



STARTERS & SHAREABLES

Ahi Tuna* GFO - Pan seared rare with sesame seeds, wakame, chili-soy sauce, wasabi, ginger. \$20.95

The Grille's Calamari - Rings and tentacles lightly breaded then flash-fried served with a side marinara, sweet chili, and remoulade. \$17.95

Escargot GFO - Classic French-style tender snails capped with button mushrooms and baked in our famous Parisian butter. \$17.95

Sauteed Mussels GFO - Fragrant garlic butter white wine sauce with blistered tomatoes and fresh herbs. Served with toasted artisan bread. \$18.95

Baked Shrimp Parisian GFO - Tender jumbo shrimp, oven baked in homemade Parisian butter and served with toasted focaccia. \$17.95

Crispy Tempura Shrimp - Lightly battered shrimp tossed in a sweet chili emulsion, topped with green onions. \$17.95

The Grille's Sliders* - Signature burger blend & cheddar cheese on pretzel rolls, with onion straws. \$15.95

Riverview Crabcakes - Twin jumbo lump crabcakes seared golden brown and drizzled with remoulade. \$19.95

Italian Meatballs - Three homemade tender meatballs with a roasted red pepper and tomato cream. \$16.95

Giant Bavarian Pretzel - Served with Yuengling beer cheese fondue and Dijon mustard. \$19.95

Flatbreads - Hot Honey Pepperoni \$16.95 ~ **Margherita** \$15.95 ~ **Chicken Pesto** \$16.95

SOUPS & SALADS

New England Clam Chowder \$8.50 ~ **French Onion** \$13.75 ~ **Soup du Jour** \$7.50

House Salad GFO Sm \$9.50 ~ Lg \$13.75 **Caesar Salad** GFO Sm \$10.50 ~ Lg \$14.95 + Anchovies \$1.75
Add Grilled or Blackened ~ Chicken Breast \$4.95 ~ 5 Shrimp \$6.95 ~ 5oz Salmon \$6.95

Wedge Salad GFO - Traditional iceberg wedge, bacon, tomatoes, bleu cheese crumbles & dressing. \$14.95

Herb Crusted Salmon* GFO - Atlantic salmon topped with herb & panko breading over mixed greens with whipped honey goat cheese, strawberries, almonds, cucumber, radish, tossed in raspberry vinaigrette. \$23.75

Ahi Tuna Salad* GFO - Blackened ahi tuna with a dab of sriracha aioli over mixed greens and arugula, grilled pineapple, avocado, radish, pickled onions, & crispy wontons tossed with chili soy dressing. \$25.50



HANDHELDS

Your choice of creamy Coleslaw, Pasta Salad, or French Fries

Cheeseburger - Our short rib and brisket blend burger with cheddar cheese, served with lettuce, tomato, and red onion. \$15.95 *Add bacon \$2.25*

French Dip – Slow roasted prime rib sliced thin on a toasted hoagie roll. Served with au jus. \$17.95
Add cheese \$1.95

Beef on Weck - Our version of the upstate New York “Beef on Weck” is served on a salted kaiser bun with slow roasted prime rib, topped with creamy horseradish sauce or raw horseradish. \$17.95

Grilled Chicken Caesar Wrap - Fresh grilled chicken breast, romaine lettuce, parmesan cheese and our homemade Caesar dressing, tossed together and wrapped in a flour tortilla. \$16.95

Turkey Avocado - Toasted croissant stacked with turkey, applewood smoked bacon, lettuce, tomato, Swiss cheese, avocado, with roasted red pepper aioli. \$16.95

Cajun Chicken Club – Cajun spiced chicken breast on toasted white bread with homemade bacon jam, lettuce, tomato, red onion, and garlic aioli. \$16.95

Blackened Salmon BLT – Blackened Atlantic salmon, applewood smoked bacon, lettuce, tomato and remoulade sauce on toasted white bread. \$18.95

Wild Mahi-Mahi - Chargrilled or blackened, lettuce, tomato & remoulade sauce on a kaiser bun. \$19.95

