

## Beginnings

### **French Onion Soup** 8.5

Seasoned Croutons, Baked Swiss Provolone Cap, Scallion Garnish

### **Riley's Chicken Gumbo** shellfish allergy 9.5

Creole Seasoned, Poultry, Grilled Andouille, Braised Veg, Okra, Dark Roux, Jasmine Pilaf

### **Steamed Edamame** healthy choice 7

Green Soybeans in Pods, Sprinkle of Himalayan Pink Salt

### **Chick Pea Hummus** 9

Grilled Pita, Everything Crusted Flat Bread, Vegetable Sticks

### **Fresh Mozzarella Burrata** 11

Baby Arugula, Tomato, Grilled Roasted Vegetables  
Balsamic Basil Reduction, Grilled Garlic Crostini

### **Hot 3 Cheese Spinach Dip** 12

Pecorino Romano Crust, Grilled Pita Points  
Crispy Tortilla Chips, Salsa Fresca

### **Griddle Vegetable Quesadilla** 10

12' Griddled Tortilla filled w-Fresh 3 Cheese Blend, Roasted Corn, Spinach, Avocado, Side Salsa Fresca, Shrettuce & Sriracha Crema

### **Chico's Nachos** 9

Crisp Tortilla Chips, Melted Fresh Cheese Blend, Black Beans  
Sliced Jalapeno, Scallions, Salsa Fresca, Sour Cream & Fresh Lime  
Add **Grilled or Blackened Chicken** 6 or **BBQ Pulled Pork** 6

### **Today's Soup(s)** Ask for Today's Selection

### **Kung-Pao Cauliflower** 10 or **Calamari** 12

Tempura Battered tossed w- Scallion Szechuan Soy Glaze  
Side Fresh Lime & Sesame Ginger Aioli

### **Crispy Baja Tacos** (2) **Fish** or **Shrimp** or **Portobello** 9.5

Warm Soft White Corn Tortillas, Pickled Onions, Citrus Mojo Slaw  
Queso Fresco, Jalapeno, Avocado, Lime Cilantro Crema

### **Crunchy Chicken Spring Rolls** 9

Buffalo Chicken, Extra Sharp Cheddar, Scallion  
side Celery Sticks, Salsa Picante & Blue Cheese Dip

### **Classic Crispy Wings** grilled upon request 13 per lb

Brined, Lightly Breaded, Veggie Sticks & Blue Cheese Dip  
**Mild / Med / Hot / Szechuan Soy / Honey Hot Butter / Chipotle BBQ / Cajun Rub**

### **G-Ma Rohr's Meatballs** 10 cocktail size

House 3 Ground Blend, Side Garlic Crostini **Choice of:**  
**Filetto di' Pomodoro, Fresh Mozzarella, Basil - or -**  
**Swedish, Light Cream Demi, Parsley, Pecorino Romano**

### **"Drunken" Mussels** 10

Crispy Zucchini Fritz, Side Horseradish Aioli, Choice of Wine Based Sauces:

**Scampi / Filetto di' Pomodoro / Tomato Fra Diavolo**

### **Lump Crab Cake** pan seared 12

Pesto Potato Puree, Leaf Spinach, Roma Lemon Scampi Drizzle

## Specialty Chopped Salads

### Our Gluten Free House-Made Dressings:

**Blue Cheese, Buttermilk Peppercorn Ranch, Caesar, 1000 Island**  
**Balsamic Basil Vinaigrette, Roasted Tomato Cilantro, Dijon Honey Mustard**  
**Toasted Cider Vinaigrette, Citrus Ginger Vinaigrette**



### **Our Wedge** 11

Diced Roma Tomatoes, Crumbled Blue Cheese, Crispy Bacon  
Tabasco Onion Rings, Choice of Our House Made Dressings

### **House Salad** 8 app / 11 entrée

Mixed Greens, Tomatoes, Carrots, Cucumber, Red Onion  
Radish Slivers, Brioche Croutons, Choice of House Made Dressing

### **Simply Caesar** 8 app / 12 entrée

Romaine Hearts, Tomatoes, Pecorino-Romano Blend  
Brioche Croutons, Tossed w- Classic of Our House Made Dressings

### **Autumn Harvest** nut allergy 10 app / 14 entrée

Mixed Greens, Pinot Poached Pears, Crunchy Maple Walnuts  
Dried Cranberries, Roasted Beets, Blue Cheese Crumbles  
Sweet Potato Croutons, Tossed w- Toasted Cider Vinaigrette

### **California Crunch** nut allergy 10 app / 13 entrée

Mixed Greens, Crisp Romaine, Endive, Golden Raisins  
Toasted Pecans, Goat Cheese, Chiffonade Apples / Pears  
side Buttermilk Peppercorn Ranch

### **Grilled Veggie** 14

Romaine, Zucchini, Asparagus, Sweet Corn, Roasted Peppers  
Sun-dried Tomatoes, Portobello Mushrooms, Eggplant  
Goat Cheese, Choice of Our House Made Dressings

