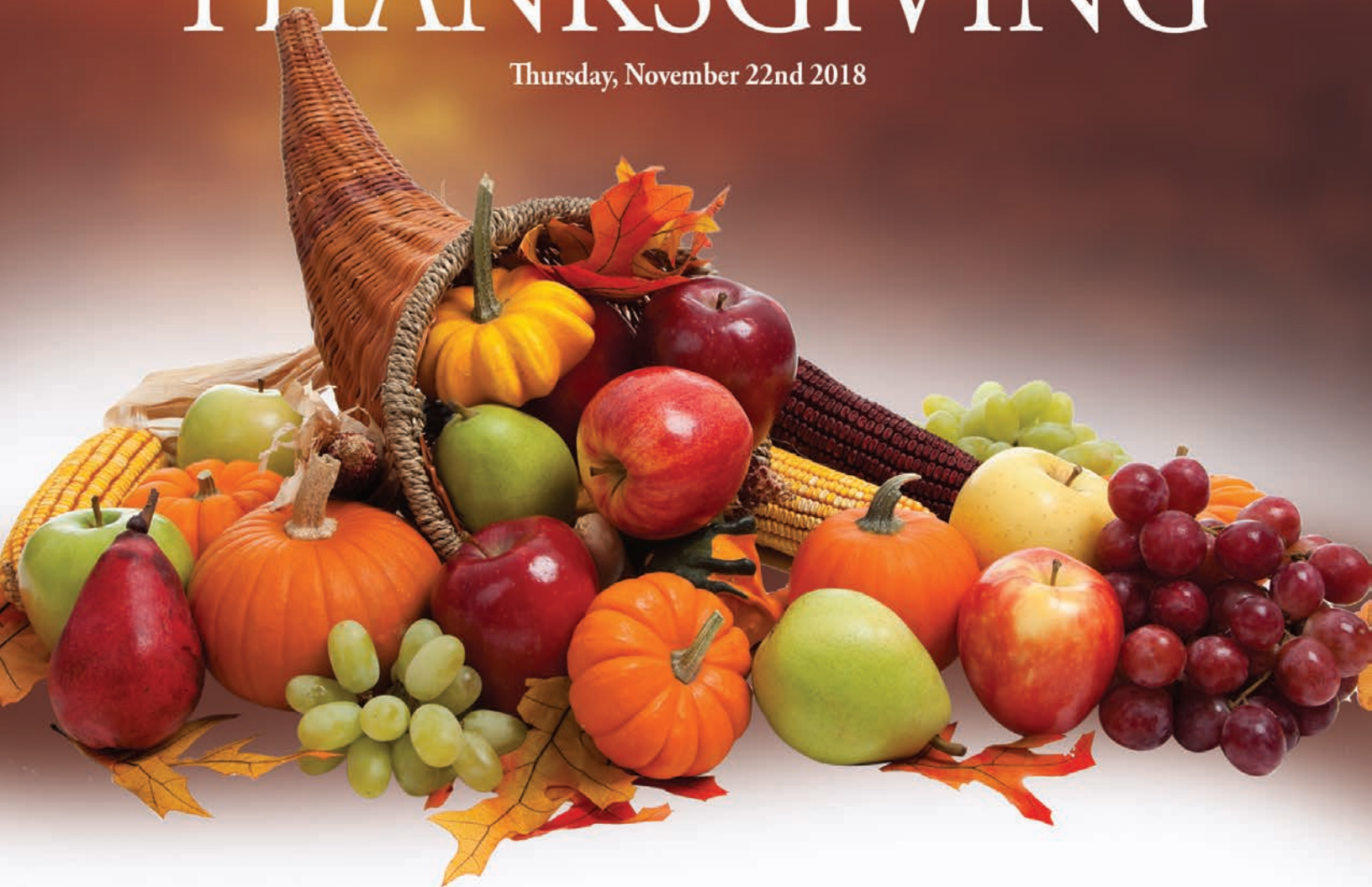


GR
THE GRILLE AT RIVERVIEW

THANKSGIVING

Thursday, November 22nd 2018



*We are thankful for wonderful patrons like you!
From our Family to yours - we wish you a Wonderful Holiday Season!
Happy Thanksgiving!*

