



Thanksgiving Menu

Served 12:00pm – 6:00pm November 23, 2023

Featured Wines: Rodney Strong Chardonnay, Sonoma Glass 13 Bottle 46
Rodney Strong Pinot Noir, Russian River Glass 13 Bottle 46
Diablo Cabernet Sauvignon, Maule Valley, Chile Glass 13 Bottle 46

Starters

Jumbo Calamari

Crispy Fried Jumbo Calamari Rings & Lemon Wheels served with a side of Sriracha Aioli. 19

Crab Cakes

Lightly Dusted Crispy Red and Blue Crab, topped with Fresh Pineapple Salsa served with a side of Sriracha Aioli. 24

Popcorn Shrimp

Tempura Beer Batter Fried Shrimp served with a side of Sriracha Aioli & Jalapeno Glaze. 21

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

Soups & Salads

Clam Chowder

Cup 8 Bowl 10 Bread Bowl 14

GF Rio Harvest

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

GF Crisp Wedge

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

Caesar 1

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

Add to any Salad - Grilled Chicken 9 Seared Tiger Prawns 10
Grilled Bistro Filet 12 Grilled Salmon 13

GF Red Crab and Shrimp Louie

Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs tossed in our Louie Dressing, topped with Avocado, a Lemon Wedge, & Green Onions. 29

Entrees

Classic Roast Turkey

Cranberry-Apple Corn Bread Stuffing, Seasonal Vegetables, Garlic Mashed Potatoes, Cranberry Sauce & Roast Turkey Gravy. 29 Kids under 10 Portion 19

GF Classic Prime Rib

12oz Cut, served with Garlic Mashed Potatoes, Seasonal Vegetables, sides of Au Jus & Creamy Horseradish Sauce. 38

GF Bistro Filet 2

Grilled 1855 Ranch Cut, topped with Bordelaise Sauce served with Garlic Mashed Potatoes & Seasonal Vegetables. 34

GF Filet Mignon 2

Grilled 8oz Classic Center Cut Filet, topped with Roasted Red Pepper Compound Butter served with Garlic Mashed Potatoes & Seasonal Vegetables. 48

GF Atlantic Salmon 2

Grilled with our House Blend of Spices & topped with House Made Mango Brown Butter Sauce, served with Garlic Mashed Potatoes, & Seasonal Vegetables. 33

GF Marinated Swordfish 2

Grilled with our Blend of Spices, topped with Mango Brown Butter Sauce served with Garlic Mashed Potatoes & Seasonal Vegetables. 38

GF Jambalaya

Seared Tiger Prawns, Salmon, Mahi Mahi, Swordfish, Tender Chicken, Andouille Sausage and Bacon, Tossed in our Creole Style Sauce over Steamed Rice, Topped with Scallions. 30

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

Happy Thanksgiving from all of us at Rio City Cafe!

Split plate \$6. All Major Credit Cards Accepted.

SPECIALTY COCKTAILS

West Coast Bliss

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerry's Rum, & an Orange Slice. 13

Red Sangria

Red Wine, Brandy, Cranberry Juice, Pineapple Juice, topped with Ginger Ale, & an Orange Slice. 13

White Sangria

White Wine, Citron Vodka, Peach Schnapps, Cranberry Juice, Pineapple Juice, Ginger Ale, & a Pineapple Slice. 13

Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour, & a Lemon Wheel. 12
(Flavors: Traditional, Raspberry, Blood Orange, Watermelon, or Jalapeno)

Bee's Knees

Garrison Honeydew Bourbon, Lemon Juice, Honey Syrup, & a Lemon Wheel. 13

Rum Runner

Mango Passionfruit, Cutwater Rum, Float of Cutwater Dark Rum, & a Cherry and a Pineapple Slice. 13

Boardwalk Bubbly

Grey Goose Orange Vodka, Peach Schnapps, Strawberries, & Champagne. 12

Moscow Mule

Tito's Vodka, Fever Tree Ginger Beer, Lime Juice, & a Lime Wedge. 13

Pink Linen

Effen Cucumber Vodka, St-Germain, Lime Juice, Mint, Club Soda, Cranberry, Sweet and Sour, & a Lime Wedge. 13

