



## Thanksgiving Menu

Served Noon – 7:00pm § November 23, 2017

### Appetizers

#### Calamari

Lightly Dusted Fried Calamari and Lemon Wheels served with Sriracha Aioli. 13

#### Ahi Nachos

Ahi Tuna, Fresh Mango, Peppers, Red Onion, Cilantro, Soy Lime Vinaigrette, Crispy Wonton Chips, Toasted Sesame Seeds and Scallions. 19

**Sourdough Cheese Loaf** Our famous Sourdough round filled with an indulging Three Cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Chili Flakes. (Serves 4) 16

#### Baked Brie & Prosciutto Board

Prosciutto, Granny Smith Apples, Wild Honey, Candied Nuts, Spicy Raspberry Jam, Crostinis. 15

#### Crab Cakes

Red and Blue Crab, Sweet Corn Mango Relish, Watermelon Radish, Jalapeño Mango Coulis and Charred Lemon, served with Sriracha Aioli. 19

### Soups & Salads

#### Clam Chowder

Cup 7 Bowl 9 Bread Bowl 11

#### House Salad

Organic Arcadian Lettuce Blend, Tomatoes, Red Onions, Shaved Parmesan, Rosemary Garlic Croutons and Champagne-Tarragon Vinaigrette. 8

**Caesar** Garden Fresh Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan. 10

#### Quinoa and Black Bean Patty Salad

Entrée size, Quinoa, Chick Peas and Black Bean Patty, Roasted Green Chilies, Baby Greens, Tomato Marinara, Seasonal Vegetables. 22

#### Soup du Jour\* – Butternut Squash

Cup 6 Bowl 8

#### Wedge Salad\*

Iceberg, Brown Sugar Pepper Bacon, Red Onions, Tomatoes, Bleu Cheese Dressing and Crumbles. 10

To Any Salad: Add Grilled Chicken 6 Add Seared Prawns 7

#### Red Crab & Shrimp Louie\*

Entrée size, Crisp Romaine, Tomatoes Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 23

### Entrées

#### Classic Roast Turkey

Cranberry Corn Bread Stuffing, Brussel Sprout Casserole, Sweet Potato Casserole, Ginger Cranberry Sauce and Roast Turkey Gravy. 28  
Kids under 10 portion 18

#### Classic Prime Rib\*

Garlic Mashed Potatoes, Seasonal Vegetables, Au Jus, Creamy Horseradish Sauce. 39

#### Almond Crusted Halibut

Lemon-Caper Beurre Blanc, Garlic Cheese Risotto and Seasonal Vegetables. 32

#### Jambalaya\*

Prawns, Fresh Fish, Chicken, Andouille Sausage, Pickled Sweet Peppers, Scallions tossed in our Creole Style Sauce over Jasmine Rice. 23

#### Grilled Salmon BLT

House Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli on Focaccia, Rosemary Fries. 17

#### Beef Stroganoff

Bistro Steak, Onions, Mushrooms, and Pappardelle Pasta tossed in a Red Wine Cream Sauce, topped with Crème Fraiche, Chives and Spicy Garlic Cheese Bread. 22

#### Rio City Burger

American Kobe Blend cooked medium with Havarti Cheese, Rosemary Garlic Aioli on Brioche Bun with Rosemary Fries. 14 Bacon 2.5 Avocado 1.5 Mushroom 1.5

#### Wild Mushroom Ravioli

Gorgonzola Cream Sauce, Parmesan, Sautéed Wild Mushrooms and Spicy Garlic Cheese Bread. 21

#### Vegetarian or Vegan Quinoa Sandwich

Quinoa, Chick Peas & Black Bean Patty w/Roasted Green Chilies, Swiss, Baby Greens, Tomatoes, Chipotle Aioli on Focaccia (or lettuce wrap) Rosemary Fries. 14

“OUR MENU CELEBRATES FRESH INGREDIENTS, CREATIVE TOUCHES AND HIGH STANDARDS ON THE SCENIC RIVERFRONT.”

HAPPY THANKSGIVING FROM ALL OF US AT RIO CITY CAFE!

Split plate \$5. All major credit cards accepted.

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

\*Gluten Free



## *Thanksgiving Desserts & Drinks Menu*

### **Pumpkin Mousse**

With white chocolate, pecans, cinnamon and whipped cream. 8

### **Knob Creek Bourbon Pecan Pie**

With spiced-sugar pecans, caramel sauce and a scoop of Gunther's Vanilla. 8

### **Apple Crumble Tart**

With caramel sauce, apple chip and a scoop of Gunther's Vanilla. 8

### **Ice Cream du Jour**

Famous Gunther's Ice Cream, celebrating 76 years in Sacramento.  
Offering several flavors. 4.5

### **Key Lime Martini**

Absolut Vodka, Coconut Rum, Keke Liqueur, Fresh Lime Juice with a Graham Cracker Rim. 10

### **Chocolate Martini**

Absolut Vanilla Vodka, Dark Crème de Cacao, Godiva White Chocolate. 10

### **Espresso Martini**

Fresh Espresso, Vanilla Vodka, Dark Crème de Cacao, Baileys. 10

### **Port & Dessert Wines**

Lange Twins Moscato 9  
Fonseca Bin 27 Porto 9  
Ficklin 10yr Tawny Port 9.5  
Merryvale Muscat Antigua Porto 9.5  
Croft Reserve Tawny Porto 9.5  
Bonny Doon Raspberry Framboise 10  
Cockburn's Special Reserve 10.5  
Dow's 20yr Tawny Port 13.5

### **Selected Liqueurs**

Tuaca 8  
Kahlua 8  
Disaronno Amaretto 8  
Sambuca 8  
Frangelico 8.5  
Baileys 9  
Drambuie 9  
B&B 9  
Grand Marnier 9.5  
Benedictine 9.5

### **Coffee Favorites**

Cappuccino 5  
Café Latte 5  
Americano 5  
Café Mocha 6.5  
Café White Mocha 6.5  
Carmel Macchiato 6.5

\*Add Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla to any Latte for an additional \$1