



STARTERS & SHAREABLES

- Ahi Tuna*** GFO - Pan seared rare with sesame seeds, wakame, chili-soy sauce, wasabi, ginger.....\$21.95
- The Grille's Calamari** - Rings and tentacles lightly breaded then flash-fried served with 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
- Shrimp Cocktail** – Six tender shrimp served with cocktail sauce and Dijon aioli.....\$16.95
- 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*** - Three juicy burgers & 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
- Arancini** – Risotto fritters filled with mushrooms, smoked gouda, and parmesan cheese. Served over a parmesan cream sauce and topped with fresh arugula.....\$18.95
- Giant Bavarian Pretzel** - Served with Yuengling beer cheese fondue and Dijon aioli.....\$19.95
- Flatbreads - Pepperoni with Hot Honey Drizzle** \$16.95 ~ **Margherita** \$15.95
- Sweet Thai Chicken** – chicken, mozzarella, red bell peppers, Thai chili emulsion, soy reduction...\$17.95

SOUPS & SALADS

- New England Clam Chowder** \$8.95 ~ **French Onion** \$13.95 ~ **Soup du Jour** \$7.95
- House Salad** GFO Sm \$9.95 ~ Lg \$13.95 **Caesar Salad** GFO Sm \$10.95 ~ Lg \$14.95 + Anchovies \$1.75
Add Grilled or Blackened ~ Chicken Breast \$5.95 ~ 5 Shrimp \$7.95 ~ 5oz Salmon \$7.95 ~ Mahi \$9.95
- Wedge Salad** GFO - Traditional iceberg wedge, bacon, tomatoes, bleu cheese crumbles & dressing.....\$15.95
- 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...\$24.95
- 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.....\$26.95



HANDHELDS

Your choice of creamy Coleslaw, Italian-style Pasta Salad, or French Fries

- Cheeseburger** – Classic chargrilled, juicy 8oz burger with cheddar cheese, served with lettuce, tomato, and red onion. *Add bacon \$2.25*\$17.95
- French Dip** – Slow roasted prime rib sliced thin on a toasted hoagie roll. Served with au jus.....\$18.95
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.....\$18.95
- 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.....\$17.95
- Turkey Avocado** - Toasted croissant stacked with turkey, applewood smoked bacon, lettuce, tomato, Swiss cheese, avocado, with roasted red pepper aioli.....\$17.95
- BLT & A** – A generous portion of applewood smoked bacon, lettuce, tomato, fresh avocado and mayonnaise on toasted white bread.....\$17.95
- Wild Mahi-Mahi** - Chargrilled or blackened, lettuce, tomato & remoulade sauce on a kaiser bun....\$20.95
- Grouper Tacos** - Three flour tortilla tacos with blackened line-caught grouper, pineapple coleslaw, fresh avocado crema, cilantro, and a side of salsa.....\$20.95

SAVORY PASTAS

- Penne alla Vodka** - Vodka cream sauce tossed with penne pasta, served with garlic bread.....\$24.95
Add Chicken \$5.95 or Add Shrimp \$7.95
- Chicken Penne Pasta** - Chargrilled chicken breast, served over penne pasta. Tossed in a blackened cream sauce with tomatoes.....\$26.95
- Chicken Alfredo** - Grilled chicken over fettuccini pasta, tossed with sundried tomatoes and peas in a homemade creamy parmesan sauce.....\$26.95
- Seafood Medley** - A combination of jumbo shrimp, fresh fish, littleneck clams, and P.E.I. mussels sauteed with a white wine butter sauce.....\$36.95
- Shrimp Scampi** - Sautéed in garlic butter and white wine sauce, tomatoes & linguini pasta.....\$28.95



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 seasonal Chef's vegetables.....\$28.95
- Stuffed Chicken Marsala** - Chicken breast stuffed with ricotta, spinach, mushrooms, then smothered in wild mushroom marsala wine reduction with mashed potatoes and sauteed spinach.....\$34.95
- Fish & Chips** - Yuengling beer battered cod served with fries, coleslaw, and tartar sauce.....\$20.95
- 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 \$47.95 *or* Mahi-Mahi \$40.95
Add Shrimp Scampi-Style \$7.95
- 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 seasonal Chef's vegetables.....\$33.95
- Atlantic Salmon*** GFO - Grilled or blackened topped with lemon beurre blanc and fresh pineapple salsa. Served with rice pilaf and scampi-style broccoli.....\$37.95
- Filet Mignon*** GFO - Center cut petite filet flame-grilled and topped with demi-glace, served with creamy mashed potatoes and asparagus. 5oz. \$38.95 *or* 8oz. \$46.95 *Add Shrimp Scampi-Style \$7.95*
- 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.....\$47.95
- Mojo Pork Chop*** GFO - A thick bone-in pork chop marinated in a vibrant citrus-garlic mojo, chargrilled, topped with homemade sweet pineapple salsa, served with rice pilaf and scampi broccoli.....\$34.95

*****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 tri-colored fingerling potatoes, asparagus, au jus and creamy horseradish sauce.
8oz. \$37.95 ~ 12oz. \$44.95 ~ 16oz. \$49.95

SIDES

Rice Pilaf \$5.75 ~ French Fries \$5.75 ~ Mashed Potatoes \$5.95
Italian-style Pasta Salad \$5.95 ~ Coleslaw \$4.95 ~ Scampi-style Broccoli \$8.50
Chef's Vegetables \$6.75 ~ Asparagus \$9.50

*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

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