

THE GRILLE AT RIVERVIEW

Relax & Enjoy

APPETIZERS

Chips & Salsa - ~Chips & Guacamole - ~Chips & Queso -

Queso Cheese Nachos - Topped with lettuce, Pico de Gallo, black olives, queso cheese.

~Add chicken or beef

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.

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

Escargot GFO - 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 GFO - With fresh avocado dip, chipotle aioli & tortilla strips.

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

Sauteed Mussels GFO - Garlic butter white wine sauce & tomatoes with focaccia toast points.

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

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

SOUPS AND SALADS

New England Clam Chowder ~ French Onion Soup ~ Ask about our **Soup du Jour**

Tossed House Salad GFO Sm. ~ Lg. **Caesar Salad** GFO Sm. ~ Lg. ~ Anchovies

The Grille's Wedge Salad GFO - Traditional wedge salad with iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, & bleu cheese dressing.

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

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

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

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

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

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

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

Add protein ~ Chicken ~ 5 Shrimp ~ 5 oz Salmon ~ 6oz Mahi-Mahi

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SANDWICHES

Your choice of steak cut or straight cut fries

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 Club- Toasted white bread stacked with turkey, bacon, lettuce, tomato, Swiss, and 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 creamy horseradish sauce, or raw horseradish.

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

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. **Mahi ~ Beef**

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 ~ Mashed Potatoes ~

~ Sautéed Button Mushrooms ~ Broccoli

~ Chef’s Vegetables ~ Asparagus ~ with Hollandaise

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

*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.

A 2.25% surcharge is added to all non-cash payments

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

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ENTREES

- Line Caught Pacific Baked Cod** GFO - topped with scampi butter & panko herb breading.
Served with rice pilaf & Chef's vegetables.
- Seafood Medley**- A combination of jumbo shrimp, middle neck clams, and P.E.I mussels sauteed with roasted red peppers, black olives, asparagus, and linguini.
Tossed in a garlic butter white wine sauce, accompanied with garlic bread.
- 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, and prosciutto ham. Finished with a roasted garlic cream sauce.
Served with Mashed potatoes and Chef's vegetables.
- Atlantic Salmon** GFO - Grilled or blackened, lemon beurre blanc, rice pilaf & Chef's vegetables.
– **Add shrimp scampi style**
- Wild caught Mahi-Mahi** GFO - Your choice of grilled or blackened, topped with chipotle lime vinaigrette, served with rice pilaf and Chef's vegetables. – **Add shrimp scampi style**
- Filet Mignon** GFO - Center cut petite filet with demi-glace or sauce bearnaise, mashed potatoes, and Chef's vegetable. **-5oz. ~ 8oz.**
- Angus New York Strip** GFO - 12 oz. center cut, grilled, with demi-glace or sauce bearnaise, served with mashed potatoes & Chef's vegetables.
- Bone in Pork Chop** GFO - Grilled, mashed potatoes, Chef's vegetables, Dijon cream sauce.
- Line Caught Grouper** GFO – Your choice of grilled or blackened with a lemon beurre blanc sauce, over rice pilaf and Chef's vegetables. – **Add shrimp scampi style**
- Prime Rib**- 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 gouda bacon mashed potatoes, chef's vegetables, au jus, and creamy horseradish sauce.
(Available after 4:00pm)
8oz. ~ 12oz. ~ 16oz.

DESSERTS

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

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