

Sandwiches

All Sandwiches are served with Steak Fries.

THE GRILLE CLUB	\$9.99
Smoked turkey and bacon with cheddar cheese, lettuce and tomatoes.	
TURKEY REUBEN	\$9.99
Thin sliced turkey with honey mustard dressing and Swiss cheese on rye bread.	
CORNED BEEF REUBEN	\$9.99
Thinly sliced corned beef with sauerkraut, 1000 Island dressing and Swiss cheese on rye bread.	
TORTILLA WRAP	\$9.99
Your choice of grilled chicken or turkey wrapped inside a tortilla with shredded cheddar, lettuce and tomatoes, ranch dressing served on the side.	
RIVER CITY GRILLE BURGER	\$10.99
Half pound ground sirloin, bacon, cheddar cheese on a toasted kaiser roll.	
BBQ CHICKEN SANDWICH	\$10.99
Grilled breast of chicken on a kaiser roll, served with crisp bacon, Swiss cheese and smothered in smokey BBQ sauce.	
STEAK SANDWICH	\$11.99
Thinly sliced beef sautéed with caramelized onions on a toasted sub roll, laced with provolone cheese.	
CRABCAKE SANDWICH	\$12.99
Broiled lump crabcake on kaiser roll.	

Pasta

PASTA POMODORO	\$13.99
Sautéed fresh basil, plum tomatoes, roasted garlic, cracked black pepper and white wine, finished with reggiano cheese and served over bowtie pasta. With Grilled Chicken, add \$2.00	
CHICKEN PARMESAN	\$14.99
Lightly seasoned chicken breast, crispy fried, topped with marinara sauce and mozzarella cheese, served over linguini pasta.	
PENNE ARRABBIATA	\$15.99
Tender penne pasta tossed with grilled chicken, black olives, sun-dried tomatoes, caramelized onions and a pesto cream sauce.	
MUSSELS AGLIO OLIO	\$16.99
New Zealand mussels sautéed with roasted garlic, Italian herbs and lemon butter sauce, served over tender angel hair pasta.	
SHRIMP PASTA	\$17.99
Jumbo Gulf shrimp sautéed with artichoke hearts, lemon, roasted garlic, tomatoes, spinach, olives.	

Grille Specialties

All Grille Specialties are served with Our Chef's Choice of Appropriate Accompaniments and Fresh Rolls with Creamery Butter.

GRILLED NEW YORK STEAK	\$18.99
12 ounce sirloin steak with shiitake mushroom pan sauce.	
PORK CHOP	\$17.49
10 ounce center cut pork chop grilled and glazed with an apple and southern bourbon brown sauce.	
ATLANTIC SALMON	\$16.99
Char-grilled fillet of salmon topped with sautéed artichokes, plum tomatoes, then finished with a roasted garlic butter sauce.	
TILAPIA VERACRUZ	\$16.99
Pan roasted fillet of tilapia baked with fresh tomatoes, green chilies, fresh herbs and topped with parmesan cheese.	
RCG SIGNATURE RIBEYE	\$19.99
Center cut 14 ounce ribeye wood fire grilled, served with an ancho chili butter.	
MARYLAND CRABCAKE DUO	\$20.99
Twin broiled lump crabcakes or one crabcake and a petite filet.	
LAMB RACK	\$23.99
Frenched rack of lamb seared with dijon and rosemary, then glazed with a demi-glace sauce.	