

The Grille at RIVERVIEW

Lunch Menu

~ Appetizers ~

<p>Calamari Parmesan \$11.50 Tender deep-fried calamari rings dusted with fresh grated Parmesan cheese, served with marinara, orange coconut, and a sweet Thai chili dipping sauce.</p>	<p>"The Grille's" Crab Cakes \$14.25 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.</p>
<p>Bruschetta Pomodoro \$8.25 Diced tomatoes, garlic, fresh basil, grated Parmesan cheese and olive oil. Served on fresh crostinis with a balsamic glaze drizzle.</p>	<p>Escargot Parisian \$11.95 Tender snails nestled under petite mushroom caps with garlic, herbs, and sweet butter. Served with toasted focaccia.</p>
<p>Sesame Seared Ahi Tuna \$13.95 Pan-seared rare, with a Thai chili ginger soy sauce, black and white sesame seeds. Garnished with pickled ginger and wasabi.</p>	<p>Fresh Mozzarella & Tomato \$10.95 Sliced tomatoes, basil, and Mozzarella. Served with cracked black pepper and a balsamic glaze.</p>

~ Home Made Soups & Delectable Salads ~

<p>French Onion Soup \$8.75 Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini.</p>	<p>Clam Chowder \$5.75 New England style clam chowder. A house specialty!</p>
<p>House Salad Sm. \$6.75 Lg. \$9.95 Hand tossed, fresh cut romaine and iceberg lettuce, with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Served with your choice of dressing and garnished with a pepperoncino.</p>	<p>Ahi Tuna Salad \$15.50 Pan-seared rare with black and white sesame seeds, served over our Asian blend salad mix tossed in a ginger chili soy sauce. Finished with ginger soy aioli and crispy wontons.</p>
<p>"The Grille's" Chicken Salad \$12.50 Home-made chicken salad served over mixed field greens, accompanied by fresh tomatoes, sun-dried cranberries, and cracked pepper. Served with crostinis and your choice of dressing.</p>	<p>Herb Crusted Salmon Salad \$14.95 Panko herb crusted Atlantic salmon, oven roasted and served over mixed greens with tomatoes, cucumbers and red onions. Served with a raspberry vinaigrette.</p>
<p>Walnut and Bleu Cheese Salad \$12.95 Romaine lettuce, bleu cheese crumbles, walnuts, capers, and diced roasted red peppers. Served with a basil balsamic vinaigrette.</p>	<p>Strawberry and Baby Brie Salad \$15.50 Mixed field greens with sliced strawberries, baby brie cheese, and sun-dried cranberries. Served with a raspberry vinaigrette.</p>
<p>Caesar Salad Sm. \$7.75 Lg. \$10.95 Romaine lettuce, Parmesan cheese, and herb croutons. Tossed in our homemade creamy Caesar dressing.</p>	<p>Queen Anne's Spinach Salad \$12.50 Spinach, bacon bits, red onions, and egg. Served with a sweet mustard vinaigrette.</p>

Spice up your salad with a delicious add on:

Grilled Chicken \$5.75	Grilled Salmon \$8.95
Sautéed Shrimp \$7.95	Grilled Mahi-Mahi 5oz \$9.95

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, 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.

