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 12.95
baby green, almond, blue cheese, sherry vinaigrette

APPLE 14.95
candied walnut, goat cheese, apple cider vinaigrette

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

CAESAR 12.95
romaine, parmesan, caesar dressing, crouton

PEAR 14.95
arugula, toasted pecan, goat cheese, raspberry vinaigrette

Add chicken 7.95, shrimp 10.95, salmon 12.95, tuna 16.95

Wood-Fired Pizza

MARGHERITA 15.95
mozzarella, basil, San Marzano tomato

APPLE & BRIE 19.95
caramelized local apple, prosciutto, fig reduction, arugula

HOUSE BIANCA 18.95
ricotta, prosciutto, fig glaze

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

VEGAN 15.95
portobello, broccolini, roasted red pepper, garlic, tomato sauce

CHICKEN BIANCA 21.95
roasted chicken, broccolini, sriracha aioli

SAUSAGE 17.95
wild mushroom, onion, mozzarella, jalapeño aioli

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

STARTERS

EDAMAME 8.95
fleur de sel

FRIED CALAMARI 14.95
jalapeño aioli, san marzano tomato marinara

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

SHRIMP & BISCUIT 15.95
buttermilk biscuit, boursin cream

TUNA TARTARE 21.95
hand-cut ahi, blue crab, wakame, ginger vinaigrette, wonton chips

HOUSE-MADE MOZZARELLA 12.95
vine-ripened heirloom tomato, vidalia onion, caper, balsamic reduction

LOBSTER SLIDERS 21.95
sautéed Atlantic lobster, shallot, chive, limoncello aioli, brioche

MUSSELS IN BROTH 14.95
Prince Edward Island mussels, white wine-chipotle broth, fennel, ciabatta

COCONUT SHRIMP 14.95
sweet chili glaze

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

HOUSE-MADE PASTA

MADE DAILY. GLUTEN FREE PASTA IS AVAILABLE.

PENNE ALLA VODKA 21.95
pulled dark meat chicken, pea, caramelized onion, parmesan

ORECCHIETTE BROCCOLINI 21.95
sausage, red pepper flake, olive oil, tomato sauce, parmesan

GNOCCHI BOLOGNESE 24.95
veal, beef, & pork ragù, parmesan

RAVIOLI 21.95
boursin, spinach, marsala cream

PESTO PENNE 25.95
gulf shrimp, basil cream, parmesan

CHICKEN PARM 22.95
breaded, linguine, marinara, mozzarella & parmesan

with seafood

LOBSTER PAPPARDELLE 31.95
Atlantic lobster, oyster mushroom, sherry cream

FRUTTI DI MARE 31.95
squid ink capellini, arrabbiata, shrimp, mussel, daily catch

ENTRÉES

FRENCHED CHICKEN 25.95
roasted leek-cauliflower purée, baby carrot, orange balsamic glaze

CENTER CUT PRIME PORK CHOP 29.95
fingerling potato, broccolini, chimichurri

GUINNESS BRAISED SHORT RIBS 32.95
garlic mashed potato, green bean, red wine demi-glace, frizzled onion

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

FARMHOUSE VEGGIE BURGER 17.95
portobello, tomato, brioche bun, sriracha aioli, fries or salad

FILET MIGNON 44.95
mashed potato, asparagus, red wine demi

AHI TUNA 36.95
togarashi sesame crust, wasabi potato, julienne vegetables, pineapple sauce

PISTACHIO CRUSTED SALMON 29.95
wild caught salmon, mushroom risotto, broccolini, mustard beurre blanc

SWORDFISH 31.95
butternut squash au gratin, asparagus and caper beurre blanc

SEARED DIVER SCALLOPS 38.95
spinach & corn risotto, smoked bacon, pineapple relish

BLACK AND BLUE RIBEYE 48.95
16 oz. cajun rubbed, roasted potato, frizzled onion, blue cheese

CHILEAN SEA BASS 38.95
broccolini, roasted tomato, coconut curry

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity is automatically applied to parties of 8 or more.