**Reasonable Menu Substitutions are Always Welcome**

### **Riley's Cobb** 14

Mixed Greens, Tomatoes, Cucumber, Red Onion  
Avocado, Crispy Bacon, Cheddar, Blue Cheese Crumbles  
Hard Boiled Egg, Brioche Croutons, Choice of Our House Made Dressings

### **Texas Ranch** 13

Mixed Greens, Romaine, Avocado, Crispy Bacon, Roasted Corn, Egg,  
Tomatoes, Black Beans, Scallions, Tabasco Onion Rings,  
side Buttermilk Peppercorn Ranch

### **Grecian** 13

Mixed Greens, Fire Roasted Peppers, Feta, Sun-dried Tomatoes, Red Onion  
Kalamata Olives, Cucumber, Balsamic Basil Vinaigrette & Grilled Pita Points

### **Baja Blend** 13

Mixed Greens, Romaine, Black Beans, Roasted Corn, Red Onion  
Crispy Tortilla Strips, Avocado, Salsa Fresca, Cheddar & Jack Cheese  
side Roasted Tomato Cilantro Vinaigrette

### **Asian Crunch** nut allergy 13

Romaine, Spinach, Cabbage, Rice & Wonton Strips, Toasted Almonds  
Edamame, Mandarin Oranges, Cucumber, Snow Peas, Shaved Carrots  
side Citrus Ginger Vinaigrette

**Add To Any Salad Grilled or Blackened:**  
**Chicken 6 / Shrimp (5) 7 / Salmon 8 / \*Skirt Steak 9**

## Sandwiches

**American, Swiss, Provolone, Sharp Cheddar, Monterey Jack, Sauté Onions** Add 1.50  
**Portobello Mushrooms, Blue Cheese, Fresh Mozzarella, Goat Cheese, Crispy Bacon, Avocado, Fried Egg** Add 2

### **Substitute on Any Sandwich** add'l 2

Side House or Caesar Salad for Hand cut FF's / Sweet FF's

### \* **Classic Bistro Burger** 10 oz 13

Stockyards Angus Blend, Griddled Plain Brioche  
Shrettuce, Tomato, side Pickle & Hand Cut FF's

### **All Natural Turkey Burger** 8 oz 12

Low -Fat High Protein Alternative, Griddled Plain Brioche  
Shrettuce, Tomato, side Pickle & Hand Cut FF's

### **Veggie Black Bean Burger** house-made 100% Vegan 16

Grilled Pita, Pickled Onions, Pea Sprouts, Tomato  
House Tzatziki Sauce (contains dairy), Side Pickle & Sweet Potato Styx

### **Riley's Reuben** 16

Pan Seared Rye, Ale Braised Corned Beef Brisket, Swiss Cheese  
Vinegar Braised Slaw, side Creole Mustard, Pickle & Hand Cut FF's

### \* **Sliced Steak Sandwich** marinated 18

Rustic Club Roll, Sauté Portobello Mushrooms & Onions  
Provolone, Horseradish Aioli, side Au-jus, Pickle & Hand Cut FF's

### **Tennessee Fried Chicken** 14

Topped w- Jack's Honey Hot Dip Sauce, Bread n' Butter Pickles  
Buttermilk Peppercorn Slaw on Griddled Brioche Roll w- Hand Cut FF's

### **Chicken Sandwich** grilled or blackened 13

Toasted Plain Brioche or Multi Grain, Shrettuce, Tomato  
Side Honey Mustard, Pickle & Hand Cut FF's

### **Chicken Caesar Wrap** grilled or blackened 14

Crisp Romaine Hearts, Diced Tomatoes, Fresh Mozzarella  
Classic House Made Dressing & Hand Cut FF's

### **"Cali" Chicken Club** honey basted 16

Swiss, Crispy Bacon, Avocado, Baby Spinach, Tomato  
Herbed Aioli Spread, Country Toast, side Sweet Potato Styx

### **Fresh Mozzarella Panini** 14

Pressed Club Roll, Basil Pesto, Sliced Tomato  
Baby Arugula, Balsamic Vinaigrette, side Hand Cut FF's

### \* **Salmon Pita** grilled or blackened 15

Baby Arugula, Sliced Tomatoes, Goat Cheese  
Lemon Herb Aioli Spread, side Sweet Potato Styx

\* Prepared to your specifications. For Your Safety: Any food allergies should be brought to Our Employee's attention prior to ordering. Consuming raw or undercooked meats & fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

## All Day Entrees



**Simply Dbl. Chicken Breast** gluten-free 15  
Char-Grilled or Blackened, Steamed Vegetables, Jasmine Rice Pilaf  
Roma Herb Butter Baste, side Honey Dijon Mustard

**Chicken Paillard Milanese** 18 grilled option for gluten-free  
Light Breading, Tomato, Baby Arugula, Fresh Mozzarella,  
Pickled Onions, Basil, Balsamic Glaze Drizzle

**Chicken "Gorgonzola"** 21  
Blue Cheese Crumble Crust, Blackened Portobello Mushrooms,  
Leafy Spinach, Parmesan Roasted Potato, Merlot Thyme Demi-Glace

