



## 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 for \$38**

## 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!*