



1st Course

Fresh out of the oven warm Italian Ciabatta Bread served with Butter & Basil Pesto

2nd Course

Your choice of one of the following:

Festive Chicken & Wild Rice
Roasted Pepper & Smoked Gouda Chowder

House Tossed Salad *Choice of dressings*
Classic Caesar Salad

3rd Course

Choice of:

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 vegetables

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Fresh Atlantic Lemon Dill Salmon

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

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Virginia Baked Ham

Oven roasted, accompanied by a pineapple and roasted jalapeno reduction (mild), candied yams, "The Grille's" mashed potatoes and Chef's vegetables.

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CHICKEN MARSALA

Medallions of chicken sauteed with shallots and mushrooms in a classic Marasala wine sauce.
Served with herb risotto and garnished with asparagus spears.

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Sliced Herb Roasted Striploin

Sliced and served with your choice of Port Wine demi-glace or Béarnaise sauce.
Accompanied by "The Grille's" mashed potatoes and Chef's vegetables.

4th Course

Choice of:

New York Style Strawberry Cheesecake
Home-made Pecan Pie / Ala mode add \$3.95

\$49.95 per person + tax

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 Discover. A 2.50% surcharge is added to all non-cash payments

Sorry, we do not accept personal checks.

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

Appetizers

SEARED AHI TUNA \$20.95

Pan-seared rare in black and white sesame seeds and served with a Thai chili ginger soy sauce and ginger aioli.

SHRIMP COCKTAIL \$16.95

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

ESCARGOT \$17.95

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

SHRIMP PARISIAN \$18.95

Oven baked in Parisian butter, served with toasted focaccia

Home Made Soups & Delectable Salads

Festive Chicken and Wild Rice \$7.95

Roasted Pepper & Smoked Gouda Chowder \$9.95

House Tossed Salad \$9.95 *Choice of dressings*

Classic Caesar Salad \$10.95

Steakhouse Wedge Salad \$13.95

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

Entrée Selections

MAHI SCAMPI 40.95

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.

FRESH ATLANTIC LEMON DILL SALMON \$39.95

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

LINE CAUGHT RED GROUPER \$45.95

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

OSCAR STYLE GROUPER 49.95

Fresh Grouper topped with jumbo lump crab meat.

OSCAR STYLE MAHI 45.95

Fresh Mahi-Mahi topped with jumbo lump crab meat.

Served over rice pilaf with chef's vegetables, grilled asparagus and hollandaise sauce.

OSSO BUCO \$43.95

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

"THE GRILLE'S" FILET AND SHRIMP \$45.95

5oz filet mignon grilled to perfection, topped with jumbo shrimp sautéed in our signature Parisian style Scampi Butter sauce. Accompanied by "The Grille's" mashed potatoes and Chef's vegetables.

CENTER CUT 8 OZ FILET MIGNON \$46.95

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

CHICKEN MARSALA \$30.95

Medallions of chicken sauteed with shallots and mushrooms in a classic Marasala wine sauce.
Served with herb risotto and garnished with asparagus spears.

CHAIRMAN'S RESERVE NEW YORK STRIP \$48.95

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

Desserts

New York Style Strawberry Cheesecake \$8.95 • Pecan Pie \$8.95 / add ala mode \$3.95

Gelato- Sea Salt Caramel or Double Dark Chocolate \$7.50 • Raspberry Sorbet \$7.50

Enjoy Our Sunset Menu!

Early Bird

4:00pm-6:00pm Mon-Fri

Enjoy a delicious array
of entrées served
with your choice of
House Salad or
Chef's Soup Du Jour
and Fresh Baked Bread.

See your server or hostess for details

Sunday Brunch on the River! 10:30 - 3:00

Relax and enjoy the
Sounds of the Caribbean as
5 Island Steel performs live.

Whether you're a Bloody Mary lover
or a Mimosa enthusiast, Sunday Brunch
just got a whole lot more fun!

Enjoy the best Bloody Mary Bar
in town or be your own Mimosa
mixologist with many delightful
options to choose from!

Reservations accepted • See your hostess



GET TOGETHERS

Join Us for all of Your Special Times!

Anniversaries • Birthdays
Girls' Night Out • Bachelorette Parties
After-Hour Socials • Group Luncheons

THERE'S ALWAYS AN
OCCASION TO CELEBRATE!



THE GRILLE AT RIVERVIEW

NEW YEAR'S EVE
Celebration!

PARTY, DANCE
& RING IN 2025
WITH LA ROBINSON AND
THE STREET LIFE TRIO