**Herb Crusted Salmon** 23 grilled option for gluten-free  
Grilled Vegetables, Arugula, Parmesan Fingerling Potatoes, Warm Stone Mustard Glaze

**Lemon Tilapia Francaise** (light flaky) 17 or **Chicken** 21  
Asparagus Milanese, Whipped Potatoes, Lemon Scampi EVOO

**Grilled Tiger Shrimp** 20 -or- **Crab Stuffed Shrimp** 26  
Lemon Chardonnay Scampi Sauce, Jasmine Rice Pilaf, Steamed Vegetables

**English Fish & "Chips"** 17  
Ale Battered Filet, Summer Cucumber Slaw  
Malt Vinegar, Horseradish Aioli, side Hand Cut FF's

**Riley's "Blue Claw" Gumbo** 17 seafood shellfish allergy  
Creole Seasoned, Dark Roux, Seafood, Poultry  
Grilled Andouille, Braised Veg, Okra, Jasmine Rice Pilaf

**Meat Loaf Au Gratin** 20  
House 3 Ground Blend, Swiss Provolone Capped, Chili Basting Sauce  
Cream Whipped Potatoes, Steamed Vegetables, Panko Tabasco Onion Rings

\* **Marinated Skirt Steak** gluten-free 30  
Cream Whipped Potatoes, Sauté Mushrooms / Onions, **Brett's** 1986' Marinade Baste

**Riley's Mac & Cheese** 15  
Penne Pasta, 5 Cheese Blend, Smoked Bacon, Chopped Tomatoes, Crunchy Bread Crumbs  
**Add Grilled or Blackened: Chicken 6 / Shrimp 7 / Salmon 8 / \* Skirt Steak 9 / BBQ Pulled Pork 6**

**Pasta Bolognese** 18  
Rigatoni Pasta, Ground Sirloin, Pork & Sweet Italian Sausage, Braised Veg,  
Low Skim Ricotta, Flat Leaf Parsley, Plum Tomato Cream Sauce

**Spaghetti Frutti di' Mare** 22  
Shrimp, Mussels, Calamari, Chopped Clams, Tilapia  
**Choice of Sauce: Lemon Scampi / Filetto di' Pomodoro / Tomato Fra Diavolo Sauce**

**Vegetable Barley Risotto** 15  
Light Cream, Baby Spinach, Fresh Corn, Portobello Mushrooms, Shaved Carrots  
Asparagus, Tomato, Zucchini, Roasted Tomato Bouillon, Pecorino-Romano Garnish  
**Add Grilled or Blackened: Chicken 6 / Shrimp 7 / Salmon 8 / \* Skirt Steak 9**

**Cooked to-order Gluten Free Penne Pasta Available for Substitution add'l 2**

### Sides

\* Hand Cut FF's 6 \* Whipped Potatoes 6 \* Mac & Cheese 9 \* Sautéed Spinach 7  
\* Sweet Potato Fries 6 \* Zucchini Styx 7 \* Vegetables 6 \* Sauté Mushrooms 5 \* Sauté Onions 5  
\* Jasmine Rice Pilaf 4 \* Parmesan Fingerling Potatoes 6 \* Tabasco Onion Fritz 6 \* Grilled Asparagus 8

## House-Made Desserts

**KI's Vanilla Bean Cheesecake** 8  
Strawberry Puree, Graham Cracker Crumb Crust, Fresh Whipped Cream

**Warm Apple Cobbler Crisp** Nut Allergy 9  
Caramelized Apples, Walnut Wild Oat Cookie Crisp  
Vanilla Bean Ice Cream, Fresh Whipped Cream

**Rich Brownie Sundae** 9 Warm  
Vanilla Bean Ice Cream, Milk Chocolate Ganache, Butterscotch Sauce  
Toasted Pecans, Whipped Sweet Cream, Rainbow Sprinkles

**Warm French Bread Pudding** 9  
Brioche Custard, Mocha Crème Anglaise  
Vanilla Bean Ice Cream, Fresh Whipped Cream

**Chocolate Mousse Cake** 100% Gluten Free 9  
Semi & Dark Chocolate Mousse, Chocolate Wafer Crumbs  
Milk Chocolate Ganache, Fresh Whipped Cream

**Saranac Root Beer Float** 9  
Vanilla Bean Ice Cream, Whipped Sweet Cream,  
Cherry, Rainbow Sprinkles

**Raspberry Sorbet** 6  
Fresh Whipped Cream, Lime Garnish

**Vanilla Bean Ice Cream** 6

**For a Sundae:** Add Milk Chocolate Ganache, Whipped Cream, Rainbow Sprinkles & Cherry 7

**Reasonable Menu Substitutions are Always Welcome**  
**All In-House Recipes Prepped On-Site with Fresh Ingredients**  
**Unlike Most Restaurants, We Never add a Plate Share Charge nor Add Automatic Gratuity**

\* Prepared to your specifications. For Your Safety: Any food allergies should be brought to Our Employee's attention prior to ordering. Consuming raw or undercooked meats & fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

To help assist Riley's w- Unnecessary Fees: Prices you see on all of our menus are cash discount prices. We still accept other forms of Payments, although the cash discount will not apply.