

THE GRILLE AT RIVERVIEW

Relax & Enjoy

APPETIZERS

Chips & Salsa - Chips & Guacamole - Chips & Queso

Queso Cheese Nachos- Topped with lettuce, Pico de Gallo, queso cheese, & sour cream.

Boneless Buffalo Wings- Boneless chicken filets breaded & fried, tossed in buffalo sauce.

Margherita Flatbread- Fresh tomato, basil, garlic, & mozzarella cheese with marinara.

The Grille's Sliders- Our signature burger mix with cheddar cheese on mini pretzel buns.

Beef on Weck Sliders- Our version of the upstate New York "Beef on Weck" served on salted mini pretzel buns with slow roasted prime rib, with a creamy horseradish sauce or raw horseradish.

Pepperoni and Bacon Flatbread- Served with marinara.

GFO **Shrimp Cocktail-** Chilled jumbo shrimp with lemon wedges, cocktail sauce, & Dijon aioli.

Escargot- Tender Snails nestled in mushroom caps with garlic, herbs, & sweet butter.

Served with focaccia toast points.

Shrimp Tempura- Served with a trio of sauces: ginger soy, sweet Thai chili, & wasabi cream.

Blackened Shrimp Avocado- Blackened with fresh avocado dip, chipotle aioli & tortilla strips.

Bacon Wrapped Jumbo Shrimp- Oven baked & served with bruschetta tomatoes & Dijon aioli.

GFO **Sauteed Mussels-** Garlic butter white wine sauce & tomatoes [with focaccia toast points](#).

GFO **Ahi Tuna-** Pan seared rare with sesame seeds, served with chili-soy sauce and ginger aioli.

GFO **Baked Shrimp Parisian-** Oven baked in Parisian butter, Served with toasted focaccia.

SANDWICHES

Your choice of steak cut or straight cut fries, tater tots, homemade potato salad or coleslaw

Pretzel Burger- Topped with bacon, beer cheese, & sliced tomato, served on a toasted pretzel bun.

Cheeseburger- Topped with cheddar cheese & served with lettuce, tomato, & onion.
Add Bleu Cheese - Mushrooms, onions, or/and bacon

BLT & A- Crisp bacon, lettuce, tomato, avocado, & mayo. Served on toasted white bread.

Chicken Salad Sandwich- On a toasted croissant served with lettuce and tomato.

Turkey Avocado- Toasted croissant with bacon, lettuce, tomato, Swiss, avocado, drizzled with a roasted pepper aioli.

French Dip- Prime rib sliced thin on a toasted Hoagie roll. Served with Au Jus. – Add cheese

Beef on Weck- Our version of the upstate New York "Beef on Weck" Served on a salted pretzel bun with slow roasted prime rib, topped with a creamy horseradish sauce, or raw horseradish.

Mahi-Mahi Sandwich- Char-grilled or blackened, lettuce, tomato, & remoulade sauce.

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SOUPS AND SALADS

New England Clam Chowder - French Onion Soup - Soup du Jour- Please ask your server

Tossed House Salad- Small or Large

Caesar Salad- Small or Large Add Anchovies

Steakhouse Wedge Salad- Our Steakhouse-style Wedge with Iceberg lettuce tomatoes, bacon, bleu cheese crumbles, & bleu cheese dressing.

GFO **Chicken Salad-** House made Chicken salad over mixed greens, tomatoes, sun-dried cranberries, topped with cracked pepper, & crostinis

Walnut & Bleu Cheese Salad- Romaine, bleu cheese, walnuts, capers, roasted red peppers

GFO **Herb Crusted Salmon Salad-** Atlantic salmon, mixed greens, tomatoes, cucumbers, & red onions.

Strawberry & Baby Brie Salad- Mixed-greens, strawberries, baby brie, & sundried cranberries.

GFO **Ahi Tuna Salad-** Seared Ahi Tuna over an Asian blend salad mix, chili soy dressing, crispy Lo Mein noodles, & a ginger aioli glaze.

