

THE GRILLE AT RIVERVIEW



**Happy
Valentine's Day!**





Appetizers

SAUTÉED MUSSELS

With white wine, garlic butter, and tomatoes. Served with toasted focaccia.

ESCARGOT

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

SHRIMP COCKTAIL

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

SEARED AHI TUNA

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

JUMBO SHRIMP & AVOCADO

Lightly blackened jumbo shrimp served with a fresh avocado dip.
Finished with chipotle aioli, and fried tortilla strips.

BACON WRAPPED JUMBO SHRIMP

Oven baked, served with bruschetta tomatoes and Dijon Aioli.

BAKED SHRIMP PARISIAN

Oven baked in Parisian butter, served with toasted focaccia.

Soups and Salads

LOBSTER BISQUE

A rich cream soup velvety in texture, and laced with sherry and lobster meat.

FRENCH ONION SOUP

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

CHICKEN FLORENTINE

A delightful blend of pulled chicken breast, celery, carrots, onion, and spinach in a savory broth.

HOUSE SALAD

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.

CLASSIC CAESAR SALAD

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

THE GRILLE'S WEDGE SALAD

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





Entrées

LINE CAUGHT RED GROUPER

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

MAHI SCAMPI

Mahi-Mahi grilled to perfection and topped with jumbo shrimp, sauteed in our signature scampi butter sauce. Served with rice pilaf and Chef's vegetables.

SEAFOOD MEDLEY

Jumbo Shrimp, P.E.I. mussels, and middle neck clams sauteed in a white wine garlic butter sauce. Served over linguine pasta with garlic bread.

OSCAR STYLE GROUPER ~ OSCAR STYLE MAHI

Pan roasted and topped with Maryland lump crabmeat, hollandaise sauce, and fresh asparagus. Topped with rice pilaf and Chef's vegetables.

PANKO ENCRUSTED STUFFED CHICKEN

Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers, and prosciutto ham. Finished with a roasted garlic cream sauce and served with The Grille's mashed potatoes and Chef's vegetables.

OSSO BUCCO

Slow roasted Pork Osso Bucco, served over herb risotto, accompanied by julienned vegetables, and topped with a rosemary demi-glace.

THE GRILLE'S FILET AND SHRIMP

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.

CHAIRMAN'S RESERVE NEW YORK STRIP

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.

FRESH ATLANTIC DILL SALMON

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

CENTER CUT 8OZ. FILET MIGNON

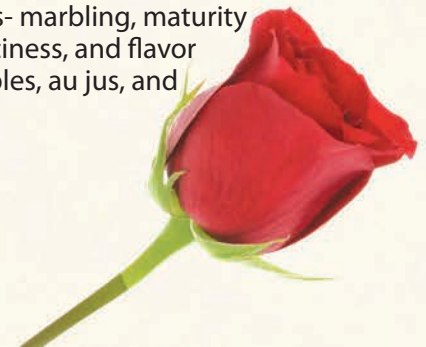
Grilled to perfection and served with your choice of garlic butter, Bearnaise sauce, or a port wine demi-glace. Accompanied with The Grille's mashed potatoes, and Chef's vegetables.

"THE GRILLE'S" PRIME RIB • 8oz • 12oz • 16oz

(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 The Grille's mashed potatoes, Chef's vegetables, au jus, and creamy horseradish sauce.

MAKE ANY OF OUR DELICIOUS ENTREES OSCAR STYLE





Desserts

RASPBERRY KEY LIME PIE

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

NEW YORK STYLE STRAWBERRY CHEESECAKE

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

BROWNIE DELIGHT

A fudgy brownie with chocolate chips served warm with hot fudge and scoop of vanilla bean ice cream.

GOURMET GELATOES

Sea salt caramel – Dark Chocolate

BANANA FOSTER BREAD PUDDING

Homemade vanilla bread pudding topped with a caramel foster sauce and fresh bananas.
Add al a mode Vanilla ice cream

FLOURLESS CHOCOLATE CAKE

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

VANILLA BEAN CRÈME BRULEE

A classic chilled custard, topped with a crisp sugar glaze.

BLOOD ORANGE SORBET

Savory, lightly sweetened, blood orange sorbet.

*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 For your convenience, 20% gratuity will be added to checks of 8 or more people.

Sorry, we do not accept personal checks.



Easy like
Sunday morning...

Sunday Brunch on the River!

10:30 am - 3:00 pm

All Day Menu 10:30 am til close

A delicious and relaxing experience watching boats cruise by, dolphins playing, and enjoying cool breezes.

Reservations accepted • See your hostess



Enjoy
Our Waterfront
Deck for all Your
Get Togethers