

APPETIZERS

FRENCH ONION SOUP 6

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

FLAVOR OF THE WEEK 6

Rotating soup feature, just ask!

CHILI BOWL 6

House made chili / cheddar cheese / scallions

RIVER GRILLE CRAB FRIES 14

Old bay seasoned fries / creamy crab dip / queso

WING BITES 12

ONE POUND of juicy fried chicken bites / celery / blue cheese

Choose sauce: Classic buffalo / honey sriracha / BBQ / garlic parmesan / Chipotle Honey BBQ / Thai chili

BOWLS & GREENS

STEAK CAPRESE 15

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

FIESTA 12

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

FARRO BOWL 11

Chilled farro / roasted pears / pumpkin seeds / roasted sweet potato / raisins / honey thyme vinaigrette

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

BUFFALO CAESAR 12

Hand battered buffalo tossed chicken / Romano cheese / garlic croutons / romaine lettuce / creamy house made Caesar dressing

SUBSTITUTE: Grilled Chicken. Grilled Steak 8oz +2 Grilled Shrimp +3

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.

DRESSINGS

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

BUFFALO EGGROLLS 10

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

CHEESE BITES 10

Fried Wisconsin cheese curd bites / caramelized onion ranch

CURRY MUSSELS 12

Prince Edward island mussels / ginger / garlic / coconut milk / curry / cream / basil / grilled toast points

CRAB DIP 15

Creamy crab dip / tortilla chips / celery sticks

MACHO NACHOS 13

Seasoned beef / queso / black beans / tomato / jalapenos / black olives / cilantro sour cream / salsa

CALAMARI 12

Flash fried calamari / cherry peppers / lemon / citrus aioli / marinara

halfy hour.

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

HALFY HOUR & DAILY FEATURES

MONDAY	6-7	BURGER NIGHT! \$2.50 Sam Adams
TUESDAY	6-7	TRIVIA NIGHT @ 7PM \$3 Twisted Teas
WEDNESDAY	6-7	\$2.50 Miller Lite Bottles
THURSDAY	6-7	\$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 22oz Miller Lite Draft

All Daily features are available from Open until Midnight

Halfy Hour Snacks

Snack prices are valid during Halfy Hour Only

Lil' MACHO NACHO 6HH / 10

Nachos topped w/ all the fixin's

LOADED FRIES 5HH / 8

Crispy fries / queso / bacon / scallions / sriracha

BEEF QUESADILLA 6HH / 8

Seasoned ground beef / cheddar cheese / salsa / sour cream

BUFFALO QUESADILLA 6HH / 8

Chicken / buffalo sauce / cheddar jack cheese / blue cheese

CHILI MAC N' CHEESE 6HH / 8

House made chili / creamy mac & 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 or Wheat 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

MAC DADDY 13

Half pound beef burger / mac and cheese / bacon / BBQ / lettuce / tomato / brioche bun

THE HANGOVER 13

Half pound beef burger / over easy egg / bacon / Cooper cheese / lettuce / tomato / grilled Texas toast

THE BIRD-GER 12

Turkey burger / provolone cheese / honey chipotle BBQ / caramelized onion / tomato / arugula / wheat bun

NASHVILLE CHICKEN 12

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

SHORTY 13

Tender braised short rib / ginger / garlic / scallion / brown sugar soy / sesame seeds / carrots / mixed greens / brioche bun

CHICKEN CHEESESTEAK 12

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

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

RICE 3

PREMIUMS

MAC N' CHEESE 5 / +3

CHEESE BITES 10 / +5

SWEET POTATO FRIES 5 / +2

LOBSTER MAC 8 / +6

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

PLATES & SKILLET

FAJITAS 16

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

STEAK HOUSE QUESADILLA 13

Grilled sirloin / caramelized onion / mushroom / cheddar cheese / Aioli / crispy fries

SIRLOIN STEAK 18

Tender pan roasted sliced sirloin / mushrooms / Marsala wine sauce / 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
ADD battered shrimp +4

BOLOGNESE 17

House made tagatelli / fresh ground beef / pork / pancetta carrots / celery / onion / garlic bread

SHORT RIB 17

Tender Madeira braised short rib / pumpkin seeds / sweet potato mashed

JAMBALAYA 18

Jumbo shrimp / house made sausage / peppers / onions / creamy Creole sauce / rice

LOBSTER TAIL 22

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

Kitchen HOURS

MONDAY 11:30am — 10:00pm

TUESDAY 11:30am — 10:00pm

WEDNESDAY 11:30am — 10:00pm

THURSDAY 11:30am — 10:00pm

FRIDAY 11:30am — 1:00am

SATURDAY 4:00pm — 1:00am

SUNDAY 10:30am — 10:00pm

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!