GFO **Tomato Mozzarella salad-** Mixed-greens, basil aioli balsamic glaze & cracked pepper.

GFO **Stuffed Avocado and Chicken Salad-** Avocado halves stuffed with walnuts, tomatoes, fresh mozzarella, balsamic glaze, crostinis & served with chicken salad over mixed greens.

Add any protein to your salad! Chicken - Shrimp - Salmon - Mahi-Mahi

LITE FARE

Tacos- Topped with lettuce, Pico de Gallo, cheddar jack cheese, & cilantro sour cream. Served in a warm flour tortilla with rice pilaf, & salsa on the side. **Fish** or **Steak**

Fish & Chips- Beer batter cod served with french fries & tartar sauce.

Chicken Penne Pasta- [Char-grilled chicken breast served over penne pasta,](#) tossed in a blackened cream sauce with tomatoes.

Chicken Française- Thinly sliced chicken breast lightly breaded in flour, egg, & Parmesan; pan fried with a white wine lemon beurre blanc, with rice pilaf & Chef's vegetables.

Shrimp Scampi-sautéed in garlic butter- white wine sauce, tomatoes, & Angel hair pasta.

Panko Fried Shrimp- [Jumbo shrimp, breaded & fried, french fries & Chef's vegetables.](#)

SIDES

Rice Pilaf - French Fries or Tater Tots - Sautéed Button Mushrooms

Asparagus *Add Hollandaise - Potatoes Au Gratin - Mashed Potatoes

Cream Corn - Broccoli - Chef's Vegetables

Available after 4:00 - Baked Potato with butter - Loaded Baked Potato

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ENTREES

- GFO **Line Caught Pacific Baked Cod**- topped with scampi butter & panko herb breading.
Served with rice pilaf & Chef's vegetables.
- Seafood Manicotti**- Stuffed with shrimp, scallops, panna rosa sauce, Chef's vegetables.
- Linguine and Clams**- Tossed in a garlic butter-white wine sauce, served with garlic bread.
- Stuffed Chicken**- Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers, & prosciutto ham. Finished with a roasted garlic cream sauce & served with potatoes Au Gratin and Chef's vegetables.
- GFO **Atlantic Salmon**- Grilled or blackened, lemon beurre blanc,
rice pilaf & Chef's vegetables. – **Add shrimp scampi style**
- GFO **Wild caught Mahi-Mahi**- Your choice of grilled or blackened, topped with chipotle lime vinaigrette, served with rice pilaf and Chef's vegetables. – **Add shrimp scampi style**
- GFO **Filet Mignon**- Center cut petite filet [with demi-glace or sauce](#) bearnaise, mashed potatoes, & Chef's vegetable. -5oz & 8oz
- GFO **Angus New York Strip**- 12 oz. center cut, grilled, with demi-glace or sauce bearnaise, served with mashed potatoes & Chef's vegetables.
- GFO **Bone in Pork Chop**- Grilled, mashed potatoes, Chef's vegetables, Dijon cream sauce.
- [GFO Line Caught Grouper](#)- Grilled or blackened, lemon beurre blanc, with rice pilaf & Chef's vegetables. – **Add shrimp scampi style**
- Prime Rib**- Aged for a minimum of 35 days. Served with potatoes Au Gratin, cream corn, au jus, & creamy horseradish sauce. Garnished with asparagus spears. **(Available after 4:00pm)**
8oz -12oz- 16oz

DESSERTS

Vanilla Bean Crème Brulee
Brownie Delight
GFO Flourless Chocolate Cake
New York Style Cheesecake
Gourmet Gelato

Banana Foster Bread Pudding
Raspberry Key Lime Pie
Chocolate Pots de Crème
GFO Seasonal Sorbet
Dessert Platter for 6-8 People

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness. Planning a private party? We can accommodate parties of all sizes. Contact our Banquet Manager today

We are pleased to accept Visa, Master Card, American Express, and Discover.

Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to checks of 8 or more people.