



THE GRILLE AT RIVERVIEW



2020

**HAPPY NEW YEAR
TO OUR GUESTS!**

As the New Year begins and the old one ends,
we love to celebrate with our family and friends!
Thank you for helping us ring in the New Year!

Appetizers

Sautéed Mussels \$13.50

With Andouille sausage, white wine, garlic, butter, and tomatoes. Served with focaccia toast points.

Escargot Parisian \$13.50

Tender snails nestled on petite mushroom caps with garlic, herbs, and sweet butter.

Jumbo Shrimp Cocktail \$13.50

Served with lemon wedges, house made cocktail sauce and Dijon aioli.

Sesame Seared Ahi Tuna \$15.50

Dressed in a ginger soy aioli with wasabi, pickled ginger, and Thai chili ginger soy sauce.
Served over baby field greens.

The "Grille's" Crab Cakes \$15.50

Made with a mixture of blue lump crabmeat, onions, peppers, and herbs. Panko breaded then flash fried with a zesty mango slaw and basil aioli.

Shrimp & Scallop Avocado \$16.50

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

Lobster Risotto \$17.50

Traditional risotto, mixed with lobster meat, garlic, julienned vegetables, and white wine.

Shrimp Parisian \$14.50

Five delectable jumbo shrimp sautéed with our signature Parisian butter sauce.
Served with focaccia toast points.

Soups and Salads

Lobster Bisque \$9.95

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

Corn & Crab Chowder \$7.95

A creamy soup with corn, blue crab, peppers, and onions.

French Onion Soup \$9.50

Caramelized onions in a burgundy beef broth. Baked with provolone cheese and a crostini.

Classic Caesar Salad \$8.95

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

Tossed Salad \$7.95

An assortment of lettuces, cucumbers, tomatoes, red onions and carrot ribbons.
Served with your choice of dressing.

Steakhouse Wedge Salad \$8.95

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

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

Entrées

Dijon Crusted Lamb Chop \$37.95

¾ New Zealand lamb rack grilled to perfection and topped with a Dijon mustard crust.
Served with creamy mashed potatoes and Chef's vegetables.

Duck a l'Orange \$35.95

Maple Leaf Farms Roasted duck breast with a zesty a l'Orange sauce.
Served with herb risotto and grilled asparagus.

Mahi and Rock Shrimp Scampi \$33.95

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

Goat Cheese Stuffed Chicken \$30.50

Panko encrusted chicken breast filled with goat cheese, spinach, and sundried tomatoes. Served with potatoes au gratin, asparagus, roasted tomatoes, and finished with a pesto cream sauce.

Osso Bucco \$32.95

Slow roasted pork Osso Bucco served over herb risotto.
Accompanied with julienned vegetables and topped with rosemary demi-glace.

Filet & Shrimp \$35.95

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

Oscar Style Grouper \$40.95 • Oscar Style Mahi-Mahi \$35.95

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

Chairman's Reserve New York Strip \$38.95

Grilled to perfection and served with your choice of garlic butter, sauce béarnaise, or Port Wine demi-glace.
Accompanied with red bliss potatoes and Chef's vegetables. Add Gorgonzola cheese \$3.95

Macadamia Crusted Grouper \$38.95 • Macadamia Crusted Mahi-Mahi \$33.95

Dressed in a macadamia nut and sweet vermouth sauce. Served with rice pilaf and Chef's vegetables.

Grilled Atlantic Salmon \$32.95

Fresh grilled Atlantic salmon served with rice pilaf and grilled asparagus.
Finished with a lemon butter dill sauce.

Center Cut 8oz. Filet Mignon \$35.95

Grilled and served with Demi-glace or sauce Béarnaise, red bliss potatoes and Chef's vegetables.

"THE GRILLE'S" PRIME RIB 12OZ \$34.95

(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, asparagus spears, au jus, and creamy horseradish.

Surf & Turf \$55.95

5 oz. filet mignon grilled and served with an 8 oz. cold water Maine lobster tail, butter poached and served with mashed potatoes and Chef's vegetables.

Add on to any of our delicious entrees:

1/2 lb. succulent Alaskan King Crab Legs \$26.95 • 8oz. Maine Lobster Tail \$36.95
Parisian Shrimp \$12.95 • Make any Steak or Fresh Fish Oscar Style \$11.95

Desserts

New York Style Strawberry Cheesecake \$7.50

The best cheesecake south of New York.

Mango Key Lime Pie \$6.50

Our version of a Florida staple. A creamy, sweet, tart filling baked in a golden graham cracker crust.

Brownie Delight \$7.50

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

Gourmet Gelato \$5.50

Tiramisu or Sea Salt Caramel.

Banana Fosters Bread Pudding \$6.95

Homemade spiced bread pudding with a dark rum Banana Fosters topping.

Coconut Tres Leche \$7.50

A white cake soaked in a combination of coconut milk, sweet condensed milk, and whole milk. Topped with whipped cream, toasted coconut and a fresh strawberry.

Vanilla Bean Crème Brulee \$7.50

A classic chilled custard, topped with a crisp sugar glaze. Garnished with whipped cream and a fresh strawberry.

Chocolate Pots De Crème \$6.50

Velvety, decadent chocolate custard, served chilled.

Champagne and Sparkling

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300	JP Chenet (Split)	\$9
301	Jaume Serra Cristallino	\$26
G1	Bolla Prosecco	\$32
302	Banfi Rosa Regale	\$38
303	Chandon Brut Classic	\$44
304	Moet Chandon Imperia	\$56
305	Domaine Carneros Brut	\$65
306	Piper Heidsieck Rose	\$95
307	Perrier Jouet Grand Brut	\$100
308	Vueve Cliquot Yellow Label	\$105
309	Dom Perignon	\$295

Specialty Coffee Drinks

Chocolate Truffle	\$8.5
Amaretto and Godiva Dark	
Kiss Me Honey	\$8.5
Bailey's and Butterscotch	
Nutty Irishman	\$8.5
Frangelico and Bailey's	
Double French Espresso	\$9.5
Van Gogh Double Espresso Vodka	
Night Cap	\$9.5
Bailey's Kahlua and Bacardi 151	
Café Royale	\$10
Grand Marnier and Tia Maria	

HAPPY NEW YEAR!

For your convenience, 20% gratuity will be added to parties of 8 or more.
We are pleased to accept Visa, Master Card, American Express and Diners Club
Sorry, we do not accept personal checks.