Blood Orange Margarita

Patron Reposado Tequila, Blood Orange Puree, Cointreau, Sweet and Sour, & a Lime Wedge. 13

Cucumber Basil

Hendricks Gin, St-Germain, Fresh Lime Juice, Cucumbers, & Fresh Basil served on the rocks. 13

Quencher

Deep Eddy Grapefruit Vodka, St-Germain, Lime Juice, Cointreau, Cranberry, & a Lemon Wedge. 12

Mojito

Bacardi Superior Rum, Mint, Fresh Lime Juice, Simple Syrup, Club Soda, & a Lime Wedge. 12
(Flavors: Traditional, Raspberry, Coconut, Mango)

Paloma

Cazadores Blanco, Lime Juice, Grapefruit Juice, Tajin Rim, & a Lime Wedge Squeezed. 13

Elderflower Manhattan

Makers Mark, St-Germain, Sweet Vermouth, Bitters, & Luxardo Cherries. 14

Classic Old Fashion

Woodford Reserve, Bitters, Luxardo Cherries, Orange, & a Splash of Soda Water 13

WINE LIST

Chardonnay

Bogle, California	8/30
Matchbook, Dumnigan Hills	9/32
Black Stallion, Napa	12/44
Ferrari Carano, Sonoma	13/46
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Cameros	22/80

Sauvignon Blanc

Angeline Reserve, California	9/32
Babich, New Zealand	9/32
Ferrari Carano Fume, Sonoma	12/44

Other Whites

Beringer White Zinfandel, California	9/32
Ruffino Pinot Grigio, Delle Venizie, Italy	9/32
Chateau St Michelle, Riesling, Washington	9/32
Fleurs de Prairie Rose, France	9/32
Lange Twins Moscato, California	9/32

Champagne

Taittinger Brut La Francaise	60
Moet & Chandon Imperial Brut	85
Veuve Cliquot Yellow Label	90

Sparkling Wines

Chandon Rose Split	14
Avissi Prosecco Split	15
Mumm, Napa	13/46
Domaine Carneros Brut Rose	75

Cabernet Sauvignon

Bogle, California	8/30
St. Huberts (The Stag), Paso Robles	12/44
Roth, Alexander Valley	15/54
Black Stallion, Napa	18/64
Kenwood Jack London, Sonoma	58
Hall, Napa	75
Lion Tamer, Napa	85
Robert Mondavi Oakville, Napa	85
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145

Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Rombauer, El Dorado	80

Pinot Noir

Rodney Strong, Russian River	13/46
Davis Bynam, Russian River	16/58
Belle Glos Clark & Telephone, Santa Maria	85

Merlot

Bogle, California	8/30
Rodney Strong, Sonoma	11/40

Other Reds

Bogle Petite Sirah, Clarksburg	9/32
Graffigna Malbec, Argentina	13/48
Boeger Terra D'Oro Barbera, Amador	14/48
Tinto Rey Tempranillo, Dumnigan Hills	36
Ferrari Carano Siena Blend, Sonoma	58

BEER

Draft Beers

Coors Light, Tioga Sequoia Half Dome, Sierra Nevada Pale Ale, Stella Artois 8
Four Rotating Local Seasonal Beers (Ask your Server) 9

Bottled Beers

Bud Light, Blue Moon, Michelob Ultra, Modelo, Modelo Negra, Corona, Corona Light, Heineken, Guinness Can, Kaliber Non-Alcohol 7
Gowan's 16.9 oz Heirloom Apple Cider 12

NON-ALCOHOLIC BEVERAGES

Cold Drinks

Pepsi, Diet Pepsi, Lemonade, Sierra Mist, Root Beer, Mountain Dew, Dr. Pepper, Raspberry Iced Tea, Unsweetened Iced Tea, Ginger Ale, Apple Juice, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Milk, Chocolate Milk, San Pellegrino, Voss Water 5

Hot Drinks

Coffee, Decaf Coffee, Hot Tea, Espresso 5
Hot Chocolate, Café Latte, Americano, Cappuccino 6
Café Mocha, Café White Mocha, Caramel Macchiato 7

**Add Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla 1*