

RIVER GRILLE

HISTORIC DISTRICT • EASTON PA

SOUPS

LOBSTER BISQUE 13.95
Atlantic lobster, chive oil

SOUP DU JOUR 11.95
chef's inspiration, farm-fresh ingredients

SALADS

HOUSE 13.95
mixed green, almond, blue cheese, sherry vinaigrette

APPLE 16.95
mixed green, candied walnut, goat cheese, apple cider vinaigrette

CHOP CHOP 16.95
mixed green, caper, roasted red pepper, kalamata olive, cucumber, feta, balsamic vinaigrette

CAESAR 13.95
romaine, parmesan, caesar dressing, crouton

ROASTED BEET SALAD 16.95
arugula, goat cheese, candied walnut, pistachio vinaigrette

Add chicken 9.95, shrimp 12.95, salmon 14.95, tuna 17.95

BRICK OVEN PIZZA

MARGHERITA 15.95
mozzarella, basil, san marzano tomato

APPLE & BRIE 19.95
caramelized apple, prosciutto, arugula, fig glaze

SHRIMP 23.95
pesto, sliced tomato, mozzarella, arugula

QUATTRO FORMAGGIO 18.95
parmesan, mozzarella, blue cheese, goat cheese, balsamic, truffle essence

VEGETABLE 16.95
tomato, asparagus, mushroom, spinach, mozzarella & goat cheese

CHICKEN BIANCA 21.95
roasted chicken, broccolini, sriracha aioli

SAUSAGE 17.95
wild mushroom, onion, mozzarella, jalapeño aioli

HOUSE BIANCA 18.95
ricotta, prosciutto, fig glaze

STARTERS

EDAMAME *GF* 9.95
sea salt

FRIED CALAMARI 15.95
jalapeño aioli, san marzano tomato marinara

CHICKEN SPRING ROLL 13.95
napa cabbage, carrot, hoisin, sriracha aioli, chive oil

SHRIMP & BISCUIT 16.95
buttermilk biscuit, boursin cream

HOUSE-MADE MEATBALLS 13.95
slow-simmered marinara, whipped ricotta, red pepper flake, garlic ciabatta

HOUSE-MADE MOZZARELLA *GF* 13.95
vine-ripened heirloom tomato, vidalia onion, caper, balsamic reduction

LOBSTER SLIDERS 23.95
sautéed Atlantic lobster, shallot, chive, limoncello aioli, brioche

COCONUT SHRIMP 14.95
sweet chili glaze

MUSSELS IN BROTH 16.95
Prince Edward Island mussels, white wine—chipotle broth, fennel, tomato, ciabatta

TUNA TARTARE 23.95
hand-cut ahi, blue crab, wakame, ginger vinaigrette, wonton chips

SHORT RIB EMPANADAS 16.95
pulled beef short rib, mozzarella, green pepper and onion stuffed, curtido slaw, jalapeño aioli

HOUSE-MADE PASTA

MADE DAILY. GLUTEN FREE PASTA IS AVAILABLE.

PENNE ALLA VODKA 23.95
pulled chicken thigh, pea, caramelized onion, parmesan

ORECCHIETTE BROCCOLINI 23.95
sausage, red pepper flake, olive oil, tomato sauce, parmesan

RAVIOLI 23.95
mushroom & boursin cheese, marsala cream sauce

GNOCCHI BOLOGNESE 26.95
veal, beef, & pork ragù, parmesan

PESTO PENNE 28.95
gulf shrimp, basil cream, parmesan

CHICKEN PARM 23.95
breaded cutlet, linguine, marinara, mozzarella & parmesan

HOUSE-MADE MEATBALLS & LINGUINE 23.95
slow-simmered marinara, whipped ricotta, red pepper flake, garlic ciabatta

with seafood

LOBSTER PAPPARDELLE 33.95
Atlantic lobster, oyster mushroom, sherry cream

FRUTTI DI MARE 32.95
squid ink capellini, arrabbiata, shrimp, mussel, daily catch

ENTRÉES

FRENCHED CHICKEN *GF* 25.95
roasted leek—cauliflower purée, baby carrot, orange balsamic glaze

CENTER CUT PRIME PORK CHOP *GF* 32.95
fingerling potato, broccolini, chimichurri

GUINNESS BRAISED SHORT RIBS 35.95
garlic mashed potato, green bean, red wine demi-glaze, frizzled onion

RIVER GRILLE BURGER 18.95
cheddar, bacon, tomato, frizzled onion, River Grille sauce, fries or salad

FILET MIGNON 48.95
whipped potato, asparagus, red wine demi

BLACK AND BLUE RIBEYE 49.95
16 oz. cajun rubbed, roasted potato, frizzled onion, blue cheese

AHI TUNA *GF* 36.95
togarashi-sesame crust, wasabi whipped potato, julienne vegetables, pineapple sauce

PISTACHIO CRUSTED SALMON *GF* 31.95
mushroom risotto, broccolini, mustard beurre blanc

SEARED DIVER SCALLOPS *GF* 42.95
spinach & corn risotto, smoked bacon, pineapple relish

SWORDFISH *GF* 31.95
sweet potato purée, asparagus, lemon-garlic beurre blanc

CRAB CAKE 37.95
mashed potato, green bean, cajun remoulade

CHILEAN SEA BASS *GF* 42.95
broccolini, roasted tomato, coconut curry

A LA CARTE SAUCES 3.25 *red wine demi | chimichurri | blue cheese*

SIDES 6.95 *sautéed broccolini | garlic mashed potatoes | parmesan truffle fries | wild mushroom risotto | asparagus | roasted fingerling potatoes*