

RIVER GRILLE

HISTORIC DISTRICT • EASTON PA

RESTAURANT WEEK

39.95 PER PERSON

(NO SUBSTITUTIONS ALLOWED ON THIS MENU / A LA CARTE SIDES AVAILABLE 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

classic caesar
romaine lettuce / parmesan
cheese / herbed crouton

watermelon salad
arugula / feta / pistachio /
jalapeño oil / fig glaze

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

STARTERS

fried calamari
roasted jalapeño aioli / classic
marinara

braised chicken spring roll
slow-cooked chicken / napa cabbage
/ hoisin & chili dipping sauces

shrimp & biscuits
creamy boursin sauce

edamame fleur de sel

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

coconut shrimp
caribbean sweet chili sauce

mussels
white wine & chipotle broth /
fennel / grilled ciabatta

2ND COURSE



ENTREES

River Grille burger
1/2 lb. black angus patty / bacon / cheddar / tomato / frizzled onion / fries

swordfish
parmesan risotto / broccolini / cherry tomato / red beet / lemon & white wine

sesame tuna (+4.95)
togarashi spice & sesame seed crust / wasabi mashed potato /
julienne vegetables / pineapple sweet and sour sauce

salmon
fingerling potato / red bell pepper / creamy corn salsa

center cut prime pork chop
(chef recommends medium well)
fingerling potatoes / broccolini / chimmichurri

black & bleu ribeye (+11.95)
16 oz ribeye / cajun rubbed / bleu cheese sauce /
roasted potato / frizzled onion

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

frenched chicken
jasmine rice / asparagus / sofrito sauce

chicken parmesan
breaded chicken / mozzarella / marinara / linguine

gnocchi bolognese
veal, beef, & pork ragù / parmesan

chicken penne vodka
peas / caramelized onion / parmesan

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

spinach & boursin ravioli
marsala cream

margherita pizza
fresh tomato sauce / basil /
house-made mozzarella

apple & brie pizza
caramelized apple / brie /
prosciutto / fresh arugula

house pizza
bianca / ricotta / prosciutto / fig glaze

sausage pizza
italian sausage / mushroom /
caramelized onion / mozzarella /
jalapeño aioli

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

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

chicken pizza
bianca / broccolini / sriracha aioli

A LA CARTE SIDES (+4.95)
asparagus / green beans / broccolini / mashed potatoes / parmesan risotto

3RD COURSE

tiramisu
espresso-soaked ladyfingers /
mascarpone / cocoa dusting

sorbet
ask for selection

crème brûlée
vanilla bean / caramelized sugar crust

