

RIVERSIDE GRILLE

APPETIZERS

BANG BANG SHRIMP 14.00 <i>Tempura coconut shrimp with Thai chili glaze, served with Asian slaw</i>	SHRIMP SCAMPI FRITTA 14.00 <i>Lightly fried shrimp and lump crab, tossed in a garlic herb butter sauce with asparagus and roasted sun dried tomatoes</i>
ALFREDO SPINACH DIP 13.00 <i>Creamy sautéed spinach simmered with alfredo sauce, spices, and monterrey jack cheese, served with house-made tortilla chips and roasted tomato salsa</i>	ONION RINGS 12.00 <i>A stack of freshly fried, hand battered onion rings, served with buttermilk ranch and spicy dipping sauce</i>
DEVILED EGGS 11.00 <i>Picnic style deviled eggs topped with aged prime brisket bites</i>	DIP TRIO 14.00 <i>Made to order guacamole with home-made chili con queso and roasted salsa, served with corn tortilla chips. CHIPS, QUESO AND SALSA.....9.00</i>
SHRIMP COCKTAIL 13.00 <i>Chilled jumbo shrimp served with cocktail sauce</i>	SEAFOOD FONDEAUX 18.00 <i>Rich creamy mixture of sautéed shrimp and crawfish tails simmered in a bubbly cheese sauce with spinach and mushrooms, served with garlic bread</i>
CHICKEN QUESADILLAS 13.00 <i>Grilled flour tortillas filled with bacon, grilled chicken, roasted pico de gallo and two cheeses, served with sour cream and roasted salsa</i>	CORN FRITTERS 9.00 <i>Roasted corn and sautéed vegetables fried in a sweet dough and topped with powdered sugar</i>
PRIME BRISKET SLIDERS 14.00 <i>An appetizer portion of our tender slow roasted brisket served on fresh baked slider buns with sharp cheddar cheese, pickles and red onions</i>	SHRIMP EN BROCHETTE 15.00 <i>Bacon wrapped jumbo shrimp stuffed with cream cheese and mild jalapeno, and roasted, served with herbed butter</i>

HAND CRAFTED SOUPS

BAKED POTATO SOUP 8.00 <i>A bowl of buttery potato soup, topped with smoked bacon and scallions</i>	
LOUISIANA SEAFOOD GUMBO 12.00 <i>Gulf shrimp and crab meat simmered in a rich spicy broth with vegetables and andouille sausage</i>	

SIGNATURE SALADS

Homemade Buttermilk Ranch, Thousand Island, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, or Oil and Vinegar

GRILLED CHICKEN SALAD 16.00 <i>Lemon herbed grilled chicken breast with fresh salad greens, cucumbers, tomatoes, aged cheddar cheese, candied pecans, and roasted corn. Substitute grilled shrimp + 4.00 Substitute salmon + 7.00 Substitute steak + 10.00</i>	
GRILLED CHICKEN CAESAR SALAD 16.00 <i>Lemon herbed grilled chicken breast on crisp romaine lettuce, aged parmesan cheese, and creamy Caesar dressing. Substitute grilled shrimp + 4.00 Substitute salmon + 7.00 Substitute steak + 10.00</i>	
SOUTHERN CLUB SALAD 16.00 <i>Fried chicken tenderloins on fresh salad greens with smoked bacon, tomatoes, carrots, aged cheddar cheese, chopped egg, and signature honey mustard</i>	
RAINBOW SALAD 15.00 <i>Chicken salad and a seasonal variety of fresh fruits, served with poppy seed dressing</i>	
GREEK SALAD 16.00 <i>Chilled gulf shrimp and fresh salad greens tossed with fresh vegetables, feta cheese, imported Kalamata olives, Solinika peppers, cucumbers, red onions, tomatoes and authentic Greek salad dressing. Substitute steak + 10.00</i>	
TRADITIONAL HOUSE SALAD 6.00 <i>Mixed salad greens, carrots, aged cheddar cheese, bacon, cornbread croutons, tomatoes, and cucumbers</i>	
LITTLE GEM CAESAR SALAD 6.00 <i>An appetizer portion of our Caesar salad</i>	
GREEK SALAD APPETIZER 7.00 <i>A smaller version of our Greek salad without the shrimp</i>	

GOURMET STEAK BURGERS AND SANDWICHES

Our hamburgers are fresh ground half pound, aged Angus Beef. All hamburgers and sandwiches are served with fries or home-made cole slaw.

