



# THE GRILLE AT RIVERVIEW

## ALL DAY MENU

Due to the Covid-19, we are offering a limited menu for the safety of our guests.

### APPETIZERS

- Buffalo Boneless Wings** - Boneless chicken filets breaded and fried, tossed in buffalo sauce. \$8.95
- Margherita Flatbread** - Fresh tomato, basil, garlic, and mozzarella cheese. Served with marinara. \$9.75
- Mini Quesadillas** - Flour tortillas filled with cheddar jack cheese, Pico de Gallo, and your choice of ground beef, or blackened chicken. Served with salsa and cilantro sour cream on the side. \$9.50 - Add Avocado dip \$2.95
- The Grille's Sliders** - Our signature burger mix topped with cheddar cheese. Served on mini pretzel buns. \$10.50
- Pepperoni and Bacon Flatbread** - Pepperoni, bacon, and mozzarella cheese. Served with marinara. \$11.25
- GFO Shrimp Cocktail** - Chilled jumbo shrimp served with lemon wedges, cocktail sauce, and Dijon aioli. \$12.25
- Calamari Parmesan** - Tender deep-fried calamari rings topped with fresh shredded Parmesan cheese. Served with marinara, orange coconut, and a sweet Thai chili dipping sauce. \$12.50
- Ham and Brie Sliders** - Baked ham and baby brie, grilled and served on mini pretzel buns with a Dijon Aioli. \$12.50
- Beef on Weck Sliders** - Our version of the upstate New York "Beef on Weck" Served on mini pretzel buns, with slow roasted in-house prime rib sliced thin and topped with a creamy horseradish sauce. \$12.50
- Escargot** - Tender snails nestled under petite mushroom caps with garlic, herbs, and sweet butter. Served with toasted focaccia. \$12.75
- Shrimp Tempura** - Jumbo shrimp tempura battered and fried, served with a trio of sauces: ginger soy, sweet Thai chili, and wasabi cream. \$13.25
- GFO Shrimp and Scallop Avocado** - Lightly blackened jumbo shrimp and fresh sea scallops, served with fresh avocado dip. Finished with a chipotle aioli and fried tortilla strips. \$14.25
- GFO Bacon Wrapped Scallops** - Sea scallops, wrapped in bacon and finished with a lemon butter sauce. \$14.95

### SOUPS AND SALADS

- Clam Chowder** - New England style clam chowder. \$5.95
- French Onion Soup** - Caramelized onion in a beef broth. Baked with provolone cheese and a crostini. \$8.95
- Tossed House Salad** - Romaine and iceberg lettuce, tossed with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Tossed in your choice of dressing, garnished with a pepperoncini. Small \$6.95 – Large \$9.95
- Caesar Salad** – Romaine lettuce, Parmesan cheese, and herb croutons and tossed in a creamy Caesar dressing. Small \$7.95 - Large \$10.95 – Add Anchovies \$.75
- Steakhouse Wedge Salad** - Wedge of iceberg lettuce topped with tomatoes, bacon, bleu cheese crumbles, and bleu cheese dressing. \$8.95
- Chicken Salad** - Home-made chicken salad served over a bed of mixed greens, tomatoes, sun-dried cranberries, and cracked pepper. Served with crostinis and your choice of dressing. \$12.95
- Walnut and Bleu Cheese Salad** - Romaine lettuce, bleu cheese crumbles, walnuts, capers, and roasted red peppers. Served with a basil balsamic vinaigrette. \$13.75
- GFO Herb Crusted Salmon Salad** - Panko herb crusted Atlantic salmon, oven roasted and served over mixed greens, tomatoes, cucumbers, and red onions. Served with a raspberry vinaigrette. \$15.50
- Strawberry and Baby Brie Salad** - Mixed-greens with strawberries, baby brie, and sundried cranberries. Served with a raspberry vinaigrette. \$15.95

**Add – Chicken \$5.95 \* Shrimp \$8.50 \* Salmon \$9.50 \* Mahi-Mahi \$10.50**

A reminder that 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!

**GFO = Gluten Free Option**

## SANDWICHES

Served with your choice of steak cut, straight cut, or sweet potato waffle fries, home-made potato salad, or coleslaw.