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| <p><i>“The Grille’s” Cheeseburger</i> \$10.95
 Half-pound of our signature beef burger mix including Certified Angus chuck, filet mignon and prime rib. Served with lettuce, tomato, onion, and a pickle spear.
 Add Bleu cheese \$1.25
 Add mushrooms, sautéed onions, or bacon \$1.00</p> | <p><i>Bacon Cheddar Pretzel Burger</i> \$11.95
 Half-pound of our signature beef burger mix including Certified Angus chuck, filet mignon and prime rib. Topped with applewood smoked bacon, beer cheese, and sliced tomato. Served on a toasted pretzel bun.</p> |
| <p><i>The Ultimate BLT & A</i> \$10.95
 Crisp applewood smoked bacon and lettuce accompanied by fresh slices of tomato, avocado, and mayo. Served on toasted white bread.</p> | <p><i>Cheesesteak Sandwich</i> \$12.75
 Slow roasted in-house prime rib sliced thin with peppers, onions, and provolone cheese. Served on a toasted French baguette.</p> |
| <p><i>Baked Ham & Baby Brie</i> \$12.75
 Shaved baked ham and baby brie, grilled and served on a toasted French baguette and a Dijon aioli.</p> | <p><i>Chicken Salad on a Croissant</i> \$11.50
 Homemade chicken salad on a toasted croissant served with lettuce, tomato, and mayo.</p> |
| <p><i>“The Grille’s” French Dip</i> \$12.75
 Slow roasted in-house prime rib sliced thin on a toasted French baguette. Served with a side of Au Jus.
 Add Swiss, Provolone, or Cheddar \$0.50</p> | <p><i>Salmon BLT</i> \$14.75
 Grilled fresh Atlantic salmon, applewood smoked bacon, lettuce, tomato, and a Dijon aioli. Served on marbled rye bread.</p> |
| <p><i>Turkey Avocado Sandwich</i> \$11.50
 Oven roasted turkey breast thinly sliced served on a toasted croissant with applewood smoked bacon, lettuce, tomato, swiss cheese, avocado, and roasted red pepper aioli.</p> | <p><i>Grilled Ham and Cheese</i> \$11.50
 Our version of a classic. A grilled cheese sandwich with baked ham, applewood smoked bacon, sharp cheddar cheese, swiss cheese and a Dijon aioli served on Texas toast.</p> |
| <p><i>Beef on Weck</i> \$12.75
 Our version of the upstate New York “Beef on Weck.” Served on a salted pretzel bun with slow roasted in-house prime rib sliced thin and a creamy horseradish sauce.</p> | <p><i>Open Faced Club</i> \$11.75
 Oven roasted turkey and baked ham, crisp applewood smoked bacon, Swiss cheese, and tomato served on Texas toast. Topped with a fresh basil and chipotle aioli.</p> |
| <p><i>Fresh Mahi-Mahi Sandwich</i> \$15.75
 Fresh char-grilled Mahi-Mahi served with lettuce, tomato, and “The Grille’s” Remoulade sauce.</p> | <p><i>Chicken Caesar Wrap</i> \$11.50
 Marinated grilled chicken tossed with crisp romaine lettuce, Parmesan cheese, and homemade creamy Caesar dressing in a warm flour tortilla.</p> |

~ House Specialties ~

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| <p><i>Chicken Française</i> \$14.95
 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><i>“The Grille’s” Fish Tacos</i> \$11.75
 Blackened Grouper and Mahi-Mahi topped with shredded lettuce, Pico de Gallo, and cilantro lime sour cream. Served with a side of rice pilaf and salsa.
 Substitute Steak \$12.50</p> |
| <p><i>Blackened Chicken Penne</i> \$12.95
 Char-grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta and crostinis.</p> | <p><i>Ham and Penne Pasta</i> \$12.95
 Thin slices of ham with green peas and roasted red peppers in a dill cream sauce with penne pasta and crostinis.</p> |
| <p><i>Shrimp Scampi</i> \$15.95
 Tender plump gulf white shrimp sautéed in butter, garlic, white wine, and tomatoes. Served over Angel hair pasta with crostinis.</p> | <p><i>Char-grilled Fresh Mahi-Mahi</i> \$15.95
 Served with rice pilaf and Chef’s vegetables. Your choice of Tomato Pomodoro or blackened with a chipotle lime sauce.</p> |
| <p><i>New England Fish & Chips</i> \$12.75
 Beer battered cod served with French fries, tartar sauce, and malt vinegar.</p> | <p><i>Fresh Atlantic Salmon</i> \$14.95
 Grilled and served with rice pilaf and Chef’s vegetables. Finished with a lemon beurre blanc.</p> |