RIVER GRILLE

HISTORIC DISTRICT • EASTON PA

RESTAURANT WEEK

39.95 PER PERSON

(NO SUBSTITUTIONS ALLOWED ON THIS MENU / A LA CARTE SIDES AVALIABLE FOR 4.95)

1ST COURSE

SALADS / SOUPS

lobster bisque
chive oil

soup du jour
chef's daily creation

house
baby greens / toasted almond
bleu cheese / sherry vinaigrette

apple & baby green
shaved apple / candied walnut
herbed goat cheese
apple cider vinaigrette

classic caesar
romaine lettuce / parmesan cheese
herbed crouton

arugula & mango
marcona almond / feta cheese
raspberry vinaigrette

STARTERS

fried calamari
roasted jalapeño aioli
classic marinara

shrimp & biscuits
creamy boursin sauce

fresh mozzarella
house-made mozzarella
vine-ripened tomato
vidalia onion caper / balsamic glaze

edamame
fleur de sel

coconut shrimp
caribbean sweet chili sauce

mussels
white wine & chipotle broth
fennel / thyme / grilled ciabatta

2ND COURSE

ENTREES

River Grille burger
½ pound black angus patty / cheddar cheese / bacon / tomato / frizzled onion / River Grille sauce / fries or River Grille salad (no substitutions)

veggie burger lettuce / tomato / coleslaw / brioche / fries or salad

baked crab cakes (+9.95)
green bean / mashed potato / coleslaw / cajun remoulade

pistachio crusted salmon
wild mushroom risotto / broccolini / mustard beurre blanc

sesame tuna (+9.95)
togarashi spice & sesame seed crust / wasabi mashed potato / julienne vegetable / pineapple sweet & sour sauce

swordfish crab meat / garbanzo purée / asparagus / pepper salsa

center cut prime pork chop
roasted fingerling potato / broccolini / chimichurri

black & blue ribeye (+9.95)
16 oz. cajun rubbed / roasted potato / frizzled onion / blue cheese sauce

guinness braised short ribs
garlic mashed potato / green bean / demi-glace / frizzled onion

frenched chicken breast
fingerling potato / green bean / pineapple salsa / plum glaze

chicken parmesan
breaded chicken / mozzarella / marinara / linguine

orecchiette broccolini
house-made sausage / garlic olive oil / red pepper flake / tomato sauce / shaved parmesan

chicken penne vodka peas / caramelized onion / parmesan

gnocchi bolognese veal, beef, & pork ragù / parmesan

mushroom & ricotta ravioli truffle oil / marsala cream

pesto penne shrimp / basil cream / parmesan

shrimp primavera
affron fettuccine / carrot / asparagus / cauliflower cream sauce

A LA CARTE SIDES (+4.95)

asparagus / green beans / broccolini / mashed potatoes / parmesan risotto

PIZZA

margherita
fresh tomato sauce / basil
house-made mozzarella

house
bianca / ricotta / prosciutto / fig glaze

quattro formaggio
parmesan / mozzarella / bleu & goat cheese
truffle oil / basil / balsamic glaze

shrimp
tomato sauce / fresh mozzarella
caramelized onion / jalapeño aioli

apple & brie
caramelized apple / brie
prosciutto / fresh arugula

chicken
bianca / broccolini / sriracha aioli

sausage
italian sausage / mushroom
caramelized onion / mozzarella
jalapeño aioli

vegetable
wild mushroom / asparagus
mozzarella & goat cheese
spinach / tomato sauce

3RD COURSE

tiramisu
espresso-soaked ladyfingers / mascarpone / cocoa dusting

walnut chocolate brownie
vanilla ice cream

coconut flan
coconut custard / toasted shredded coconut

creme brulee
vanilla bean / caramelized sugar crust

cheesecake
seasonal compote

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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WHITE BY THE GLASS

Rosé, C'est La Vie Syrah - Grenache Rosé, France	11.95
Sparkling, Gambino Prosecco, Italy	9.5
Pinot Grigio, Montefresco, Italy	9.95
Sauvignon Blanc, The Champion, New Zealand	11.95
Moscato, Antico Fuoco, Italy	9.95
Riesling, Magnificent Wine Co., Columbia Valley, USA	10.95
Chardonnay, Highlands 41, California, USA	12.5
Chardonnay, Stephen Vincent, California, USA	10.95

RED BY THE GLASS

Pinot Noir, Leese–Fitch, California, USA	11.95
Merlot, Alias, California, USA	9.95
Malbec, Altosur, Argentina	10.95
Blend, Pessimist by DAOU, Paso Robles, USA	12.95
Cabernet Sauvignon, Liberty School, Paso Robles, USA	13.5
Cabernet Sauvignon, The Atom, California, USA	11.95

