

The Grille at RIVERVIEW

by Mark Estes
Photos by Andrew Estes

The Grille at Riverview is the large, often overlooked, brick building sporting a river deck and docks just to the right of the bridge as you travel the North Causeway to Flagler Avenue beachside. The multi-level restaurant, designed by local architect Will Miller and built with bricks from the Great Chicago Fire, features high ceilings, dark woods, and a great river view.

My wife, son and I chose to sit outside on the wooden deck under the fans and enjoy the live music during our visit. Sharp eyes could catch dolphins racing ahead of boats moving along the Indian River as the sun lowered in the sky. The restaurant had an interesting mixed crowd of tourists, locals and the occasional boater who'd tied up at the dock. The weather was pleasant, and it was a relaxing way to spend a few hours as we dined.

After taking drink orders, John, our server delivered a small loaf of French bread along with butter and a delightful pimento cheese spread. We started with the spinach and crab dip casserole of snow crab, spinach, onion, roasted red peppers and Parmesan cheese topped with a spicy chipotle aioli accompanied with toasted bread and cheese.

For my entree I chose one of the Chef's specialties, Macadamia Crusted Grouper Filet, dressed in a macadamia nut and sweet vermouth sauce, served on yellow rice with asparagus spears. The grouper was cooked to perfection and the sauce was delicious. The asparagus was cooked just enough to maintain a nice crispness. My wife selected the Mediterranean Roulade of Chicken, grilled and stuffed with mushrooms, roasted red pep-

pers, Feta cheese and spinach and served with a roasted red pepper basil sauce. Surrounding seasoned mashed potatoes with asparagus. The presentation is eye-catching and a bit deceiving as the portion is far larger than it appears. My son resorted to some "fowl" play, ordering the roasted half Maple Leaf Duck, with an orange ginger sauce and served with yellow rice and asparagus.



We went a tad bit wild when it came time for dessert and ordered the dessert display for four in order to experience the full gamut of the Grille's sweets. This included cheese cake, flourless chocolate cake, chocolate mousse, apple strudel, raspberry sorbet, vanilla bean ice cream, tiramasu, and vanilla bean crême brulee. One taste and my wife claimed the chocolate cake. My son and I were both impressed with the crême brulee and the tiramasu, but there wasn't a choice that wasn't delicious. If you're in a party of four (or even three), I recommend this display as a sweet bargain.

The food, service, ambiance and view at the Grille at Riverview all combine to render one sated and reluctant to leave. Discover it for yourself.

The Grille at Riverview
101 Flagler Ave., New Smyrna Beach FL 32169
(386) 428-1865
<http://www.riverviewhotel.com/restaurant/>
Open Sunday - Thursday, Lunch 11:30 a.m. - 3 p.m.,
Dinner 4:30 p.m. - 10 p.m.
Friday & Saturday, Lunch 11:30 a.m. - 3 p.m.,
Dinner 4:30 p.m. - 11 p.m. • Sunday Brunch 10 a.m. - 3 p.m.