



# TWO RIVERS GRILLE

## DINNER MENU

**ENTREES SERVED WITH A HOUSE SALAD & DINNER ROLLS W/ HONEY-DILL BUTTER**

### TWO RIVERS FAVORITES

#### **GRILLED 8 OUNCE ANGUS BURGER ON A HARD ROLL**

CHOICE OF CHEESE, LETTUCE, TOMATOES, RED ONIONS, COLESLAW & FRIES 10.95

#### **CRAFT BEER BATTERED FISH & CHIPS**

OLD BAY TARTAR SAUCE, COLESLAW & SIDEWINDER FRIES 16.95

#### **PENNE TOSSED W/ CHICKEN, CHORIZO, ASPARAGUS & ONIONS**

TOMATO CREAM SAUCE 18.95

#### **PAN ROASTED FILLET OF TILAPIA**

ASPARAGUS, MUSHROOMS, TOMATO CONCASSE & SHERRY CREAM 17.95

#### **FLAMBEED 8 OUNCE FLATIRON STEAK AU POIVRE**

GREEN PEPPERCORN COGNAC CREAM SAUCE 21.95

#### **SLOW COOKED BBQ ST LOUIS RIBS**

SERVED W/ SIDEWINDER FRIES & COLESLAW                      HALF RACK 16 FULL RACK 24

### ENTREES

#### **CREAMY CHICKEN & FOREST MUSHROOM RISOTTO**

ASPARAGUS, SUNDRIED TOMATOES & PARMESAN DRIZZLED W/ TRUFFLE OIL 20.95

#### **SAUTEED SCALLOPS & JUMBO SHRIMP PICCATA W/ CAVATELLI PASTA**

ROASTED GARLIC, FRESH HERBS, CAPERS, TOMATO CONCASSE & LEMON FINISHED WITH SWEET BUTTER 23.95

#### **10 OZ GRILLED CERTIFIED ANGUS NY STRIP STEAK FRITES**

GRILLED ASPARAGUS, FRIES & ARGENTINIAN CHIMICHURRI SAUCE 25.95

#### **CAJUN BLACKENED SCOTTISH SALMON FILLET**

GRILLED PINEAPPLE-PEPPER SALSA W/ A HINT OF CILANTRO & COCONUT 22.95

#### **PAN-SEARED JUMBO LUMP CRAB CAKE**

JERSEY FRESH SWEET CORN RELISH & ROASTED RED PEPPER REMOULADE 21.95

#### **APPLEWOOD SMOKED BACON WRAPPED PORK TENDERLOIN**

PORCINI MUSHROOM CRUST & FRESH THYME BORDELAISE SAUCE 23.95

#### **SAUTÉED BONELESS BREAST OF CHICKEN**

MEDLEY OF FOREST MUSHROOMS, GARLIC & MARSALA WINE DEMI GLACE 19.95

#### **BREADED EGGPLANT PARMESAN OVER LINGUINI**

LAYERED W/ RICOTTA & MOZZARELLA CHEESES W/ TOMATO-BASIL MARINARA SAUCE 17.95

\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS





# TWO RIVERS GRILLE

## DINNER MENU

### APPETIZERS

<b>YELLOWFIN TUNA SASHIMI</b>	
PICKLED CUCUMBER SALAD, SPICY MAYO & ORANGE TERIYAKI GLAZE	10.95
<b>FRESH MOZZARELLA &amp; VINE RIPENED TOMATO CAPRESE</b>	
AVOCADO, ROAST PEPPERS, BASIL PESTO & BALSAMIC REDUCTION	7.95
<b>GARLIC PARSLEY TRUFFLE FRIES</b>	
HAWAIIAN BLACK LAVA SALT & BLUE CHEESE FONDUE	8.95
<b>BREADED CREAMY RISOTTO BALLS w/ MOZZARELLA</b>	
SUN-DRIED TOMATO CREAM SAUCE	8.95
<b>CHICKEN &amp; LEMONGRASS POTSTICKERS</b>	
ORANGE TERIYAKI GLAZE & SCALLIONS	8.95
<b>BREADED HALF MOZZARELLA MOONS</b>	
TOMATO-BASIL MARINARA SAUCE	7.95
<b>FLASH FRIED BUFFALO CALAMARI</b>	
BLUE CHEESE, RED ONIONS & CELERY TOSSED IN BUFFALO SAUCE	10.95
<b>TEMPURA BATTERED CRAB &amp; ASPARAGUS FRITTERS</b>	
SWEET THAI CHILI SAUCE	11.95

### SOUPS

<b>TRUFFLED MUSHROOM BISQUE WITH SHERRY</b>	
FINISHED W/ A TOUCH OF LIGHT CREAM	5.95
<b>CHEF'S AWARD WINNING CHILI CROCK</b>	
TOPPED WITH SHREDDED CHEDDAR CHEESE	5.95
<b>FRENCH ONION SOUP GRATINEE</b>	
FINISHED WITH CROUTONS & CARAMELIZED CHEESE	5.95

### ENTREE SALADS

<b>TRADITIONAL CAESAR SALAD</b>	
CRISP ROMAINE HEARTS, TOMATOES, KALAMATA OLIVES, CROUTONS & PARMESAN CHEESE TOSSED IN CREAMY CAESAR DRESSING	8.95
<b>EVERYTHING BUT THE KITCHEN SINK SALAD</b>	
CHOPPED SALAD OF ROMAINE HEARTS, AVOCADO, BACON, BLUE CHEESE, ROASTED PEPPERS, TOMATOES, CUCUMBER, OLIVES & CHOPPED EGG TOSSED IN BALSAMIC VINAIGRETTE	8.95
<b>MIXED GREENS SALAD</b>	
MANDARIN ORANGES, CANDIED NUTS, BLUE CHEESE CRUMBLES, GRAPE TOMATOES & TWIRLED CARROTS	7.95

\*ADD GRILLED CHICKEN 3, SHRIMP 5 OR SALMON 7 TO ANY SALAD

