

The Grille at RIVERVIEW

Lunch Menu

~ Appetizers ~

Calamari Parmesan	\$10.50	Bruschetta Pomodoro	\$6.25
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.	
Buffalo Mozzarella	\$10.50	Sesame Seared Ahi Tuna	\$12.50
Sliced fresh tomatoes, fresh basil and Buffalo Mozzarella, served with extra virgin olive oil, fresh cracked black pepper and balsamic vinegar.		Pan-seared rare, dressed in a Thai ginger soy and black & white sesame seeds. Garnished with pickled ginger and wasabi.	
The "Grille's" Crab Cakes	\$13.50	Shrimp Cocktail	\$11.00
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 ~

French Onion Soup	\$7.25	Clam Chowder	Cup \$4.95 Bowl \$6.25
Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini.		New England style chowder. A house specialty!	
Gourmet Field Greens small \$5.25 large \$7.50		Queen Anne's Spinach Salad	\$11.95
An assortment of lettuces, cucumbers, tomatoes, Red onions, carrot ribbons and Peperoncini. Served with your choice of dressing.		Spinach, bacon bits, red onions and sliced Egg. Dressed with sweet mustard vinaigrette.	
Grilled Chicken Caesar Salad	\$11.95	Herb Crusted Salmon Salad	\$14.50
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.	
Walnut and Bleu Cheese Salad	\$11.95	Strawberry and Baby Brie Salad	\$14.50
Romaine, bleu cheese crumbles, walnuts, capers and diced roasted red peppers. Dressed with basil balsamic vinaigrette.		Mixed greens with sliced strawberries, Baby Brie and sun dried cranberries. Dressed with raspberry vinaigrette.	
"The Grille's" Chicken Salad	\$11.95	Taco Salad	\$13.50
Home-made chicken salad, served over gourmet field greens. Accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and your choice of dressing.		Spicy Taco meat served over a bed of Romaine lettuce, tomatoes, cucumbers and pepper Jack cheese in a fried tortilla shell with sour cream drizzle & choice of dressing.	

Spice up your salad with a delicious add on:

Grilled Chicken \$5.25 Grilled Salmon \$8.25 Sautéed Shrimp \$7.25

"The Grille's" fresh, out of the oven, Country Rustica Bread with butter. \$1.95

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, 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 fries, home-made potato salad, cole slaw or Chef's Vegetables

"The Grille's" Cheeseburger	\$9.95	Open Faced Club	\$10.95
Half pound, char grilled burger on a Kaiser roll with lettuce, tomato and onion. With bleu cheese add \$1.25 With mushrooms, sautéed onions or bacon add \$1.00		Turkey & baked ham, crisp bacon, Swiss cheese, tomato and mayo on Texas Toast. Topped with a fresh basil and chipotle aioli.	
The Ultimate BLT & A	\$9.95	All American Patty Melt	\$9.95
Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo. Served on toasted white bread.		Half pound burger and melted Swiss, topped with caramelized sautéed onions. Served on toasted marbled rye bread.	
Baked Ham & Baby Brie	\$11.50	Salmon BLT	\$13.50
Shaved baked ham and Baby Brie, grilled and served on toasted French Baguette, Drizzled with a Dijon aioli.		Grilled fresh Atlantic salmon, bacon, lettuce, tomato and Dijon Aioli, served on marbled rye bread.	
"The Grille's" French Dip	\$11.50	Chicken & Gouda Panini	\$10.95
Slow roasted in house Prime Rib sliced thin on a toasted French Baguette Served with a side of Au Jus. Add Swiss cheese	\$.50	Sliced blackened chicken topped with smoked Gouda, crispy bacon, roasted pepper and garlic spread on focaccia.	
Fresh Mahi-Mahi Sandwich	\$14.50	Chicken Salad on a Croissant	\$10.50
Fresh char grilled Mahi Mahi, served on a Kaiser roll, with lettuce, tomato and The Grille's spicy Remoulade sauce.		Homemade chicken salad on a toasted croissant, with lettuce, tomato & mayo.	

~ House Specialties ~

Blackened Chicken Penne	\$11.95	New England Fish & Chips	\$11.50
Char grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta and crostinis.		Beer battered Haddock, served with steak fries, tarter sauce, malt vinegar.	
Shrimp Scampi	\$14.75	Chicken Francese	\$13.50
Tender plump gulf white shrimp sautéed in butter, garlic, white wine and tomatoes. Served over Angel hair pasta with crostinis.		Thin 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.	
Char Grilled Fresh Mahi Mahi	\$14.75	The "Grille's" Crab Cakes	\$14.75
Served with rice pilaf and Chef's vegetables. Your choice of: Tomato Pomodoro or Blackened, with a Chipotle Lime sauce		A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, then flash fried. Served with a zesty mango slaw, rice pilaf and Chef's vegetables.	

~ Desserts ~

Vanilla Bean Crème Brulee	\$6.95	Fried Cheesecake	\$6.95
A classic chilled custard, topped with a crisp sugar glaze. Add Seasonal Berries \$1.95		A luscious strawberry cheesecake filling inside a flaky pastry fried golden brown and dusted with a powdered sugar.	
Brownie Delight	\$6.95	Profiterole	\$6.95
A fudgy, chewy brownie, served warm, with a scoop of vanilla bean gelato and hot fudge.		Tahitian Vanilla bean gelato incased in a light and airy pastry puff, with hot fudge.	
Mango Key Lime Pie	\$5.95	New York Style Cheesecake	\$6.95
A sweet & tart filling with mango puree and key lime juice in a golden short bread crust.		The best cheesecake south of New York! Ask your server for today's creation.	
Nicole's Turtle Pie	\$6.95	Coconut Tres Leche	\$6.95
A Layered mix of caramel, walnuts & velvety chocolate mousse in a chocolate graham cracker Crust. Served chilled.		A white cake soaked in coconut, sweet & whole milks. Topped with toasted coconut.	
Chocolate Pots De Crème	\$5.95	Blood Orange Sorbet	\$4.95
Decadent chocolate custard, served chilled.		Lightly sweetened blood orange sorbet!	

Gourmet Gelatos \$4.95

Sea Salt Caramel

Tahitian Vanilla Bean

Additional Seasonal Offerings