

## Springtime Brunch Menu

*\*By law in the state of New Jersey, alcohol cannot be served before 12pm on Sundays\**



# 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

### Cocktail Features

<b>The Best Mimosas</b>	14 per glass 50 per "pitcher" - serves 4	<b>"The Grill" Shrimp Cocktail Bloody Mary</b>	22
classic, prickly pear, passionfruit, blood orange, white peach		2 colossal shrimp, platinum 4x distilled vodka, tomato juice, fresh grated horseradish, fresh lemon, celery spear, cracked black pepper	

### Raw Bar

<b>Colossal Lump Crab Cocktail</b>	25
avocado, little gem lettuce, jalapeño, tartar sauce	
<b>Tuna Tartare</b>	18
avocado, ponzu, wonton crisp	
<b>Half-Dozen Oysters</b>	18
cocktail sauce, red wine mignonette, lemon	

### Starters

<b>Artisan Bakery Basket</b>	22
fresh assorted croissants, scones, muffins whipped butter, fruit compote, honeycomb	
<b>Chia Oatmeal &amp; Housemade Granola</b>	16
oat milk, toasted walnut, banana, shredded coconut	
<b>Just-Made Ricotta</b>	16
olio fresco, chile, cracked black pepper, grilled sourdough	
<b>Fried Calamari</b>	18
sriracha aioli, cherry peppers, fresh lemon	

### The Grill

*All steaks are hand selected and aged for 28 days*

<b>Tomahawk Steak - 36 oz</b>	MP
<b>Filet Mignon - 8 oz</b>	48
<b>Prime NY Strip Steak - 16 oz</b>	60

#### Sauces

Steak Sauce, Au Poive, Smoked Ranch, Jalapeño Chimichurri

### Sushi

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

### Salads

<b>Asian Chicken Salad</b>	22
Red cabbage, baby carrots, peppers, green mango, thai basil, peanuts, wonton crisp, sesame dressing honey-lime dressing	
<b>Spring Salad</b>	18
baby spinach, watercress, baby arugula, green apples, green papaya, honey-lemon vinaigrette	
<b>Classic Caesar</b>	16
caesar dressing, filone croutons	
<b>Chopped Salad</b>	17
asparagus, artichoke, avocado, cucumber, tomato, haricot verts, olives, hard-boiled egg, herb vinaigrette	

*Add Grilled Chicken (10) or Pan Roasted Atlantic Salmon (12) to any salad*

### Brunchtime Specials

<b>"The Grill" Pancake</b>	18	<b>Crabcake Benedict</b>	28
banana pancake, whipped cream, fresh berries		colossal lump crabcake, bearnaise sauce, mixed greens	
<b>Cinnamon Swirl French Toast</b>	22	<b>Tempura Flounder Sandwich</b>	25
housemade ricotta, berry jam, maple-honey		tomato, green cabbage, tartar sauce	
<b>Classic Avocado Toast</b>	18	<b>Chicken Panini</b>	21
7-grain toast, slow poached egg, confit heirloom tomato, micro basil		mushrooms, sage, fontina, onion, arugula on focaccia	
<b>Poke Bowl</b>	23	<b>"The Grill" Burger</b>	25
salmon, yellowtail, avocado, cucumber, serrano, sushi rice		kobe beef blend, vermont cheddar, caramelized onion, french fries	
<b>Smoked Salmon Eggs Benedict</b>	24	<b>The Brunch Burger</b>	25
aji amarillo hollandaise, watercress, focaccia		kobe beef blend, bacon, fried egg, vermont cheddar, french fries	

### Accompaniments

<b>Truffle Fries</b>	12	<b>Roasted Wild Mushrooms</b>	12
white truffle, parmesan, fines herbs		salsa verde	
<b>Skillet Mac &amp; Cheese</b>	12	<b>Bruleed Baby Carrots</b>	12
<i>Add Braised Larson Farm Short Rib \$5 supplement</i>		smoked ranch	
<b>Grilled Jumbo Asparagus</b>	12	<b>Whipped Potatoes</b>	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.