



DINNER

APPETIZERS

Calamari Rings Golden Crisp Calamari and Lemon Wheels, served with Sriracha Aioli. 19

Jumbo Coconut Prawns Crispy Fried Tiger Prawns, served with Thai Sweet Chili Sauce. 20

GF Tangy Lollipop Chicken Frenched Chicken Drumsticks tossed in your Choice of Sauce: Honey Molasses BBQ or Buffalo, served with Blue Cheese or Ranch Dipping Sauce. 21

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

Baked Brie and Prosciutto Board Shaved Prosciutto, Salami, Peaches, Pears, and Brie Cheese topped with Sliced Almonds and Wild Honey, served with Crostinis and a side of Raspberry Jam. 20

Sourdough Cheese Loaf Our famous Sourdough Round filled with an indulging Three Cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Red Pepper Flakes. (Serves 4) 19

SOUP AND SALADS

Clam Chowder Cup 8 Bowl 10 Bread Bowl 14

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

GF Red Crab and Shrimp Louie Romaine, Tomato Wedges, Sliced Cucumber, Chopped Hard Boiled Eggs, topped with Avocado, Lemon Wedge, Scallions, and a side of Louie Dressing. 29

Caesar 1 Romaine, Rosemary Garlic Croutons, Shredded Parmesan tossed in Caesar Dressing. Small 12 Large 17

GF Rio Harvest Organic Arcadian Lettuce Blend, Pears, Red Onions, Tomatoes, Almonds, Blue Cheese Crumbles tossed in Strawberry Pomegranate Vinaigrette. Small 12 Large 17

Add To Any Salad Grilled Chicken 9
Seared Tiger Prawns 10
Grilled Salmon 12
Grilled Bistro Filet 12

Vegan Options Available Upon Request

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

- Served raw or undercooked or contains raw or undercooked ingredients*
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Split Plate \$6, All Major Credit Cards Accepted

We appreciate all the support that you have shown Rio City Café throughout the years!

SIGNATURE ENTRÉES

GF Atlantic Salmon 2 Grilled with our Blend of Spices and topped with a Lemon Beurre Blanc Sauce, served with Creamy Risotto and Seasonal Vegetables. 34

GF Marinated Swordfish 2 Grilled with our Blend of Spices, topped with Cilantro Lime Butter, served with Creamy Risotto and Seasonal Vegetables. 38

Lobster Ravioli With a Creamy Parmesan White Wine Sauce, Roma Tomatoes, Basil, topped with Parmesan Cheese and Parsley. 36

Fish and Chips Golden Crisp Beer Battered Alaskan Cod, served with Coleslaw, Rosemary Fries and side of Dill Pickle Tartar Sauce. 26

Chicken Schnitzel Seared Parmesan Crusted Chicken Breast served with Mushroom Gravy, Garlic Mashed Potatoes and Seasonal Vegetables. 28

GF Maple Bourbon Marinated Bistro Filet 2 Grilled 1855 Ranch Cut, topped with a Bordelaise Sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables. 34

GF Filet Mignon 2 Grilled 8 oz Classic Center Cut Filet, served with Garlic Mashed Potatoes and Seasonal Vegetables. 46

Add Seared Tiger Prawns 12

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

Rio Wagyu Burger 1,2 100% Snake River Farms Wagyu cooked to medium with your choice of Provolone or White American Cheese, Lettuce, Tomato, and Pickles, with Caramelized Sweet Onion Aioli on a Brioche Bun, served with Rosemary Fries. 23

Sub Impossible Burger 22

Add Bacon 2.5 Avocado 2 Sautéed Mushrooms 2

Featuring Prime Rib on Friday, Saturday and Sunday 38

SIDES

GF Steamed Rice, Garlic Mashed Potatoes, Rosemary Fries. 7
GF Seasonal Vegetables, Creamy Risotto, Sweet Potato Fries. 9

BEVERAGES

Hot: Locally Roasted & Brewed Coffee, Cappuccino, Café Latte, Hot Tea.

Cold: Freshly Brewed Unsweetened Iced Tea, Raspberry Iced Tea, Lemonade, Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Pellegrino Sparkling Water, Voss Bottled Water.

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