

WILLIAMSTOWN
RIVER TOWN
PRIME STEAKHOUSE & GRILL

- Appetizers -

STEAKHOUSE CHEESE FRIES

Steak fries topped with melted manchego, applewood smoked bacon, chives & ranch.

TIPS OF BLEU

Tips of filet sauteed to perfection in bourbon butter & finished with a house-made bleu cheese sauce.

MONTE CRISTO BITES

Deep fried flour tortillas filled with house-sliced ham, roasted turkey, Swiss & American cheese. Dusted with powdered sugar & served with melba sauce.

BRUSCHETTA

A perfect combination of roasted tomatoes, fresh basil, pesto & cheese on toasted bread. Drizzled with a balsamic reduction.

STEAMED MUSSELS

Steamed mussels with white wine, garlic & fresh tomatoes.

SALMON CAKES

Flaky salmon cakes with fresh vegetables. Dredged in panko bread crumbs & fried to a golden brown. Served with creole aioli.

RIVER TOWN WINGS market price

Our traditional wings in your favorite sauce.

SAUCES: House Gochujang, House BBQ, Gold Rush, Buffalo, 3 Pepper Fire, Dry Rub

SOUTHWEST SPRING ROLLS

Deep fried flour tortillas filled with shredded chicken, black beans, corn & southwestern ranch.

- Salad & Soup -

DRESSINGS

Tomato Poppy Seed • Ranch • Bleu Cheese • Honey Mustard • Italian • Caesar • 1000 Island • Balsamic Vinaigrette

HOUSE SALAD

Mixed greens, monterey jack & cheddar cheese, tomato, cucumber, red onion & croutons.

CAESAR SALAD

Crisp romaine topped with grated parmesan cheese, croutons & our house-made caesar dressing.

GRILLED CHICKEN SALAD

Grilled chicken breast atop your choice of house or caesar salad. Topped with choice of dressing.

ROYAL SALAD

Fresh arugula topped with apples, cranberries, candied pecans & manchego cheese. Drizzled with our house tomato poppy seed. **Add Chicken**

STEAK SALAD

Perfectly grilled sirloin atop your choice of house or caesar salad. Topped with steak fries & choice of dressing. **Get it Blackened**

BAKED POTATO SOUP

House-made rich & thick soup with russet potatoes fresh to order. Topped with applewood smoked bacon, cheese & chives. Cup • Bowl

FRENCH ONION SOUP

A deliciously rich beef broth full of caramelized onions & seasoned bread. Topped with perfectly melted manchego cheese. Cup • Bowl

- Burgers -

RIVER TOWN BURGER

Our wagyu brisket blend topped with pickle, lettuce, red onion & tomato on a brioche bun.

STEAKHOUSE BURGER

Our most flavorful burger! Our wagyu brisket blend topped with our house sauce, caramelized onions, roasted tomatoes, applewood smoked bacon & manchego cheese on a brioche bun.

PATTY MELT

Our wagyu brisket blend topped with caramelized onions, horseradish aioli & manchego cheese on seeded rye.

FUN-GI BURGER

Our plant based burger! A marinated portabella mushroom topped with roasted red peppers, garlic aioli & manchego cheese on a brioche bun.

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

- Steaks -

RIVER TOWN RIBEYE

Juicy marbling, perfectly seasoned & char-grilled. This ribeye has flavor so good it's a house favorite!
14 oz. • 22 oz. Bone-In

FLAT IRON STEAK

Chimichurri marinated flat iron steak. Savory & perfectly marbled with a rich, deep beefy flavor.
8 oz.

SIRLOIN

Top USDA choice sirloin generously seasoned & grilled to perfection. 8 oz. • 12 oz.

FILET SKEWER

Marinated filet tips with sweet red peppers, red onions and mushrooms.

FILET

Our most tender center-cut. Lean yet mouthwatering, hand-seasoned for subtle flavor & cooked to perfection.
6 oz. • 8 oz.

CHOPPED STEAK

Our 10 oz. wagyu brisket blend chopped steak smothered in caramelized onions and portabella mushrooms.

PRIME RIB *Only available Thurs-Sun after 4pm*

Herb-crusted, slow roasted & carved to order.
10 oz. • 12 oz. • 16 oz.

We proudly serve the freshest angus meats and seafood. We have sourced the finest products from our suppliers from boutiques around the world and deliver them at their peak of freshness and aged to perfection.

TOPPERS CAMELIZED ONIONS • PORTABELLA MUSHROOM • BOURBON BUTTER • BERNAISE
• BLEU CHEESE CRUMBLES • CHIMICHURRI • OSCAR

- Seafood & More -

LAND & SEA PASTA

Cavatappi with marinated grilled chicken, jumbo shrimp & fresh vegetables tossed in a rich Cajun alfredo sauce. Served with brioche garlic bread.

BLACK & BLEU SNAPPER

Delicate red snapper broiled with bleu cheese & roasted red peppers.

SALMON CAKES

Flaky salmon cakes with fresh vegetables dredged in panko bread crumbs & fried to a golden brown. Served with a creole aioli.

PUB STYLE FISH & CHIPS

Guinness beer battered pollock perfectly fried & served with a generous portion of steak fries.

FRESH CATCH

Ask about our daily fresh fish selection! market price

RIBS

Our succulent baby back ribs smothered in our house barbeque sauce. Full Rack • Half Rack

CHICKEN MONTEREY

Mouthwatering marinated grilled chicken breast with tarragon honey mustard, prosciutto, bacon & manchego cheese topped with fresh chives.

PORTABELLA PESTO PASTA

Cavatappi with marinated portabella mushrooms, roasted red peppers & tomatoes tossed in a light pesto lemon wine sauce. Add Chicken • Shrimp • Mussels

- Sides -

MANCHEGO MAC & CHEESE

BAKED POTATO *only after 4pm*

STEAK FRIES

ONION RINGS

FOUR CHEESE AU GRATIN

STEAMED VEGETABLES

BAKED SPINACH

- Desserts -

CHEESECAKE

Classic NY style cheesecake with choice of chocolate, raspberry melba or caramel sauce.

CARROT CAKE

Moist carrot cake with a rich cream cheese icing.

MILE HIGH CHOCOLATE CAKE

Rich & decadent multi-layered chocolate cake.

MOSCATO BERRY TIRAMISU

Perfectly paired sweet raspberries & blueberries with creamy mascarpone, layered with genoise soaked in moscato wine essence.

- Kids -

12 & under.
Served with fries.

CHICKEN TENDERS

Hand-breaded chicken tenders.

MAC & CHEESE

Cavatappi with our cheese blend.

SIRLOIN

6 oz.

RIBS

House BBQ ribs.

GRILLED CHEESE

American cheese on brioche bread.

BRISKET BLEND BURGER

Cooked well done.

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