

**THE GRILLE AT RIVERVIEW**



HAPPY  
**Valentine's  
Day!**



## *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.

### **Bacon Wrapped Scallops \$16.50**

Fresh sea scallops wrapped in applewood smoked bacon, oven baked and finished with a lemon butter sauce.

### **Shrimp Parisian \$14.50**

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

## *Soups and Salads*

### **Chicken Florentine \$5.95**

A delightful blend of pulled chicken breast, celery, carrots, onion, and spinach in a savory herb broth.

### **Smoked Gouda Chowder \$7.95**

A rich creamy soup with smoked gouda cheese, roasted red peppers, and broccoli florets.

### **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**

Hand tossed, fresh cut romaine and iceberg lettuce with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Tossed with your choice of dressing, garnished with pepperoncini.

### **Steakhouse Wedge Salad \$8.95**

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





## *Entrées*

### **Dijon Crusted Lamb Chops \$37.95**

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

### **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 julienne 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. Served with creamy 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.

### **The Grille's Prime Rib 12oz \$34.95 • 16oz \$37.95**

Our Prime Rib (aged for a minimum of 35 days) is hand selected 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 sauce.

### **New York Strip \$38.95**

In house wet aged, 12 oz. hand center cut, grilled to perfection, and served with your choice of garlic butter, sauce béarnaise, or Port Wine demi-glace. Served with creamy mashed 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.

### **Fresh Atlantic Lemon Dill 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, Served with creamy mashed potatoes and Chef's vegetables.

### **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 creamy 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*





*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*

BIN		
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	

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.

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