RIVERSIDE CHEESEBURGER	16.00
<i>Grilled to order and served on our home-made bun with your choice of American, Swiss, or cheddar cheese, lettuce, pickles, tomatoes, onions, and mustard. Add bacon +2.00</i>	
HICKORY BACON CHEESEBURGER	16.00
<i>Grilled and served on our home-made bun with aged cheddar cheese, sliced bacon, and barbecue sauce</i>	
SAUTÉED MUSHROOM AND SWISS BURGER	16.00
<i>Our char grilled hamburger covered with sautéed mushrooms, grilled onions, mayonnaise, and Swiss cheese</i>	
RIVERSIDE CLUB	15.00
<i>Rotisserie chicken and black forest ham, with seasoned mayo, bacon, avocado, lettuce, aged cheddar, and jack cheese on our fresh baked French loaf</i>	
OLD FASHIONED	14.00
<i>Roasted chicken salad, leaf lettuce, American cheese, and sliced tomatoes served on our fresh baked bun</i>	
PORK RIB SANDWICH	16.00
<i>Grilled baby back ribs without the bones, piled high on our home-made bun with cole slaw, red onions, and pickles</i>	
SIGNATURE CHICKEN SANDWICH	16.00
<i>Hawaiian marinated chicken breast char broiled and served on our home-made bun with brown sugar bacon, lettuce, tomatoes, Swiss cheese, and honey mustard</i>	
CRISPY CHICKEN SANDWICH	16.00
<i>Buttermilk fried chicken breast topped with cole slaw, swiss cheese, tomatoes, and honey dijon</i>	
PRIME BRISKET SANDWICH	16.00
<i>Slow roasted prime brisket sliced and served on our fresh baked bun with cole slaw, pickles, and red onions</i>	
FRENCH DIP AU JUS	19.50
<i>Thinly sliced roasted prime rib, piled high on a toasted French roll with Provolone cheese and mayonnaise, served with Au Jus (Limited Availability)</i>	
SHRIMP PO BOY	16.00
<i>Fried gulf shrimp on a grilled French roll, with cheddar cheese, lettuce, tomatoes, onions, pickles, and spicy remoulade sauce</i>	

SPECIALTIES

ROTISSERIE CHICKEN	19.00
<i>Half of our slow roasted rotisserie chicken seasoned with fresh herbs and spices, topped with honey dijon glaze and served with whipped potatoes</i>	
PRIME BRISKET	20.00
<i>Slow roasted melt-in-your-mouth smoked brisket served with iron skillet baked beans and one side dish</i>	
LEMON HERB GRILLED CHICKEN	17.00
<i>Chicken breast char broiled with a lemon herb seasoning and served over seasoned rice with one side dish</i>	
MADEIRA CHICKEN	19.00
<i>Sautéed chicken breast covered with mushroom madeira wine sauce, mozzarella cheese, and asparagus, served over whipped potatoes with one side dish</i>	
HONEY DIJON CHICKEN	19.00
<i>Marinated chicken breast smothered in honey dijon sauce, sliced avocados, sautéed mushrooms, and mozzarella cheese, served over seasoned rice with one side dish</i>	
MEDITERRANEAN CHICKEN	19.00
<i>Pan seared chicken breast topped with goat cheese medallions, fresh basil, and sun dried tomatoes in a lemon garlic butter cream sauce, served over rice with one side dish</i>	
CARIBBEAN CHICKEN & SHRIMP	21.00
<i>Pan seared Hawaiian chicken and shrimp topped with mango salsa and teriyaki glaze, served over seasoned rice with one side dish</i>	
SHRIMP PASTA ALFREDO	21.00
<i>Shell pasta tossed with sautéed gulf shrimp, creamy alfredo sauce, roasted vegetables, and shaved parmesan cheese, served with garlic bread</i>	
PASTA CARNIVALE	22.00
<i>Shell pasta tossed with sautéed crawfish, jumbo gulf shrimp, Andouille sausage, and sun-dried tomatoes in a creole alfredo sauce, served with garlic bread</i>	
SHRIMP CREOLE	21.00
<i>Jumbo shrimp and andouille sausage sautéed in cajun spices and a bacon creole sauce, served over seasoned rice</i>	
CLASSIC MEATLOAF	17.00
<i>Tender and juicy slow cooked meatloaf served over whipped potatoes with roasted tomato gravy and one side dish</i>	

