



DINNER

“Our menu celebrates house-made, fresh ingredients with creative touches on the scenic riverfront.”

APPETIZERS

Coconut Prawns Lightly Dusted Crispy Tiger Prawns over Coleslaw, served with Sweet Orange Chili Sauce. 16

Calamari Lightly Dusted Crispy Calamari and Lemon Wheels, served with Sriracha Aioli. 16

Crab Cakes Lightly Dusted Crispy Red and Blue Crab, served with Mango Salsa and Sriracha Aioli. 19

Ahi Nachos Seared Ahi Tuna, Mangos, Tomatoes, Green Bell Peppers, Red Onions, tossed in Soy Lime Vinaigrette and topped with Sesame Seeds over crispy Wonton Chips. 20

Baked Brie & Prosciutto Board Shaved Prosciutto, Salami, Seasonal Fruit, Wild Honey, Candied Nuts and Raspberry Jam, served with Crostinis. 17

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) 17

SOUP AND STARTER SALADS

Clam Chowder Cup 7 Bowl 9 Bread Bowl 11

Soup Du Jour Cup 6 Bowl 8 Bread Bowl 10

GF House Organic Arcadian Lettuce Blend, Red Onions, Cranberries, Candied Walnuts, Bleu Cheese Crumbles and Pomegranate Vinaigrette. 10

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

Caesar 1 Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan and Caesar Dressing. Small 10 Large 15

*To any salad add Grilled Chicken 6 Seared Tiger Prawns 8
Grilled Salmon 10 Grilled Bistro Filet 10*

ENTRÉE SALADS

Asian Chicken Salad Grilled Marinated Chicken, Napa and Red Cabbage, Iceberg Lettuce, Mandarin Oranges, Cashews, Chow Mein and Fried Rice Noodles, Cilantro, Green Onions, tossed in a Ginger-Hoisin Dressing. 18

Steak Salad Grilled Marinated Top Sirloin, Roasted Beets, Mandarin Oranges, Candied Walnuts, Red Onions, and Feta Cheese over Baby Arugula and shaved Brussel Sprouts tossed in Pomegranate Vinaigrette. 19

GF Red Crab and Shrimp Louie Chopped Hearts of Romaine, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 24

SIGNATURE ENTRÉES

GF Atlantic Salmon 2 Grilled with our Blend of Spices and topped with Lemon Herb Butter Sauce, served with Creamy Parmesan Risotto and Grilled Asparagus. 29

Halibut 2 Pan Seared and topped with Creole Sauce and Garlic Butter Lobster Meat, served with Creamy Parmesan Risotto and Grilled Asparagus. 39

GF Maple Bourbon Marinated Bistro Filet 2
8 oz Certified Angus Beef, Grilled with Rosemary Bourbon Sauce, topped with Crispy Onion Strings, served with Garlic Mashed Potatoes and Grilled Asparagus. 28

Add Seared Tiger Prawns 8

BBQ Baby Back Ribs Slow Roasted and Grilled Baby Back Pork Ribs topped with Chipotle Molasses BBQ Sauce and served with Cole Slaw and Rosemary French Fries.
Half 20 Full 29

Stuffed Chicken 2 Lightly breaded and stuffed with Brie Cheese, Spinach, and Prosciutto, topped with Sun Dried Tomato Tuscan Sauce and served with Steamed Rice and Brussel Sprouts. 28

GF Jambalaya Seared Tiger Prawns, Salmon, Halibut, Cod, Tender Chicken, Andouille Sausage and Bacon, Tossed in our Creole Style Sauce over Steamed Rice, Topped with Scallions. 25

Tri Color Cheese Tortellini Tossed in a White Wine Roasted Tomato Cream Sauce, topped with Shaved Parmesan Cheese, served with Garlic Cheese Bread. 19

Add Grilled Chicken 6 Seared Tiger Prawns 8

Fish and Chips Beer Battered and Golden Brown Alaskan Cod, served with Coleslaw, Rosemary Fries and Dill Tartar Sauce. 23

Rio Burger 1,2 All natural American Kobe Blend cooked medium with Havarti Cheese, Rosemary Garlic Aioli on Brioche Bun, served with Rosemary Fries. 16

Add Bacon 2.5 Avocado 1.5 Sautéed Cremini Mushrooms 1.5

Featuring Prime Rib on Friday, Saturday and Sunday

SIDES

GF Steamed Rice, **GF** Garlic Mashed Red Potatoes, Rosemary Fries. 6
Creamy Risotto, Sautéed Brussel Sprouts, **GF** Grilled Asparagus, Sweet Potato Fries. 8

BEVERAGES

Locally Roasted & Brewed Coffee, Cappuccino, Café Latte, Freshly Brewed Iced Tea, Raspberry Iced Tea, Lemonade, Pepsi Soft Drinks, Root Beer, Dr. Pepper, Pellegrino Sparkling Water, Voss Bottled Water.

GF *Gluten Free (Gluten Free Bun Available, Some Entrees can be made Gluten Free, please ask your Server)*

1 *Served raw or undercooked or contains raw or undercooked ingredients*

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