**Pretzel Burger** - Half-pound of our signature beef burger mix. Topped with bacon, beer cheese, and sliced tomato.

Served on a toasted pretzel bun. \$12.95

**Cheeseburger** - Half pound of our signature beef burger mix. Topped with cheddar cheese and served with lettuce, tomato, and onion. \$11.50 – Add Bleu Cheese \$1.25 \* Mushrooms, onions, or/and bacon \$1.00/each

**BLT & A** - Crisp bacon, lettuce, tomato, avocado, and mayo. Served on toasted white bread. \$11.50

Add Chicken \$5.95 \* Salmon \$9.50 \* Mahi-Mahi \$10.50

**Chicken Salad Sandwich** - Chicken salad on a toasted croissant served with lettuce and tomato. \$11.95

**Turkey Avocado** - Turkey on a toasted croissant with bacon, lettuce, tomato, Swiss cheese, avocado, and a roasted red pepper aioli. \$12.25

**Ham and Brie** - Baked ham and baby brie, grilled and served on toasted French baguette with a Dijon Aioli. \$13.25

**French Dip** - Slow roasted in-house prime rib sliced thin on a toasted French baguette. Served with Au Jus. \$13.25

Add Swiss, Provolone, or Cheddar Cheese \$.50

**Beef on Weck** - Our version of the upstate New York “Beef on Weck” Served on a salted pretzel bun with slow roasted in-house prime rib sliced thin topped with a creamy horseradish sauce. \$13.25

**Mahi-Mahi Sandwich** - Fresh char-grilled Mahi-Mahi served with lettuce, tomato, and a remoulade sauce. \$15.95

## LITE FARE

**Tacos** - Three tacos topped with fresh Pico de Gallo, iceberg lettuce, cheddar jack cheese, and cilantro lime sour cream. Served with rice and salsa on the side. Fish \$12.25 – Steak \$13.25

**Fish & Chips** - Beer batter cod served with French fries and tartar sauce. \$13.25

**Chicken Penne Pasta** - Char-grilled chicken and tomatoes, tossed in a blackened Parmesan cream sauce with penne pasta. Served with toasted herb focaccia. \$13.50

**Chicken Française** - Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan; then pan fried with a white wine lemon beurre blanc. Served with rice pilaf and Chef’s vegetables. \$15.50

**Shrimp Scampi** - Jumbo shrimp sautéed in butter, garlic, white wine, and tomatoes. Served over angel hair pasta with crostinis. \$17.50

## ENTREES

**Baked Cod** - Pan baked, wine infused Atlantic cod seasoned with scampi butter, panko crusted, and served over rice pilaf and Chef’s vegetables. \$18.95

**Bourbon Pork** - Grilled with a sweet and spicy rub served with red bliss potatoes, Chef’s vegetables, and an apple-cranberry compote. Finished with a bourbon glaze and onion straws. \$22.95

**Stuffed Chicken** – Panko encrusted chicken breast filled with herb cream cheese, grilled asparagus, roasted red peppers, and prosciutto ham. Finished with a roasted garlic cream sauce and served with potatoes Au Gratin and Chef’s vegetables. \$23.95

**Salmon** - Your choice of grilled or blackened. Served with rice pilaf and Chef’s vegetables. Finished with a lemon beurre blanc. \$27.95 – Make it Scampi Style add \$5

**Mahi-Mahi** - Your choice of grilled or blackened. Served with a chipotle lime vinaigrette, rice pilaf and Chef’s vegetables. \$28.25 – Make it Scampi Style add \$5

**Filet Mignon** - Grilled and served with demi-glace or bearnaise sauce, red bliss potatoes, and Chef’s vegetable. 5oz \$26.95 \* 8oz \$33.50

**Grouper** - Your choice of grilled or blackened. Served with rice pilaf and Chef’s vegetables. Finished with a lemon beurre blanc. \$33.95 – Make it Scampi Style add \$5

**New York Strip** - In house wet aged, 12oz hand center cut, grilled and served with your choice of bearnaise or demi-glace sauce. Served with red bliss potatoes and Chef’s vegetables. \$34.95

**Prime Rib** - Aged for a minimum of 35 days. Served with potatoes Au Gratin, cream corn, au jus, and a creamy horseradish sauce. Garnished with asparagus spears. **(Available after 4:30)**

8oz \$25.95 \* 12oz \$31.95 \* 16oz \$36.95

## SIDES

Rice Pilaf \$3.75 \* French Fries \$3.75 \* Sautéed Button Mushrooms \$4.75 \*

Asparagus \$5.75 with Hollandaise add \$.95 \* Potatoes Au Gratin \$5.75 \* Red Bliss Potatoes \$3.75 \* Cream Corn \$4.75

Broccoli and Butter \$4.75 \* Chef’s Vegetables \$4.75

**Available after 4:30** - Baked Potato with butter \$4.25 \* Loaded Baked Potato \$5.25

We are pleased to accept Visa, Master Card, American Express, and Discover.

Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to checks of 8 or more people.