WHITE BY THE BOTTLE

1 Pinot Grigio, Montefresco, Italy	32
2 Pinot Grigio, Santa Margherita, Italy	48
3 Sauvignon Blanc, The Champion, New Zealand	44
4 Sauvignon Blanc, Spy Valley, New Zealand	52
5 Albarino, Paco Y Lola, Spain	48
6 Riesling, Magnificent Wine Co., Columbia Valley, USA	36
7 Moscato, Antico Fuoco, Italy	36
8 Chardonnay, Stephen Vincent, California, USA	42
9 Rosé, C'est La Vie Syrah - Grenache Rosé, France	48
10 Chardonnay, Sonoma Cutrer, Sonoma, USA	58
11 Chardonnay, Jordan, Russian River Valley, CA, USA	72

RED BY THE BOTTLE

12 Pinot Noir, Leese–Fitch, California, USA	42
13 Pinot Noir, Erath, Oregon, USA	48
14 Pinot Noir, Clark & Telephone, California, USA	58
15 Pinot Noir, Elk Cove, Oregon, USA	65
16 Merlot, Alias, California, USA	36
17 Merlot, Textbook, Napa, USA	48
18 Zinfandel, Plungerhead, California, USA	38
19 Petite Syrah/Blend, Caymus Suisin Grand Durif, Napa, USA	78
20 Malbec, Altosur, Argentina	42
21 Malbec, Luigi Bosca La Linda, Argentina	52
22 Barolo, Giovanni Rosso, Italy	95
23 Chianti, San Felice Classico, Italy	48
24 Super Tuscan, Fanti, Italy	45
25 Blend, "España" by Orin Swift, Spain	48
26 Blend, J.Lohr Pure Passo, USA	55
27 Blend, Chappellet Mt. Cuvee Bordeaux Style, Napa, USA	65
28 Blend, The Pessimist by Daou, Paso Robles, USA	45
29 Blend, Hess Collection "Lion Tamer" Rhone, Napa, USA	78
30 Cabernet Sauvignon, The Atom, California, USA	45
31 Cabernet Sauvignon, Liberty School, Paso Robles, USA	47
32 Cabernet Sauvignon, The Critic, Napa, USA	52
33 Cabernet Sauvignon, Carpe Diem, Napa, USA	65
34 Cabernet, Markham, Napa, USA	82
35 Cabernet Sauvignon, Austin Hope, Paso Robles, USA	95

SPARKLING & DESSERT

36 Prosecco, Gambino, Italy	32
37 Cava, Anvinyo Reverva, Spain	48
38 Brut, Veuve Cliquot, Champagne, France	110

MARTINIS 14.5

RIVER GRILLE
citron vodka / hpnotiq liqueur / white cranberry

CRANBERRY GIMLET
orange vodka / lime Juice / white cranberry

MODERN FASHIONED
bourbon / grand marnier / limoncello

CUCUMBER GIMLET
house-made cucumber gin / lime / prosecco

BEET BEET
tequila / roasted beet nectar / lime / spritz of mezcal / tajin rim

TANGERINE BELLINI
citron vodka / o.j. / tangerine simple / peach liqueur / prosecco

KEY LIME
coconut rum / vanilla vodka / lime / pineapple / cream

ALOHA
KLYR rum / coconut puree / luxardo cherry juice / lime simple / shaken and served over pineapple sorbet

SANGRIAS 11

WHITE chardonnay / peach schnapps / sprite / fruit

VERY BERRY chardonnay / mixed berries / apricot brandy / sprite

RED cabernet sauvignon / apricot brandy / ginger ale / fruit

BUBBLES 13.5

CRANBERRY CELEBRATION
white cranberry juice / champagne / dried cranberry

APRIL IN PARIS
Champagne / wisp of Gran Marnier / mandarin orange

COCKTAILS 13.5

BOOZY BASIL
vodka / basil / honey & lemon simple / club

PEACHY PALMER
citron vodka / peach schnapps / iced tea / lemonade

MANGO BREEZE
mango rum / pineapple / cranberry

WATERMELON RITA
tequila / watermelon liquor / lemon & lime sour

FRECKLES
citron vodka / st. germain / strawberry puree / basil / lemonade

HAWAIIAN BLUES
coconut rum / blue curacao / pinapple juice

THE 1908
Empress 1908 gin / lemon & rose simple / cucumber club

RIVER GRILLE MULES 13.5

TART CHERRY MULE
grapefruit & cherry vodka / ginger beer

GIN N' GINGER
gin / st. germain / lime / ginger beer

TROPICAL
malibu mango / guava purée / lime / ginger beer

BOTTLED BEER DOMESTICS & IMPORTS

Bud Lite 4 · Miller Lite 4 · Amstel Lite · Corona 5
Blue Moon 5 Stella 6 · Heineken 6 · Sierra Nevada Pale Ale 6
Down East Craft Hard Cider 5 · Guinness Zero 3.5

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