



The  
*Grille*  
at RIVERVIEW  
Simply Great Food



**~Sunset Menu~**

Serving 4:30-6:00 Monday -Friday

Entrées are served with a choice of House Salad or Chef's Soup Du Jour and fresh baked bread. Enjoy a complimentary soda, tea, coffee, house chardonnay, white zinfandel, merlot, cabernet, domestic beer, or a single pour well cocktail.

**Baked Atlantic Cod**

Pan Baked, wine infused Atlantic Cod seasoned with scampi butter, panko crusted, and served over rice pilaf with Chef's vegetables.

**Blackened Chicken Penne Pasta**

Char grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta. Served with crostinis.

**Chicken Parmesan**

Chicken breast floured and breaded, lightly fried and topped with old world marinara sauce and melted mozzarella cheese. Served with linguine marinara and Chef's vegetable.

**Chopped Sirloin Steak**

Char-grilled Angus beef with a mushroom demi-glace, topped with fried onion ribbons. Served with "The Grille's" mashed potatoes and Chef's vegetables.

**Shrimp Scampi**

Tender plump white shrimp sautéed in butter, garlic, and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis.

**Chicken Francese**

Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan, then pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef's vegetables.

**Bourbon Glazed Pork Loin**

Tender center cut pork loin with a sweet and spicy rub grilled and served over mashed potatoes, and accompanied by Chef's vegetables and an apple-cranberry compote. Finished with a bourbon glaze and fried onion straws.

**Blackened Mahi-Mahi**

Blackened fresh Mahi-Mahi served with a chipotle lime vinaigrette. Accompanied with rice pilaf and Chef's vegetables.

**Hot Roast Beef**

Tender slices of our aged slow roasted prime rib piled high over Texas toast. Served with steak fries and topped with gravy. Garnished with fried onion ribbons.

**Lemon Pepper Atlantic Salmon**

Char grilled Atlantic Salmon, served with a lemon pepper butter sauce. Served with rice pilaf and Chef's vegetables.

**The Grille's Prime Rib**

**(Aged for minimum 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, & flavor is attained. Our 8oz. prime rib is served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

\*\*\*This menu is not valid with any other restaurant promotions or on Holidays\*\*\*

\*\*\*We are pleased to accept Visa, MasterCard, American Express. \*\*\* Sorry, we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more. \*A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness\*