Grille’s” New York Strip

Grilled to perfection and served with your choice of sauce Béarnaise or demi-glace. Accompanied by red bliss potatoes and Chef's vegetables.

**Topped with Gorgonzola add \$3.25**  
**Oscar Style add \$9.50**

**\$31.50**

#### Center Cut 8oz. Filet Mignon

Grilled to temp and served with demi-glace or sauce Béarnaise, “The Grille’s” mashed potatoes and Chef's vegetables.

**Topped with Gorgonzola add \$3.25**  
**Oscar style add \$9.50**

**\$30.50**

#### Lemon Pepper Atlantic Salmon

Char grilled, served with a lemon pepper Butter sauce. Served with rice pilaf and Chef's vegetables.

**\$24.95**

#### Duo of Filet Mignon

Two Petite filets on Focaccia Toast Rounds one served with diced portabellas and a port wine demi sauce, the other topped with sautéed warm water lobster tail pieces with a citrus Beurre Blanc, finished with Au Gratin potatoes and grilled asparagus.

**\$27.25**

*Steak Temps: Rare – Cold Red Center, Med Rare – warm red center Med – hot pink center throughout Med Well – slight pink center Well – brown throughout*

### Build Your Own Surf and Turf

*Add any of these items to our steaks, or any of our entrees.*

5 Shrimp Scampi	\$8.25	8oz. Warm Water Lobster Tail	\$27.25
Twin Crab Cakes	\$9.50	5oz. Warm Water Lobster Tail	\$18.95
Oscar Style (Jumbo Lump Crab)	\$9.50	1/2lb. King Crab Legs	\$19.95

### ~Choose one of our delicious sides~

*The Grille’s Mashed Potatoes \$2.95 Garlic Spinach \$3.95 Rice Pilaf \$2.95 French Fries \$2.95 Sautéed Button Mushrooms \$4.95 Asparagus \$4.95 with Hollandaise add \$.75 Potatoes Au Gratin \$3.95 Baked Potato with Butter \$2.95 Loaded Baked Potato \$3.95 Red Bliss Potatoes \$2.95 Cream Corn \$ 3.95 Broccoli and Butter \$3.95 Any menu risotto \$5.95 Chef's Vegetables \$3.95*

### ~ Desserts ~

*We are proud to serve our own home-made dessert creations made with the freshest ingredients by our talented culinary team.*

#### Vanilla Bean Crème Brulee

A classic chilled custard, topped with a crisp sugar glaze.

**Add Seasonal Berries \$1.95**

**\$6.95**

#### Espresso Torte

An espresso torte with dark chocolate ganache & topped with an espresso butter cream icing.

**\$6.95**

#### Brownie Delight

A fudgy brownie, with chocolate chips served warm with a scoop of Tahitian vanilla bean gelato.

**\$6.95**

#### Profiterole

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

**\$6.95**

#### Mango Key Lime Pie

Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelée in a golden short bread crust.

**\$5.95**

#### New York Style Cheesecake

The best cheesecake south of New York!  
*Ask your server about today's special creation.*

**\$6.95**

#### Nicole’s Turtle Pie

A chocolate crust, layered with a mix of caramel, walnuts and a velvety light chocolate mousse. Served chilled.

**\$6.95**

#### Coconut Tres Leche

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

**\$6.95**

#### Chocolate Pots De Crème

A velvety, decadent chocolate custard. Served chilled.

**\$5.95**

#### Blood Orange Sorbet

Savory lightly sweetened blood orange sorbet. A delightful ending that compliments any meal.

**\$4.95**

### Gourmet Gelatos \$4.95

**Sea Salt Caramel**

**Tahitian Vanilla Bean**

### Additional Seasonal Offerings

### Dessert Platter for 4 to 6 \$29.95

*A tasting of our favorite desserts including Vanilla Bean Crème Brulee, Turtle Pie, Coconut Tres Leche, Mango Key Lime Pie, Cheesecake, Brownie Delight, Tahitian Vanilla Bean Gelato and Blood Orange Sorbet.*

**Planning an Event?** The Grille at Riverview can provide you with a variety of settings for your upcoming event including private dining areas. We can accommodate parties from 20-300 guests. Let us create a personalized menu to meet all your needs and tastes. Book your special event today!

To book your party, please contact our Banquet/Sales Manager,

Lynn Kenney at 386-428-1865.

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