SOUTHERN CLASSICS

FRIED CHICKEN TENDERLOINS	17.00
<i>Hand breaded, beer batter fried chicken tenderloins served with honey mustard and two side dishes</i>	
FRIED SHRIMP	18.00
<i>Large gulf shrimp hand battered and fried, served with your choice of two side dishes and tartar sauce</i>	
CORNMEAL CATFISH	17.00
<i>Catfish filets coated with seasoned corn meal and deep fried, served with two side dishes and tartar sauce</i>	
FRIED SEAFOOD PLATTER	19.00
<i>Cornmeal catfish and hand battered fried shrimp served with tartar sauce and two side dishes</i>	
CHICKEN FRIED CHICKEN	17.00
<i>Fresh chicken breast battered and fried, topped with peppercorn cream gravy, served with two side dishes</i>	

AGED STEAKS, CHOPS, AND BABY BACK RIBS

Our Angus Beef steaks are aged a minimum of 45 days for superior juiciness and tenderness, served with a loaded baked potato.	
HEAVY AGED RIB EYE	44.00
<i>A 14-16 ounce center cut angus rib eye char broiled to desired doneness</i>	
CENTER CUT FILET MIGNON	47.00
<i>8 ounce aged angus beef filet char broiled to the desired doneness</i>	
TENDERLOIN AND SHRIMP SCAMPI	34.00
<i>Our grilled filet mignon medallions topped with Alfredo sauce, and paired with jumbo shrimp scampi, served with seasoned rice and one additional side dish</i>	
CENTER CUT BONE IN PORK CHOP	26.00
<i>Heavily marbled 12-14 oz Premium Reserve pork chop. Melt in your mouth tender and served over whipped potatoes, with mushroom Madeira sauce</i>	
JERRY'S HICKORY SMOKED BABY BACK RIBS	28.00
<i>Full rack of fall-off-the-bone hickory smoked pork ribs served with iron skillet baked beans and one side dish</i>	
<i>HALF RACK.....19.00</i>	

FRESH FISH

REDFISH PONCHARTRAIN	34.00
<i>Pan seared fresh redfish topped with sautéed shrimp, lump crab, and mushrooms in a brown butter wine sauce, served over seasoned rice with one side dish. NAKED REDFISH.....30.00</i>	
AMERICAN RED SNAPPER ALEXANDER	38.00
<i>Fresh red snapper cajun spiced and pan seared with shrimp and crawfish in a white wine cream sauce, served over seasoned rice with one side dish. NAKED SNAPPER.....34.00</i>	
NORTH ATLANTIC SALMON	21.00
<i>Mild fresh salmon pan seared with a honey bourbon soy glaze, served over seasoned rice with one side dish</i>	
PAN SEARED CATFISH	17.00
<i>Mississippi catfish filet cajun spiced and pan seared, topped with a scampi butter, served over seasoned rice with one side dish</i>	
CATFISH ATCHAFALAYA	19.00
<i>Mississippi catfish pan seared and lightly blackened, with sautéed shrimp in a parmesan cream sauce, served over seasoned rice with one side dish</i>	

