



## Valentine's Day Menu

February 14-17, 2024



### Starters

**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 Batter Fried Shrimp served with a side of Cocktail Sauce & Jalapeno Glaze. 21

**Lobster Mac & Cheese Balls** Housemade Fried Lobster Mac & Cheese Balls served with a side of Sriracha Aioli & Sundried Tomato Aioli. 23

**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** 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

**GF Grilled Salmon** Grilled with our Blend of Spices and topped with a House Made Mango Brown Butter Sauce served with Creamy Parmesan Risotto & Seasonal Vegetables. 33

**Imperial Halibut** Pan Sear Halibut stuffed with Crab Meat, Gruyere Cheese, Celery, & Roasted Red Peppers, topped Champagne Lemon Buerre Blanc, served with Creamy Parmesan Risotto & Grilled Asparagus. 49

**GF Jambalaya** Seared Tiger Prawns, Salmon, Mahi Mahi, Swordfish, Tender Chicken, Andouille Sausage, & Bacon tossed in our Creole Style Sauce over Steamed Rice & topped with Green Onions. 30

**GF Honey Roasted Half Chicken** Locally sourced from Petaluma. Baked with our Blend of Spices & topped with a Sweet Honey Glaze served with Jasmine Rice & Seasonal Vegetables. 29

**GF Classic Prime Rib** 12oz Cut, served with Garlic Mashed Potatoes, Seasonal Vegetables, sides of Au Jus & Creamy Horseradish Sauce (Available Until Sold Out). 38

**Southwest Seafood Pasta** Seared Tiger Prawns, Swordfish, Mahi Mahi, Salmon, Andouille Sausage tossed in a Southwest Parmesan Cream Sauce served over Linguini Noodles & topped with Parmesan Cheese, Lemon Wedge, & Parsley. 30

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

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

\*Add Seared Prawns 12

**Tournedos Lobster Oscar** 6 oz Grilled Filet Mignon topped with Lobster Meat & Bernaise Sauce served with Garlic Mashed Potatoes & Grilled Asparagus 49

### Sides

**GF Steamed Rice, GF Garlic Mashed Potatoes, French Fries 7**  
**Sweet Potato Fries, GF Creamy Risotto, GF Seasonal Vegetables GF Grilled Asparagus 9**

**“Our menu celebrates house-made, fresh ingredients and creative touches on the scenic riverfront.”**  
**We hope your day is full of love. Happy Valentine's Day 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, Dunnigan 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, Carneros	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, Dunnigan 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