RESTAURANT WEEK 44.95 PER PERSON

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

RIVER GRILLE
HISTORIC DISTRICT • EASTON PA

1ST COURSE

SALADS, SOUPS

LOBSTER BISQUE
lobster meat, chive oil

SOUP DU JOUR
chef's daily creation

HOUSE SALAD
baby green, almond, bleu cheese, sherry vinaigrette

CAESAR SALAD
romaine lettuce, parmesan crouton, caesar dressing

APPLE SALAD
baby green, julienne green apple, candied walnut, goat cheese, apple cider vinaigrette

MANGO SALAD
arugula, toasted marcona almond, feta cheese, mango vinaigrette

STARTERS

EDAMAME fleur de sel

FRIED CALAMARI jalapeño aioli, marinara

SHRIMP & BISCUITS creamy boursin sauce

HOUSE-MADE MOZZARELLA
vine-ripened tomato, vidalia onion, caper, balsamic glaze

COCONUT SHRIMP caribbean sweet chili sauce

2ND COURSE ENTRÉES

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

VEGETABLE PIZZA
mushroom, asparagus, spinach, mozzarella & goat

VEGAN PIZZA
portobello, broccolini,garlic, roasted red pepper, tomato

SAUSAGE PIZZA
mushroom, onion, mozzarella jalapeño aioli

HOUSE PIZZA
bianca, ricotta, prosciutto, fig glaze

CHICKEN PIZZA
bianca, broccolini, sriracha aioli

FRENCHED CHICKEN
roasted leek-cauliflower purée, baby carrot, orange balsamic finish

CENTER CUT PRIME PORK CHOP
fingerling potato, broccolini, chimichurri

BLACK AND BLUE RIBEYE (+$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, sriracha aioli, fries or salad

PISTACHIO CRUSTED SALMON
mushroom risotto, broccolini, mustard beurre blanc

SWORDFISH
carolina rice & black bean, avocado crema,pico de gallo

AHI TUNA
togarashi spice & sesame seed crust, wasabi mashed potato, julienne carrot & cabbage, pineapple sauce

CHICKEN PENNE VODKA
pulled chicken, pea, caramelized onion, 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

PISTACHIO PANNA COTTA
toasted pistachio crumble, chantilly cream

CRÈME BRÛLÉE
vanilla bean, caramelized sugar crust

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