

GR
THE GRILLE AT RIVERVIEW



**Happy
Valentine's Day!**





Appetizers

SAUTÉED MUSSELS \$17.95

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

ESCARGOT \$17.95

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

SHRIMP COCKTAIL \$16.95

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

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.

BAKED SHRIMP PARISIAN \$18.95

Oven baked in Parisian butter, served with toasted focaccia.

Soups and Salads

CREAM OF ASPARAGUS SOUP \$9.95

A rich, creamy soup, velvety in texture and laced with asparagus spears.

TOMATO BASIL SOUP \$8.95

A classic soup with a smooth, rich tomato flavor and fresh basil.

FRENCH ONION \$12.95

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

HOUSE SALAD \$9.95

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 \$10.95

Romaine lettuce, parmesan cheese, and herb croutons. Tossed in a creamy Caesar dressing.
Add anchovies- \$1.25

THE GILLES WEDGE SALAD \$13.95

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

*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 2.50% 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.





Entrées

MAHI SCAMPI \$42.95

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 DILL SALMON \$41.95

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

LINE CAUGHT RED GROUPER \$46.95

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

PANKO ENCRUSTED STUFFED CHICKEN \$39.95

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 \$44.95

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

THE GRILLE'S FILET AND SHRIMP \$47.95

5 oz. Filet mignon grilled to perfection, topped with jumbo shrimp sauteed in our signature Parisian style butter sauce. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

CENTER CUT 8OZ. FILET MIGNON \$48.95

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.

NEW YORK STRIP \$49.95

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.

OSCAR STYLE GROUPER 49.95

Fresh Grouper topped with jumbo lump crab meat. Served over rice pilaf with Chef's vegetables, grilled asparagus and hollandaise sauce.

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.

CHICKEN MARSALA \$36.95

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

THE GRILLE'S PRIME RIB 8oz \$39.95 • 12oz \$46.95 • 16oz \$49.95

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





Desserts

NEW YORK STYLE STRAWBERRY CHEESECAKE \$9.95

The best cheesecake south of New York!

Vanilla cheesecake made with fresh strawberries, topped with strawberry sauce and whipped cream.

RASPBERRY KEY LIME PIE \$9.95

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

BROWNIE DELIGHT \$9.95

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

GOURMET GELATOES \$7.95

Sea Salt Caramel – Double Dark Chocolate

BANANA FOSTER BREAD PUDDING \$10.95

Homemade vanilla bread pudding topped with a caramel foster sauce and fresh bananas.
Add a la mode vanilla ice cream \$3.95

MOLTEN LAVA CAKE \$9.95

Indulge in the decadence of our exclusive lava cake. A velvety exterior of rich chocolate cake with a molten dulce caramel core. Served with our vanilla bean ice cream.

VANILLA BEAN CRÈME BRULEE \$9.95

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

RASPBERRY SORBET \$7.50

A dairy-free frozen dessert that is a delightful ending to any meal.

Sunday Brunch on the River!

10:30am - 3:00pm

5 Island Steel Live 11am - 3pm

All Day Menu 10:30am - 9pm



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

Relax and enjoy the Sounds of the Caribbean as 5 Island Steel performs live. Enjoy watching dolphins play, sailboats cruising by and wonderful breezes – anytime of day!