SIGNATURE SIDE DISHES 5.00

Corn Succotash	Sweet Potato Casserole	Honey Glazed Carrots
Buttered Whipped Potatoes	Creamy Cole Slaw	Fresh Green Beans
Asparagus Romano	French Fries	Seasoned Rice
Sautéed Mushrooms	Fresh Fruit Medley	Loaded Baked Potato +2.00
Iron Kettle Baked Beans	Au Gratin Potatoes	

BEVERAGES

FRESH BREWED ICED TEA	3.50	FOUNTAIN DRINKS	3.50
<i>Sweet or Unsweet</i>		<i>Coca Cola, Diet Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Sprite, Fanta Orange</i>	
ASSORTED HOT TEA	3.50		
FRUIT TEAS	3.50	FRUIT INFUSED LEMONADES	3.50
<i>Peach, Strawberry, or Mango</i>		<i>Regular, Strawberry, or Raspberry</i>	

FRESH BREWED COFFEE

Regular
3.50

DESSERTS

CHEESECAKE	12.00
<i>Cheesecake baked in a graham cracker crust with your choice of strawberry, raspberry. or chocolate sauce. Turtle +2.00</i>	
APPLE CROSTATA	13.00
<i>Fresh baked apple crostata with salted caramel gelato and powdered sugar</i>	
CARROT CAKE	13.00
<i>Moist carrot cake with coconut, pineapple, walnuts and cream cheese icing</i>	
BROWNIE FUDGE SUNDAE	12.00
<i>Fresh baked brownie with French vanilla ice cream topped with candied pecans, caramel, and chocolate sauce</i>	
CHOCOLATE FUDGE CAKE	13.00
<i>Layers of rich chocolate cake and fudge frosting</i>	
MILKSHAKES	7.00
<i>Choice of vanilla, chocolate, or strawberry</i>	

KIDS MEALS

Available for kids 12 and under. All kids meals are served with a beverage.

CHICKEN PASTA ALFREDO	9.00
<i>Shell pasta tossed with creamy Alfredo sauce and topped with grilled chicken</i>	
HAMBURGER	8.50
<i>A quarter pound hamburger made exactly how you like it and served with french fries</i>	
CHICKEN TENDERLOINS	8.50
<i>Fried chicken tenderloins with French fries</i>	
GRILLED CHICKEN	9.00
<i>A Hawaiian or barbeque chicken breast, char broiled and served with french fries</i>	
FRIED SHRIMP	8.50
<i>A smaller portion of our fried shrimp served with french fries</i>	

The owners of Riverside Grille would like to thank you for dining with us today. Riverside Grille is 100% locally owned and operated, and we invite you to speak to a manager if we can do anything to improve your dining experience.

Riverside Grille offers catering either off-site, or on-site in our luxury event venue, The Neches Room. When you choose Riverside Catering for your event at The Neches Room, you are choosing chefs that cook your food to order, from scratch, in the Riverside Grille kitchen, conveniently close to your event.

Additionally, we are minutes from every major event venue downtown. We can cater to parties around the area, transporting your food with high-quality systems that keep your food fresh and hot! All our catered food is prepped and plated within minutes of leaving our kitchen, guaranteeing your food is served to your guests at its most fresh and ideal temperature by our excellent team.

The two founders of Riverside Grille and Riverside Catering have a combined 65 years of experience in restaurants and catering and are eager to work with you on your event. Our passion for food quality and our quest for the freshest ingredients are second to none. Our seasoned managers can take care of your every need, ensuring you have a stress-free experience. Please let us know if you would like more information about our catering or The Neches Room at Crockett Street.



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