

APPETIZERS

FRENCH ONION SOUP 6

Sherry beef broth / caramelized onions / seasoned croutons / Swiss cheese / provolone cheese

RIVER GRILLE CRAB FRIES 14

Old bay seasoned fries / creamy crab dip / queso

CRAB DIP 15

Creamy crab dip / tortilla chips / celery sticks

ITALIAN STEAMERS POT 12

Baker's dozen littleneck clams / garlic herb broth / grilled toast points / lemon

CALAMARI 12

Flash fried calamari / citrus aioli / cherry peppers

WING BITES 12

ONE POUND of juicy fried chicken bites / celery / blue cheese
Choose sauce: Classic buffalo / honey sriracha / BBQ / garlic parmesan / lemon pepper / Thai chili

BUFFALO EGGROLLS 10

Seasoned chicken / Cooper cheese / RG buffalo sauce / blue cheese / celery sticks

CHEESE CURDS 9

Fried Wisconsin cheese curds / caramelized onion ranch

MACHO NACHOS 13

Seasoned beef / queso / black beans / tomato / jalapenos / black olives / cilantro sour cream / salsa / guacamole / corn tortilla chips

BOWLS OF GREEN

STEAK CAPRESE 15

Half pound sliced sirloin / tomato / fresh mozzarella cheese / pesto / balsamic reduction / mixed greens

FIESTA 12

Grilled chicken / black beans / guacamole / cheddar jack / tomato / roasted corn / tortilla strips / mixed greens / ranchero

RG HOUSE 8

Tomato / cucumber / shredded carrots / cheddar cheese / red onion / garlic croutons / mixed greens

ADD: Grilled Chicken 4. Grilled Steak 8oz 7. Fried Chicken 5. Grilled Shrimp 5. Ahi Tuna 5.

CLASSIC CAESAR 8

Romano cheese / garlic croutons / romaine lettuce / creamy house made Caesar dressing

ADD: Grilled Chicken 4. Grilled Steak 8oz 7. Fried Chicken 5. Grilled Shrimp 5. Ahi Tuna 5.

SALAD ROULETTE

Ingredients change weekly!.. Go ahead, take a chance!

DRESSINGS

Balsamic • Ranch • Italian • Caesar • Honey Mustard • Blue Cheese • Spicy Ranchero • Honey Thyme Vinaigrette

halfy hour.

Join us EVERYDAY for 1/2 OFF
Beer • Wine • Cocktails

HALFY HOUR & DAILY FEATURES

MONDAY	6-7	BURGER NIGHT! \$2.50 Blue Moons
TUESDAY	6-7	Twisted Tuesdays! \$3 Twisted Teas
WEDNESDAY	6-7	\$2.50 Miller Lite Bottles
THURSDAY	6-7 & 9-11	\$2.50 Coors Light Bottles
FRIDAY	6-7 & 9-11	\$4 Long Islands
SATURDAY	9-11	\$6 Bacardi Rum Buckets
SUNDAY	3-6	B.Y.O.B. Brunch! \$4 Build Your Own Bloody \$3 Coronas

All Daily features are available from Open until Midnight

Halfy Hour Snacks

Snack prices are valid during Halfy Hour Only

BUFFALO PRETZEL 6

Soft pretzel / buffalo chicken / cheddar cheese

Lil' MACHO NACHO 6

Nachos topped w/ all the fixin's

LOADED FRIES 5

Crispy fries / queso / bacon / scallions / sriracha

TACO MAC 6

Mac n' cheese / taco seasoned beef / tortilla chips

BUFFALO QUESADILLA 6

Chicken / buffalo sauce / cheddar jack cheese

Items ordered off of listed Halfy Hour times will be charged accordingly

BETWEEN THE BUNS

ALL of our burgers are made with *Certified Angus Beef!*
Gluten Free roll available for any sandwich for \$1 more

All "Between the Bun" items served w/ one classic side

CLASSIC ANGUS 10

Half pound certified angus beef / Cooper cheese / lettuce / tomato / red onion / brioche bun

CHEDDAR BACON RANCH 12

Half pound certified angus beef / crispy bacon / cheddar cheese / creamy ranch / lettuce / tomato / pretzel bun

THE HANGOVER 12

Half pound certified angus beef / fried egg / bacon / Cooper cheese / lettuce / tomato / grilled Texas toast

TEXAS TURKEY 11

Turkey burger / pepper jack cheese / crispy fried onions / BBQ drizzle / lettuce / tomato / brioche bun

NASHVILLE CHICKEN 12

Hand battered crispy / southern fried chicken / pickles / lettuce / tomato / Nashville aioli / brioche bun

THE HOT HOUSE 14

Slow smoked hickory brisket / cheddar cheese / pickled pepper relish / sweet n' spicy glaze / brioche bun

CHICKEN CHEESESTEAK 12

Chopped chicken / onions / mushrooms / peppers / Cooper cheese / hoagie roll

LOBSTER ROLL 22

Tender lobster / drawn butter / toasted brioche roll

JALAPEÑO SAUSAGE 11

House made jalapeño sausage / pickled pepper relish / toasted brioche roll

STEAK SANDWICH 13

Tender sirloin steak / arugula / tomato / horsey sauce / hoagie roll

Kitchen HOURS

MONDAY 11:30am — 10:00pm

TUESDAY 11:30am — 10:00pm

WEDNESDAY 11:30am — 10:00pm

THURSDAY 11:30am — 11:00pm

FRIDAY 11:30am — 1:00am

SATURDAY 4:00pm — 1:00am

SUNDAY 10:30am — 10:00pm

PLATES

LOBSTER TAIL 22

Half pound steamed tail / drawn butter / crispy fries / cole slaw / lemon

SIRLOIN STEAK 18

Tender pan roasted sliced sirloin / mushrooms / Marsala wine / chef's daily sides

LOBSTER MAC 17

Tender lobster / cavatappi noodles / sherry cheese sauce / bread crumb topping

CRISPY CHICKEN MAC 14

Crispy hand battered chicken / BBQ drizzle / mac n' cheese

FISH & CHIPS 16

Fresh battered haddock / cole slaw / crispy fries / lemon / tartar

BUDDAH BOWL 14

Sesame crusted Ahi tuna / bulgur wheat / sesame oil / baby bok choy / carrots / soy

FISH TACOS 13

Broiled haddock / citrus slaw / pico de gallo / chipotle aioli / corn tortilla

SHRIMP QUESADILLA 14

Tender shrimp / pepper jack / pico de gallo / spicy aioli / tortilla chips / roasted corn salsa / sour cream

SCALLOPS 18

Cajun seasoned seared scallops / house made sausage / dirty rice / grilled lemon

FAJITAS 16

Chicken OR Steak / peppers / onions / cheddar Jack cheese / lettuce / tomato / salsa / sour cream / flour tortillas

ON THE SIDE

CLASSICS

FRENCH FRIES 4

CHEF'S POTATO 3

COLE SLAW 3

RG HOUSE SALAD 5

EDAMAME 5

CLASSIC CAESAR 5

CHEF'S VEGGIES 4

PREMIUMS

MAC N' CHEESE 5 / +3

SWEET POTATO FRIES 5 / +2

LOBSTER MAC 8 / +6

(+) Premium sides will be an additional charge to menu items

Buy the
KITCHEN STAFF
a Round!!
\$12

The River Grille kitchen staff is here to serve you the absolute freshest ingredients around! All menu items are carefully prepared to order. We thank you for your patience while we prepare your food!