Relax



Enjoy

1st Course

A Delightful Assortment of Dinner Breads fresh out of the oven, served with butter & basil pesto

2nd Course

Your choice of one of the following:

Chicken & Wild Rice
Roasted Pepper & Smoked Gouda Chowder

House Tossed Salad *Choice of dressings*
Classic Caesar Salad

3rd Course

Choice of:

Maple Glazed Roasted Tom Turkey

Served with our classic cornbread stuffing with a hint of cranberry, "The Grille's" mashed potatoes and traditional giblet gravy. Accompanied by candied yams, green beans, julienne carrots, baby corn and cranberry relish.

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Virginia Baked Ham

Oven roasted, accompanied by a pineapple and roasted jalapeno reduction (mild), candied yams, "The Grille's" mashed potatoes, green beans, julienne carrots and baby corn

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Fresh Atlantic Lemon Dill Salmon

Fresh grilled Atlantic Salmon served with rice pilaf and grilled asparagus.
Finished with a lemon butter dill sauce.

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Sliced Herb Roasted Striploin

Sliced and served with your choice of Port Wine demi glace or sauce béarnaise.
Accompanied by "The Grille's" mashed potatoes, fresh asparagus, julienne carrots and green beans.

4th Course

Choice of:

Homemade Pumpkin Pie • Dark Rum Banana Foster Bread Pudding
Vanilla Bean Ice Cream ala mode add \$1.95

\$29.95 per person + tax

For your convenience, 20% gratuity will be added to parties of 8 or more.
We are pleased to accept Visa, Master Card, American Express and Diners Club
Sorry, we do not accept personal checks.

Relax



Enjoy

Appetizers

Sesame Seared Ahi Tuna \$12.75

Served with baby greens and a ginger soy sauce.

"The Grille's" Shrimp Cocktail \$11.25

With fresh wedges of lemon and homemade cocktail sauce.

Escargot Parisian \$10.95

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

"The Grille's" Crab Cakes 13.75

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.

Home Made Soups & Delectable Salads

Chicken & Wild Rice \$4.95

Roasted Pepper & Smoked Gouda Chowder \$5.95

House Tossed Salad \$6.25 *Choice of dressings*

Classic Caesar Salad \$7.25

Entrée Selections

Mahi Scampi 27.95

Mahi-Mahi grilled to perfection and topped with baby shrimp sautéed in our "signature" scampi butter sauce.
Served with rice pilaf and Chef's vegetables.

Center Cut 8 oz Filet Mignon \$31.50

Served with your choice of Port Wine, Demi-glace or sauce béarnaise.
Accompanied by "The Grille's" mashed potatoes, fresh asparagus, julienne carrots & green beans.

"The Grille's" Filet and Shrimp \$28.95

5oz filet mignon grilled to perfection, topped with jumbo shrimp sautéed in our signature Parisian style Scampi Butter sauce. Accompanied by mashed potatoes, green beans, julienne carrots and fresh asparagus.

Macadamia Crusted Grouper \$33.95 • Macadamia Crusted Mahi-Mahi \$28.95

One of "The Grille's" specialties! Dressed in a sweet macadamia sauce. Served with rice pilaf, julienne carrots and green beans.

Oscar Style Grouper \$35.95 • Oscar Style Mahi-Mahi \$30.50

Fresh Grouper topped with jumbo lump crab meat. Served over rice pilaf with green beans, julienne carrots and fresh asparagus with Hollandaise sauce.

Chairman's Reserve New York Strip \$32.50

Grilled to perfection and served with your choice of garlic butter, sauce béarnaise or port wine demi-glace.
Accompanied with "The Grille's" mashed potatoes, green beans, julienne carrots and fresh asparagus.

Fresh Atlantic Lemon Dill Salmon \$25.95

Fresh grilled Atlantic Salmon served with rice pilaf and grilled asparagus.
Finished with a lemon butter dill sauce.

Desserts

Homemade Pumpkin Pie \$4.95 • Dark Rum Banana Foster Bread Pudding \$4.95

Vanilla Bean Ice Cream ala mode add \$1.95