Grouper Tacos - Three flour tortilla tacos with blackened line-caught grouper, pineapple coleslaw, fresh avocado crema, cilantro, and a side of salsa. \$19.95

SAVORY PASTAS

Penne a la Vodka - Vodka cream sauce tossed with penne pasta, served with garlic bread. \$23.95
Add Chicken \$4.95 or Add 5 Shrimp \$6.95

Chicken Penne Pasta - Chargrilled chicken breast, served over penne pasta. Tossed in a blackened cream sauce with tomatoes. \$25.95

Chicken Alfredo - Grilled chicken over fettuccini pasta, tossed with sundried tomatoes and peas in a homemade creamy parmesan sauce. \$25.95

Seafood Medley - A combination of jumbo shrimp, fresh fish, littleneck clams, and P.E.I. mussels sautéed with a white wine butter sauce. \$35.95

Shrimp Scampi - Sautéed in a garlic butter and white wine sauce, tomatoes & linguini pasta. \$27.95



ENTREES

- Chicken Française** - Thinly sliced chicken breast dusted with flour, dipped in an egg wash, and pan fried with a white wine lemon beurre blanc, served with rice pilaf and Chef's vegetables. \$27.95
- Stuffed Chicken Marsala** - Chicken breast stuffed with ricotta, spinach, and mozzarella, smothered in wild mushroom marsala wine reduction with mashed potatoes and Chef's vegetables. \$33.95
- Fish & Chips** - Yuengling beer battered cod served with fries, coleslaw, and tartar sauce. \$19.95
- Line-Caught Grouper or Wild Mahi-Mahi** - Grilled or blackened and topped with a bright citrus beurre blanc, served over rice pilaf and Chef's vegetables. Grouper \$46.95 or Mahi-Mahi \$39.95
Add Shrimp Scampi-Style \$7.95 or Add Oscar-Style \$10.95
- Crabcake Stuffed Cod** - Atlantic cold-water cod filled with our house made crabcake mix then topped with lemon beurre blanc, served with rice pilaf and Chef's vegetables. \$32.95
- Atlantic Salmon*** GFO - Grilled or blackened with a delicate dill beurre blanc. Served with rice pilaf and Chef's vegetables. \$36.95
- Filet Mignon*** GFO - Center cut petite filet flame-grilled and topped with demi-glace or sauce bearnaise, served with creamy mashed potatoes and asparagus. 5oz. \$37.95 or 8oz. \$45.95
Add Shrimp Scampi-Style \$7.95 or Add Oscar-Style \$10.95
- Riverview Ribeye*** GFO - Dry aged 14oz marbled hand-cut ribeye steak, flame-grilled and topped with our signature cowboy butter and served with house made mashed potatoes and asparagus. \$45.95
- Mojo Pork Chop*** GFO - A thick bone-in pork chop marinated in a vibrant citrus-garlic mojo, chargrilled and topped with homemade sweet pineapple rum chutney, served with rice pilaf and vegetables. \$33.95

*****AVAILABLE AFTER 4:00pm on FRIDAY, SATURDAY, and SUNDAY*****

Prime Rib* Our Prime Rib is selected by identifying three primary characteristics- marbling, maturity, and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained.
Served with au gratin potatoes, asparagus, au jus and creamy horseradish sauce.
8oz. \$36.95 ~ 12oz. \$43.95 ~ 16oz. \$48.95

SIDES

Rice Pilaf \$5.75 ~ French Fries \$5.75 ~ Mashed Potatoes \$5.95
Pasta Salad \$5.95 ~ Coleslaw \$4.95 ~ Broccoli \$8.50
Chef's Vegetables \$6.75 ~ Asparagus \$9.50 add Hollandaise \$2.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.
We are pleased to accept Visa, Master Card, American Express, and Discover. Sorry, we do not accept personal checks.
A 2.75% surcharge is added to all non-cash payments | 20% gratuity will be added to checks of 8 or more people