

GR
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!*

Brunch Buffet

Carving Station with Virginia Baked Ham and Baron of Beef

Our signature bakery basket with assorted danish, muffins, and croissants

Ham and Cheese Omelet • Vegetable Omelet • Scrambled Eggs • Loaded Scrambled Eggs
Biscuits and Gravy • French Toast and Pancakes with fresh strawberries and whipped cream

Assorted Quiche • Fresh fruit • Crudit  • Assorted Cheeses • Cold Cuts • Crackers

Sliced bacon • Sausage patties • Home fried potatoes

House tossed salad with ranch or basil balsamic vinaigrette

Chicken Penne Pasta • Homemade Baked Ziti

Homemade Desserts.

\$27.95

Additional Breakfast Items

Eggs Benedict Oscar Style \$16.95

A toasted English muffin topped with saut ed spinach, blue lump crab meat and two poached eggs.
Drizzled with Hollandaise sauce, and accompanied by two asparagus spears and home fried potatoes.

Eggs Benedict Traditional Style \$14.95

An all time favorite with poached eggs, Canadian bacon and Hollandaise sauce, served atop an English muffin.
Accompanied by bacon, sausage and home fried potatoes.

Filet Mignon and Eggs \$19.75

5 oz. Filet Mignon, accompanied by two eggs your way.
Served with home fried potatoes and your choice of toast.

Savory Soups

Lemon Chicken with Rice \$4.95

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

Clam Chowder \$5.75

New England style chowder. A house specialty.

Delectable Salads

Strawberry & Baby Brie Salad \$15.95

Mixed greens with sliced strawberries, baby Brie, and sun-dried cranberries. Dressed in raspberry vinaigrette.

Walnut & Bleu Cheese Salad \$12.95

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

Grilled Chicken Caesar Salad \$13.95

Char-grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, tossed in a creamy Caesar dressing.

House Tossed Salad \$6.75

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.

Classic Caesar Salad \$7.75

Romaine lettuce, Parmesan cheese, and croutons.
Tossed in a creamy Caesar dressing.

Steakhouse Wedge Salad \$8.50

A crisp, fresh wedge of Iceberg lettuce, topped with tomatoes, applewood bacon, bleu cheese crumbles and bleu cheese dressing.

Spice up your salad with a delicious add on:

Grilled Chicken \$5.95 Grilled Salmon \$8.95 Grilled Shrimp \$7.95

Entrees

Lemon Pepper Salmon \$20.95

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

Blackened Mahi-Mahi \$21.95

Oven roasted, fresh blackened Mahi-Mahi with a chipotle lime vinaigrette.

Served with rice pilaf and Chef's vegetables.

Chicken Francese \$19.95

Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan cheese; then pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef's vegetables.

Macadamia Encrusted Mahi-Mahi \$23.95

Fresh Mahi-Mahi dressed in a sweet macadamia sauce. 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 garnishes with crostinis.

Grilled Virginia Baked Ham \$17.95

Glazed with a pineapple rum sauce. Served with "The Grille's" mashed potatoes and Chef's vegetables.

"The Grille's" Prime Rib \$24.95

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 and flavor is attained. Our 8 oz. prime rib is served with potatoes au gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

Desserts

Our very own signature homemade desserts, made with the freshest ingredients.

Vanilla Bean Crème Brulee \$6.95

A classic chilled custard, topped with a crisp sugar glaze. Add seasonal berries \$1.95

Brownie Delight \$6.95

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

Mango Key Lime Pie \$5.95

Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelee in a Graham cracker crust.

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.

Flourless Chocolate Cake \$5.95

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

Gourmet Gelatos \$4.95

Sea Salt Caramel ~ Tiramisu

Coconut Tres Leche \$6.95

A white cake soaked in a mix of coconut milk, sweet condensed milk and whole milk.

Topped with toasted coconut.

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

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