

551-287-6333
 390 Hackensack Ave
 Hackensack, NJ 07601



The Grill at Riverside
 MODERN SEASONAL FLARE

LUNCH MENU

11:30am - 4:00pm

RAW BAR

Salmon Roll avocado, cucumber, yuzu-ginger aioli	17
Yellowtail Jalapeño-Ginger yuzu guacamole, shiso, scallion	18
Colossal Lump Crabmeat Cocktail avocado, little gem lettuce, jalapeño tartar sauce	25
Spicy Tuna avocado, kewpie-sriracha, puffed rice	17
Crispy Wagyu Beef Nigiri / truffle aioli, dashi, grated daikon, wasabi	16
Tuna Tartare / smashed avocado, yuzu-chili aioli	18

STARTERS

Vodka Burrata Flatbread local burrata, vodka sauce, basil, cracked black pepper	17
Fig and Gorgonzola Flatbread fig jam, sea salt, frisee	18
Roasted Mushroom Flatbread ricotta, extra virgin olive oil	18
Spicy Rock Shrimp chili-lime mayo, grapefruit, avocado, sesame	18
Atlantic Salmon Salad field greens, maple mustard dressing	19
Grilled Octopus hummus, black olive tapenade, blistered shishito pepper	25
Local NJ Burrata Salad sweet potato, delicata squash, bitter greens, aged balsamic	18
Caesar Salad / caesar dressing, filone croutons	16
Chopped Salad / asparagus, artichoke, avocado, cucumber, tomato, haricot verts, olives, hard-boiled egg, buttermilk dressing	17

Add additions to any salad:
 Chicken / 10 - Salmon / 18

LUNCH SPECIALTIES

Spicy Asian Chicken Salad cabbage, thai chili, basil, peanuts, crispy wonton, mint	22
Poke Bowl salmon, yellowtail, avocado, cucumber, ginger, shiso, sushi rice	23
THE GRILL Burger (Prime Blend) caramelized onion, vermont cheddar, house sauce, french fries, brioche bun	25
Fried Chicken Sandwich sriracha, pickles, ranch dressing, french fries	19
Rhode Island Calamari Salad frisée, radicchio, sesame seeds & Thai lime chili vinaigrette	18
Grilled Chicken Panini mushrooms, sage, fontina, onion, arugula, foccacia	19

SIDES

Pomme Frites / sea salt (VE)	10
Skillet Mac & Cheese / house blend (V)	15
Brussels Sprouts / cipollini onion, bacon (V)	12
Green Spinach / fontina, nutmeg (V)	12
Roasted Cauliflower / capers, parmigiano reggiano	12
Mashed Potatoes / Vermont butter, sea salt (V)	10

VE = Vegan V = Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OUR HAPPENINGS

We invite you to experience our weekly happenings:
 Mondays: Wine Down with specially priced bottles of wine
 Sundays: Brunch, Bottomless Mimosas + Bloody Mary's

FROM OUR GRILL

All steaks are hand selected and aged for 28 days

Prime Strip Steak / 12 Oz	50
Filet Mignon / 8 Oz	48
Rib Eye Bone In / 22 Oz	62
Prime Strip Steak / 16 Oz	60
Berkshire Porkchop	38

ENTREES

Pan Seared Barneget Bay Scallops (GF) broccoli rabe, mustard-apple cider sauce, pine nuts	36
Gargenelli alla Vodka gargenelli pasta, San Marzano tomatoes, onion, vodka	24
Atlantic Salmon farro, black kale, lemon beurre blanc	28
Grilled Branzino spinach, mashed potatoes, lemon-caper brown butter	36
Organic Chicken Marsala (GF) crispy fingerling potato, maitake mushrooms, marsala jus	28

WE DO PRIVATE EVENTS!

Experience our world-class creative
 culinary for your next private celebration, hosted at
 Above, The Cellar or The Patio.