



DINNER

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

APPETIZERS

Jumbo Calamari Rings Fried Red Bell Peppers, Red Onion, Lemon Wheels, served with Sriracha Aioli. 19

Crab Cakes Lightly Dusted Crispy Red and Blue Crab, served with Pineapple Salsa and Sriracha Aioli. 24

Ahi Nachos Ahi Tuna, Pineapple Salsa, tossed in a Soy Lime Vinaigrette and topped with Sesame Seeds over Wonton Chips. 20

BBQ Chicken Flat Bread Gorgonzola Cheese Sauce, Mozzarella, Diced Red Onion, Cherry Tomato & Cilantro. *Make it Gluten Free with Cauliflower Flatbread instead.* 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) 19

SOUP AND STARTER SALADS

Clam Chowder Cup 8 Bowl 10 Bread Bowl 14

GF House Organic Arcadian Lettuce Blend, Red Onions, Tomatoes, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles and Strawberry Pomegranate Vinaigrette. 11

GF Crisp Wedge Iceberg Wedge, Brown Sugar Pepper Bacon, Red Onions, Tomatoes, Bleu Cheese Dressing, and Crumbles. 12

Caesar 1 Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan and Caesar Dressing.
Small 12 Large 17

*To any salad add Grilled Chicken 9 Seared Tiger Prawns 10
Grilled Salmon 12 Grilled Bistro Filet 12*

ENTRÉE SALADS

Thai Seared Ahi Tuna Togarashi seasoned Ahi Napa and Red Cabbage, Red Bell Pepper Candied Walnuts, Edamame, Jasmine Rice, Soy Lime Vinaigrette, and Spicy Thai Chili Glaze. 24

GF Grilled Salmon Chopped Salad 2 Romaine, Cucumber, Tomato, Red Onion, Bell Pepper, Candied Walnuts, Chopped Bacon & Creamy Lemon Basil Vinaigrette. 22

GF Red Crab and Shrimp Louie Red Crab, Chopped Hearts of Romaine, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 29

SIGNATURE ENTRÉES

GF **Atlantic Grilled Salmon** 2 Lemon Beurre Blanc Sauce, Garlic Mashed Potatoes, Seasonal Vegetables. 34

Pan Seared California Halibut Citrus Demi-glace, Seasonal Vegetables, Garlic Mashed Potatoes. 42

GF **Bistro Filet** From 1855 Ranch, Blackberry Port Demi, Garlic Mashed Potatoes, Seasonal Vegetables. 34

Grilled Swordfish Seasonal Vegetables, Garlic Mashed Potatoes, in a Cilantro Lime Butter Sauce. 38

GF **Jambalaya** Seared Tiger Prawns, Salmon, Cod, Tender Chicken, Andouille Sausage and Bacon, tossed in our Creole Style Sauce over Steamed Rice, topped with Scallions. 30

GF **Red Bird Farms Roasted Chicken** With our blend of Spices, Garlic Mashed Potatoes, tossed in a rich Tomato and Olive Sauce, and Seasonal Vegetables. 28

Linguine and Prawns Parmesan White Wine Sauce, Basil, Cherry Tomatoes, topped with Parmesan Cheese. 28

Fish and Chips Beer Battered and Golden-Brown Alaskan Cod, served with Coleslaw, Rosemary Fries and Dill Tartar Sauce. 26

Rio Burger 1,2 All-natural American Rib Blend cooked medium with Cheddar Cheese, Rosemary Garlic Aioli on Brioche Bun, served with Rosemary Fries. 19

Add Bacon 2.5 Avocado 2 Sautéed Cremini Mushrooms 2

Featuring Prime Rib on Friday, Saturday and Sunday

SIDES

GF Steamed Rice, Mashed Potatoes, Rosemary Fries. 7

GF Haricot Verts, Sweet Potato Fries, Baby Carrots. 9

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*

Vegan Upon Request.

*** A 3% surcharge will be added to each check that will go directly to our hardworking Kitchen Staff. If you have any questions please ask for a Manager and we will happily answer them for you! We appreciate all of the support that you have shown Rio City Café throughout the years!*