

RIVER GRILLE

Dinner Menu

Prix Fixe Dinner

◆ \$27.00/person ◆ \$48.00/couple ◆

Select an Appetizer, Salad & Entrée from items with this symbol (◆).

(Tax, Tip & Beverages Not Included.)

APPETIZERS

- ◆ **Soup du Jour**\$2.50/Cup \$4.00/Bowl

- Jumbo Shrimp Cocktail \$13.00
U-12 Imported Whites with Spicy Cocktail Sauce

- Duck Prosciutto and Foie Gras Mousse \$9.00
Cured Maplewood Farm's Duck Breast, Thin Sliced with Black Truffle Foie Gras Mousse, Quince Puree & Toast Rounds

- ◆ **Tapas Style Calamari**..... \$9.00
Grilled Baby Squid with Fingerling Potatoes, Red Onion, Celery & Parsley, Seasoned with Spicy Spanish Paprika, Double Roasted Garlic Olive Oil & Fresh Lemon

- ◆ **Shrimp and Scallop Cevichè** \$10.00
Shrimp and Bay Scallops Marinated in Mixed Citrus Juices, Red Onion, Jalapenos & Cilantro, Toasted White Corn and Flatbread Crackers

- Yellow Fin Tuna Dice..... \$13.00
Sashimi Style Tuna with Light Soy, Yuzu infused Avocado, Jumbo Lump Crab, Mango & Orange Caviar

- ◆ **Asian Noodle Bowl**..... \$8.00
Thai Extra Thin Yellow Noodles in a Classic Hot & Sour Broth with Chicken, Mushrooms, Bamboo Shoots, Green Peas, Scallions & Cilantro ~ Mild to Medium Spicy

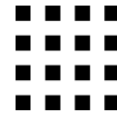
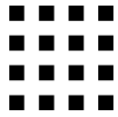
- Selection of Artisanally Handcrafted Cheeses \$14.00
Accompanied By: Hot Crusty Pizza Bread, Adriatic Dried Fruit Chutney & Seasonal Grapes
 - ☞Petit Chevre Loire (France) - Goat's Milk, Soft, Delicate & Creamy
 - ☞Fresh Pecorino Toscana (Italy) - Sheep's Milk, Semi-Soft, Aged Six Months, Rich, Perfumed Burnt Toffee Finish
 - ☞Fromage Gruyere (Switzerland) - Cow's Milk, Full Flavored, Complex, Nutty, Fruity Undertones
 - ☞Homage Bleu (Holland) - Goat's Milk, Unique Sharp Flavor, Smooth Texture

Daily Specials Available

Additional Appetizers, Salads & Light Fare Available on Bar & Patio Menu

For parties over 14 people an 18% gratuity charge will be added to your bill.

Monty's River Grille at Great River Golf Club ■ 130 Coram Lane ■ Milford, CT 06461 ■ (203) 701-0051



RIVER GRILLE

SPECIALTY SALADS

- Thai Summer Salad Lobster Rolls \$13.00
Lobster, Shredded Vegetables, Peanuts, Cilantro, Rice Noodles, Spices wrapped in Rice Papers, Spicy Sweet & Sour Chili Sauce
- Salade Nicoise \$13.00
A French Composed Salad of Boston Bibb Lettuce, Seared Yellow Fin Tuna, Green Beans, Hard Boiled Eggs, Tomatoes, Potatoes, Capers, Anchovies & Nicoise Olives, Shallot Vinaigrette
- Fire Roasted Bell Pepper Salad \$12.00
Red & Yellow Bell Peppers, Flat Leaf Parsley, Sliced Fresh Mozzarella & White Anchovies, Double Roasted Garlic Olive Oil, Red Wine Vinegar
- Korean Kimchi & Caramelized Pineapple Salad \$11.00
Fermented Napa Cabbage seasoned with Ginger, Garlic, Red Chili Paste & Daikon Radish, Fresh Pineapple Stick & Cilantro Bouquet
- ◆ **Strawberry Blue Cheese Salad** \$10.00
Crisp Romaine Lettuce, Crumbled Blue Cheese, Fresh Strawberries, Toasted Candied Pecans & Strawberry Balsamic Vinaigrette
- ◆ **Baby Arugula & Watermelon Salad** \$12.00
Confit of Hickory & Applewood Smoked Duck, Pickled Red Onion & Jalapeno Relish, White Balsamic Vinaigrette

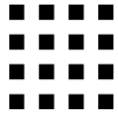
All Entrées served with House or Classic Caesar Salad

PASTA

All Pasta Selections available as Prix Fixe Appetizer or Entrée.

- ◆ **Linguini with Broccoli Rabe & Pistachio Pesto** \$16.00
Flat Spaghetti-like Imported Pasta Sautéed with Chopped Broccoli Rabe, Ground Pistachio Nuts, Pecorino Romano, Garlic, Olive Oil & Red Crushed Pepper
- ◆ **Fusilli & Smoked Bacon with Creamy Leeks & Spinach** \$16.00
Spiral Shaped Imported Pasta Sautéed with Smoked Bacon Bits, Tender Leeks, Baby Spinach, Parmesan Cheese & Fresh Cream
- ◆ **Orecchiette with Veal, Capers, Roasted Tomatoes & White Wine** \$16.00
Little Ear-shaped Imported Pasta tossed with Braised Ground Veal, Minced Sweet Onion, Garlic, White Wine, Thyme, Rosemary, Capers, Parmigiano Reggiano & Parsley

Executive Chef Daniel W. Scinto



SEAFOOD

- Twin Canadian Lobster Tails ... \$32.00
Baked Stuffed North Atlantic Lobster Tails, Leeks & Crabmeat Dressing, Drawn Butter
Skewer of BBQ Shrimp Wrapped in Swedish Ham ... \$24.00
Quick Grilled Marinated Jumbo Shrimp wrapped in Swedish Style Glazed Baked Ham with Cilantro Rice
Charcoal Grilled Atlantic Salmon Fillet ... \$23.00
Tangy Black Pepper Sauce
◆ Pepitas Encrusted Atlantic Scrod Fillet ... \$21.00
Pan Seared Scrod Fillet, Toasted Pumpkin Seed Crust, Lime Butter Sauce

VEAL~DUCK~PORK~CHICKEN

- Paella de Marisco ... \$27.00
Classic Spanish Seafood & Rice Dish with Shrimp, Scallops, Clams, Squid, Pulled Pork, Chicken & Linguica
Sausage finished with Green Peas & Roasted Peppers
Grilled Veal Porterhouse Chop ... \$29.00
Morel Mushroom & Madiera Wine Sauce
Extra Crisp Long Island Duck ... \$27.00
Roasted Half Duckling with Wild Rice & Fresh Fruit Bigarade
◆ Pan Seared Pork Tenderloin Medallions ... \$23.00
German Style Pork Filet with Onion Mustard Sauce, Buttered Egg Noodles & Caraway Roasted Apples
◆ Chicken Kiev ... \$21.00
Sautéed Chicken Breast Stuffed with Garlic Butter and Fresh Herbs, Fine Bread Crumb Crust, Chicken Glace

GREAT RIVER CHOICE AGED STEAKS

- 8 oz. Filet Mignon... \$30.0024 oz. Porterhouse
\$39.50
20 oz. T-Bone... \$36.00 18 oz. Rib Eye Steak \$32.00
16 oz. NY Strip... \$34.00 ◆ 10 oz. Hangersteak \$24.00

Choice Steaks aged 3-4 weeks served with Steak Sauce Sampler and/or Hot Sauce Sampler