

Spring Dinner Menu



The Grill at Riverside

MODERN CUISINE WITH SEASONAL FLAIR

Private Events

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

Raw Bar

Colossal Lump Crab Cocktail	25
avocado, little gem lettuce, jalapeño tartar sauce, lemon	
Tuna Tartare	18
avocado, ponzu, wonton crisp	
Half-Dozen Oysters	18
cocktail sauce, red wine mignonette, lemon	
Chilled Colossal Shrimp Cocktail	24
cocktail sauce, lemon, crushed ice	

Sushi

Chef's Special Nigiri	25
5 pieces, ask your server which fresh fishes are available today	
Royal Roll	22
tuna, salmon, whitefish, ebi, avocado, shiso, ginger puree	
Yellowtail Jalapeno-Ginger Roll	18
yuzu guacamole, shiso, shallot	
Spicy Tuna Roll	17
avocado, kewpie-sriracha, puffed rice, scallions	
Seared Salmon Roll	22
spicy kani, shrimp tempura, mango, jalapeño, cream cheese,	
Tiger Shrimp Tempura Roll	20
baby asparagus, avocado, strawberry, mango salsa	

Flatbreads

Burrata Margherita	17
heirloom tomato confit, basil, organic olive oil, cracked black pepper	
Hot Honey Pepperoni	18
jalapeño, mozzarella, tomato, honey	
Truffle & Wild Mushroom Flatbread	18
maitake, black garlic pesto, mozzarella, truffle oil	
Short Rib Flatbread	21
baby arugula pesto, ricotta, spring onions	

Starters

Just-Made Ricotta	16
Olio fresco, aleppo pepper, cracked black pepper, honeycomb, grilled focaccia	
Colossal Crabcake	26
spring greens, pea shoots, mustard beurre blanc	
Grilled Octopus	25
roasted Peruvian purple potatoes, green peas, pea tendrils, charred lemon	
Fried Calamari	18
sriracha aioli, cherry peppers	

From The Grill

All steaks are hand selected and aged for 28 days

Tomahawk Steak - 36 oz	MP
Filet Mignon - 8 oz	48
Prime NY Strip Steak - 16 oz	60

Sauces

Steak Sauce, Au Poivre, Smoked Ranch, Jalapeño Chimichurri

Salads

Local NJ Burrata Salad	18
roasted confit heirloom tomatoes, serrano chile, frisée	
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>	

Entrees

Maitake Mushroom Ravioli	24	Marinated Hanger Steak	38
asparagus, sugar snap peas, heirloom cauliflower, guajillo brown butter		roasted baby carrots, red onion, tomato, herbed jasmine rice, huancaína cheese sauce	
Pan Seared Halibut	38	Larson Farm Short Rib	38
tomatillo pico de gallo, fiddlehead ferns, salsa verde, grilled ramps		baby arugula pesto risotto, fava beans, chimichurri breadcrumbs, huckleberry jus	
Grilled Branzino	36	Hazelnut Crusted Baby Rack of Lamb	38
roasted heirloom tomatoes, saffron-potato puree, citrus-saffron butter vinaigrette		Peruvian purple potato au gratin, peas a la française, baby artichokes, carrots, sugar snap peas, truffled red wine jus	
Grilled Wild Atlantic Salmon	28	Beef Wellington	55
pistachio gremolata, citrus-onion soubise, quinoa, sugar snap peas		prosciutto wrapped filet mignon, mushroom duxelles, puff pastry, white truffle & red wine demi glace, <i>served medium rare to medium</i>	
Roasted Bell & Evans Chicken Breast	28	"The Grill" Burger	25
farro, grilled spring onions, truffle & ramp butter, sauternes jus		kobe beef blend, vermont cheddar, caramelized onion, french fries	

Accompaniments

Truffle Fries	12	Roasted Wild Mushrooms	12
white truffle, parmesan, fines herbs		salsa verde	
Skillet Mac & Cheese	12	Bruleed Baby Carrots	12
<i>Add Braised Larson Farm Short Rib \$5 supplement</i>		smoked ranch	
Grilled Jumbo Asparagus	12	Whipped Potatoes	12
chopped egg, brown butter		russet potatoes, vermont butter, sea salt	

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