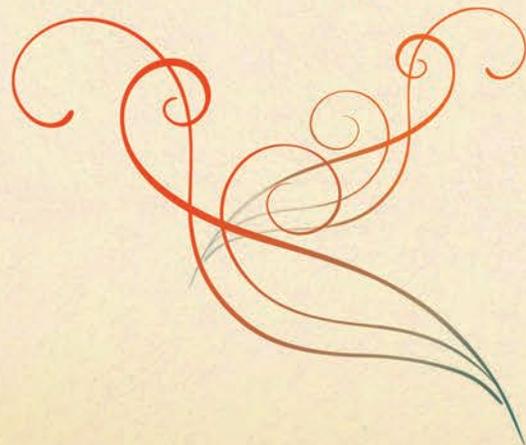
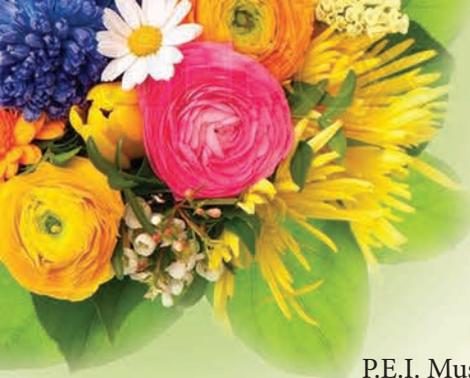




Happy Mother's Day!
Thank you for joining us.





Appetizers

MUSSELS CHARDONNAY \$16.50

P.E.I. Mussels sauteed with white wine, garlic butter, tomatoes, and fresh herbs.
Served with toasted focaccia.

ESCARGOT PARISIAN \$15.95

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

SHRIMP COCKTAIL \$14.95

Six chilled, succulent shrimp, served with fresh lemon wedges, house made cocktail sauce,
and a Dijon Aioli.

SEARED AHI TUNA \$17.25

Pan-seared rare in black and white sesame seeds and served with a Thai chili ginger soy sauce.
Garnished with pickled ginger, and wasabi.

BACON WRAPPED SHRIMP \$16.95

Oven baked and served with Bruschetta tomatoes and Dijon aioli.

BAKED SHRIMP PARISIAN \$16.95

Jumbo shrimp oven baked in Parisian butter, served with toasted focaccia.

Soups and Salads

LEMON CHICKEN & RICE \$6.95

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

N.E. CLAM CHOWDER \$7.50

New England style clam chowder,
a house specialty.

FRENCH ONION SOUP \$10.95

Caramelized onions in beef broth,
finished with a crostini and baked
Provolone.

CLASSIC CAESAR SALAD \$9.75

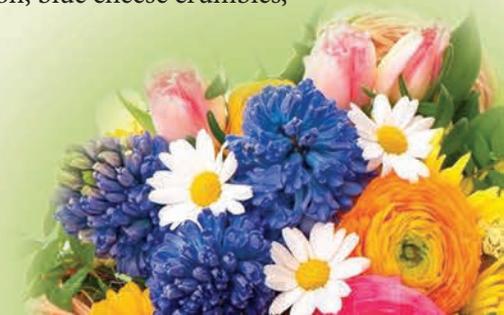
Romaine lettuce, Parmesan cheese, and herb croutons. Tossed in a creamy, homemade Caesar dressing.
Add anchovies- \$.1.25

HOUSE SALAD \$8.50

Hand tossed, fresh cut romaine and iceberg lettuce with red cabbage, red onions, diced tomatoes,
black olives, cucumbers, croutons, and cheddar jack cheese. Your choice of dressing and garnished
with a pepperoncino.

STEAKHOUSE WEDGE SALAD \$11.95

A crisp, fresh wedge of iceberg lettuce topped with tomatoes, Applewood bacon, blue cheese crumbles,
and blue cheese dressing.





Entrée Selections

CENTER CUT 8 OZ FILET MIGNON \$38.95

Grilled to perfection and served with your choice of garlic butter, bearnaise sauce, or a port wine demi-glace. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

THE GRILLE'S FILET AND SHRIMP \$39.95

5 oz. Filet mignon grilled to perfection, topped with jumbo shrimp, sauteed in our signature Parisian style scampi butter sauce. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

SHRIMP SCAMPI \$23.95

Jumbo shrimp sautéed in a garlic butter- white wine sauce, tomatoes, and angel hair pasta.

DIJON CRUSTED LAMB CHOP \$40.95

Double boned New Zealand lamb chops grilled to perfection and topped with a Dijon mustard crust. Served with The Grille's mashed potatoes and Chef's vegetables.

THE GRILLE'S PRIME RIB 12OZ \$37.50

(Aged for a minimum of 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, and flavor is attained.

Served with potatoes Au Gratin, creamed corn, Au Jus, and creamy horseradish sauce.

LINE CAUGHT RED GROUPER \$38.95

Grilled or blackened, served with rice pilaf, Chef's vegetables, and finished with a lemon beurre blanc sauce.

CHAIRMAN'S RESERVE NEW YORK STRIP \$40.95

Grilled to perfection and served with your choice of garlic butter, bearnaise sauce, or a port wine demi-glace. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

PANKO ENCRUSTED STUFFED CHICKEN \$28.95

Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers, and prosciutto ham. Finished with a roasted garlic cream sauce. Served with potatoes Au Gratin and Chef's vegetables.

FRESH ATLANTIC DILL SALMON \$32.50

Fresh Atlantic salmon, grilled and finished with a lemon butter dill sauce. Served with rice pilaf and Chef's vegetables.

GRILLED VIRGINIA BAKED HAM \$22.95

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

WILD CAUGHT MAHI-MAHI \$33.50

Your choice of grilled or blackened, topped with chipotle lime vinaigrette. Served with rice pilaf and Chef's vegetables.

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





Desserts

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

BROWNIE DELIGHT \$7.95

A fudgy brownie with chocolate chips. served warm with a scoop of vanilla bean ice cream.

VANILLA BEAN CRÈME BRULEE \$7.95

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

FLOURLESS CHOCOLATE CAKE \$7.95

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

CHOCOLATE POTS DE CRÈME \$7.75

A velvety, decadent chocolate custard. Served chilled

NEW YORK STYLE RASPBERRY CHEESECAKE \$7.95

The best cheesecake south of New York! Vanilla cheesecake made with fresh strawberries, topped with strawberry sauce, and whipped cream.

RASPBERRY KEY LIME PIE \$7.75

Our version of a Florida staple. Classic key lime pie with raspberry swirls in a golden graham cracker crust.

GOURMET GELATO \$5.95

Sea salt caramel – Dark Chocolate

BANANA FOSTER BREAD PUDDING \$7.95

Homemade vanilla bread pudding topped with a caramel foster sauce and fresh bananas. *Add a la mode vanilla bean ice cream- \$2.50*

Easy like Sunday morning...

Sunday Brunch on the River!

yelp *Best Sunday Brunch!*

5 out of 5 stars - After such delicious cocktails, a superior meal and excellent service we were truly satisfied and could not possibly ask for more. We will certainly be returning to The Grille at Riverview for Sunday Brunch from now on!

Reservations accepted • See your hostess

CELEBRATE MEMORIAL DAY WEEKEND WITH US!

Cookin' up BBQ and Grilled Favorites!

And, our All Day Menu offers so many delicious options whenever you want them.

From juicy burgers to succulent seafood to sizzling, tender steaks and sandwiches.