



BERKSHIRE GRILLE MENU

STARTERS

COWBOY NACHOS

House-fried blue tortilla chips topped with pico de gallo, fresh jalapeños, white queso, shredded cheese, Tex-Mex ground beef, sour cream, and house-made guacamole - 16

BANG BANG SHRIMP

Tempura-fried shrimp tossed in sriracha aioli, served with fried wontons - 13

BAVARIAN SOFT PRETZEL

Salted soft pretzel, toasted and served with white queso and honey mustard - 13

FRIED BRUSSELS SPROUTS

Fried Brussels sprouts tossed with Smithfield bacon, bourbon sauce, and pecorino - 10

MARGHERITA FLATBREAD

Grilled flatbread topped with garlic oil and marinara, finished with Heritage Farms tomatoes, house-made mozzarella, and fresh basil - 10

ALE-BRAISED CHICKEN WINGS

Six wings, quick-fried and tossed in your choice of buffalo or Beast BBQ Sauces: Spicy, Curry, or On the Bay. Served with bleu cheese or ranch dressing - 14

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Cup (6) or Bowl (8)

GARDEN SALAD

Heritage Farms field greens topped with sliced cucumbers, grape tomatoes, Bermuda onions, Kalamata olives, and house-made mozzarella, served with your choice of dressing - 10

CAESAR SALAD

Chopped romaine tossed with pecorino, house-made croutons, and Caesar dressing, topped with a Parmesan crisp - 10

SALAD TOPPERS

Grilled, Fried, or Blackened Chicken - 7

Grilled, Fried, or Blackened Shrimp - 10

Grilled Steak (6 oz) - 12

SOUP OF THE DAY

Chef created soup prepared daily - 6

CLASSIC WEDGE

Iceberg wedge topped with bleu cheese, chopped Smithfield bacon, grape tomatoes, hard-boiled egg, and your choice of dressing - 11

CALIFORNIA COBB SALAD

Chopped romaine topped with grape tomatoes, hard-boiled egg, fresh avocado, strawberries, feta, and your choice of dressing - 13

HOUSE-MADE DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Champagne Vinaigrette, Fat-Free Italian, Honey Mustard, Ranch

SMALL PLATES

CHICKEN TENDERS

Hand breaded chicken tenders with your choice of buffalo or Beast BBQ Sauces: Spicy, Curry, or On the Bay. Served with bleu cheese or ranch dressing and choice of one side - 14

GRILLED SALMON

Grilled salmon topped with dill sour cream, served with your choice of one side - 20

PETITE FILET*

Grilled beef tenderloin topped with chimichurri, served with your choice of one side - 36

SANDWICHES & WRAPS

All sandwiches are served with your choice of side and dill pickle spear.

RIVER LANDING BURGER*

8 oz grilled ground chuck and brisket patty topped with American cheese, lettuce, tomato, and onion on a buttered brioche roll - 16

MUSHROOM SWISS PATTY MELT

8 oz grilled ground chuck and brisket patty topped with Swiss cheese and sautéed mushrooms, served on toasted sourdough - 16

FRIED MAHI SANDWICH

Lightly battered and fried mahi-mahi topped with lettuce, tomato, and Thai chili aioli on a buttered brioche roll - 17

CALI CHICKEN WRAP

Grilled or fried chicken with lettuce, tomato, house-made guacamole, and sriracha aioli in a wrap - 15

SIDES

SIDE GARDEN SALAD

SIDE CAESAR SALAD

HOUSE CUT FRIES

SWEET TOTS

STEAMED BROCCOLI AND ROASTED RED PEPPERS

BERKSHIRE QUESADILLA

A large flour tortilla stuffed with melted Monterey Jack and cheddar cheese, and served with sour cream and house-made guacamole - 10

Add Sautéed Vegetables - 12

Add Grilled Chicken - 13

Add Tex-Mex Ground Beef - 13

RIVER LANDING CLUB

Smoked turkey, Smithfield ham and bacon, cheddar and Swiss cheese, lettuce, tomato, and honey dijonnaise on toasted sourdough - 14

HALF OR WHOLE DELI SANDWICH

Your choice of a half or whole sandwich served with provolone cheese, lettuce, and tomato on sourdough or wheat bread - Half (7) or Whole (13)

Choice of Smithfield Ham, Smoked Turkey, Pimento Cheese, Smithfield Bacon, Chicken Salad, Tuna Salad

ONION PETALS

GRILLED ASPARAGUS

CUP OF SOUP

COLESLAW

FRESH CUT FRUIT

All menu prices are subject to 18% gratuity plus current NC sales tax.

*Menu items cooked to order upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.