

RIVER GRILLE

HISTORIC DISTRICT • EASTON PA

RESTAURANT WEEK

42.95 PER PERSON

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

1ST COURSE

SALADS / SOUPS

lobster bisque

lobster meat / chive oil

house salad

baby green / almond / bleu cheese
sherry vinaigrette

apple salad

baby green / julienne green apple
candied walnut / goat cheese
apple cider vinaigrette

soup du jour

chef's daily creation

caesar salad

romaine lettuce / parmesan
crouton / caesar dressing

beet salad

goat cheese / candied walnut
pistachio vinaigrette

STARTERS

edamame fleur de sel

fried calamari jalapeño aioli / marinara

shrimp & biscuits creamy boursin sauce

house-made mozzarella *GF

vine-ripened tomato / vidalia onion / caper /
balsamic glaze

coconut shrimp caribbean sweet chili sauce

2ND COURSE

ENTREES

frenched chicken ricotta polenta / baby carrot / chimichurri

center cut prime pork chop fingerling potato / broccolini / chimichurri

black and blue ribeye *GF (+\$15)

cajun rubbed / roasted potato / frizzled onion / bleu cheese sauce

guinness braised short ribs

garlic whipped potato / green bean / red wine demi-glace / frizzled onion

River Grille burger

cheddar / bacon / tomato / frizzled onion / River Grille sauce / fries or salad

farmhouse veggie burger

portobello / tomato / brioche bun / fries or salad

pistachio crusted salmon *GF

red beet risotto / broccolini / mustard beurre blanc

swordfish

jasmine rice & bean / avocado crema / pico de gallo

baked crab cakes

mashed potato / green bean / cajun remoulade

ahi tuna

togarashi spice & sesame seed crust / wasabi mashed
potato / julienne carrot & cabbage / pineapple sauce

Mick's grill

portobello / roasted vegetable / jasmine rice

margherita pizza

mozzarella / basil / tomato sauce

quattro formaggio pizza

parmesan / mozzarella / bleu cheese
goat / balsamic / truffle oil

apple & brie pizza

caramelized apple / brie /
prosciutto / fig glaze

vegan pizza

portobello / broccolini / garlic
roasted red pepper / tomato

house pizza

bianca / ricotta / prosciutto
fig glaze

sausage pizza

mushroom / onion / mozzarella
jalapeño aioli

vegetable pizza

seasonal vegetable / spinach
mozzarella & goat

chicken pizza

bianca / broccolini / sriracha aioli

chicken penne vodka

pulled chicken / pea / caramelized onion / parmesan

prosciutto rotini

burrata cheese / spinach cream / parmesan

ravioli spinach & boursin / marsala cream

frutti di mare

squid ink capellini / arrabbiata sauce

shrimp / mussel / catch of the day

orecchiette broccolini

sausage / red pepper flake / olive oil / parmesan

gnocchi bolognese veal, beef, & pork ragù / parmesan

chicken parm breaded / linguine / marinara

pesto penne shrimp / basil cream / parmesan

A LA CARTE SIDES (+4.95)

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

3RD COURSE

tiramisu

espresso-soaked ladyfingers
mascarpone / cocoa dusting

coconut flan

toasted shredded coconut

crème brûlée

vanilla bean / caramelized sugar crust

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

