

## Winter Lunch Menu

Monday - Friday

11:30am - 4:00pm



(551) 287-6333

390 Hackensack Ave

Hackensack, NJ 07601

# The Grill at Riverside

MODERN CUISINE WITH SEASONAL FLAIR

## Raw Bar

Colossal Lump Crab Cocktail	25
avocado, little gem lettuce, jalapeño, tartar sauce	
Tuna Tartare	18
avocado, ponzu, wonton crisp	
Half-Dozen Oysters	18
champagne mignonette	

## Starters

Grilled Octopus	25
caramelized fingerling potatoes, shishito peppers, jalapeño pickle beurre blanc	
Fried Calamari	18
sriracha aioli, cherry peppers, fresh lemon	

## Sushi

Salmon Roll	17
avocado, cucumber, yuzu-ginger aioli	
Yellowtail Jalapeno-Ginger Roll	18
yuzu guacamole, shiso, shallot	
Spicy Tuna Roll	17
avocado, kewpie-sriracha, puffed rice, scallions	
Crispy Wagyu Beef Nigiri	16
truffle aioli, crispy rice	
Spicy Rock Shrimp Roll	18
avocado, cucumber, jalapeño, grapefruit, sriracha aioli	

Choice of Classic Caesar Salad <i>or</i> Fresh Market Salad	<b>Lunch Feature</b> <i>"The Grill" Luncheon Trio</i> Cup of Chicken Soup 18	Choice of Prime Blend Sliders with Sharp Cheddar <i>or</i> Pan Roasted Atlantic Salmon
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## Flatbreads

Margherita Burrata Flatbread	17
local burrata, crushed local New Jersey tomato, oregano, basil, cracked black pepper	
Pancetta & Artichoke Flatbread	19
fig jam, mizuna, crudo cheese, gruyere, cipollini	
Truffle & Wild Mushroom Flatbread	18
maitake, garlic, mozzarella, truffle oil	
Short Rib Flatbread	22
horseradish sauce, mozzarella, crispy onions, arugula	

## Salads

Spicy Asian Chicken Salad	22
cabbage, thai chile, basil, peanuts, crispy wonton, mint	
Atlantic Salmon Salad	19
fall greens, roasted heirloom beets, barley, salmon roe, cream bonito sauce	
Local NJ Burrata Salad	18
sweet potato, delicata squash, bitter greens, aged balsamic	
Classic Caesar	16
caesar dressing, filone croutons	
Chopped Salad	17
asparagus, artichoke, avocado, cucumber, tomato, haricot verts, olives, hard-boiled egg, herb vinaigrette	
<i>Add Grilled Chicken (10) or Pan Roasted Atlantic Salmon (12) to any salad</i>	

<b>The Grill</b>	
<i>All steaks are hand selected and aged for 28 days</i>	
Tomahawk Steak - 36 oz	MP
Filet Mignon - 8 oz	48
Prime NY Strip Steak - 16 oz	60

<b>Private Events</b>
Experience our world-class creative cuisine and remarkable service for your next private celebration for up to 200 guests. Tours of our event spaces are available anytime upon request.

## Entrees

Grilled Branzino	36
roasted heirloom tomatoes, saffron puree, saffron vinaigrette	
Atlantic Salmon	28
farro, black kale, lemon beurre blanc	
Pan Seared Sea Scallops (GF)	36
broccoli rabe, mustard-apple cider sauce, pine nuts	
Poke Bowl	23
salmon, yellowtail, avocado, cucumber, serrano, sushi rice	
Organic Brick Chicken	28
crispy fingerling potatoes, maitake mushrooms, red wine jus	

Garganelli alla Vodka	24
san marzano tomatoes, classic pink vodka sauce	
Buttermilk Fried Chicken Sandwich	19
coleslaw, white cheddar, lettuce, tomato, guajillo sauce, house-made chips	
Grilled Chicken Panini	19
mushrooms, sage, fontina, onion, arugula, foccacia	
Berkshire Pork Chop	42
roasted heirloom potatoes, mostarda sauce	
"The Grill" Burger	25
ribeye blend, vermont cheddar, caramelized onion, french fries	

<b>Accompaniments</b>			
French Fries	10	Creamy Spinach	12
sea salt		bechamel sauce, cipollini onion, bacon	
Skillet Mac & Cheese	15	Roasted Cauliflower	12
<i>Add Braised Larson Farm Short Rib \$5 supplement</i>		capers, parmigiano reggiano	
Brussels Sprouts	12	Whipped Potatoes	10
cipollini onion, bacon		russet potatoes, Vermont butter, sea salt	

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