

Beginnings

French Onion Soup 9

Seasoned Croutons, Baked Swiss Provolone Cap, Scallion Garnish

Riley's Chicken Gumbo shellfish allergy 10

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 good for two 13

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
Add **Grilled or Blackened Chicken** 6 or **BBQ Pulled Pork** 6

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

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 12

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 / 14 entree

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

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

Kung-Pao Cauliflower 11 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 10

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

Classic Jumbo 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



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 14

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

Grecian 14

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

Baja Blend 14

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 14

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 3

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

* **Classic Bistro Burger** 10 oz 14

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

All Natural Turkey Burger 8 oz 13

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, Baby Arugula, Tomato
House Tzatziki Sauce (contains dairy), Side Pickle & Sweet Potato Styx

Riley's Reuben 17

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 19

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

Tennessee Fried Chicken 15

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 14

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

Chicken Caesar Wrap grilled or blackened 15

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 15

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

* **Salmon Pita** grilled or blackened 16

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 16
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 21
House 3 Ground Blend, Swiss Provolone Capped, Chili Basting Sauce
Cream Whipped Potatoes, Steamed Vegetables, Panko Tabasco Onion Rings

* **Marinated Skirt Steak** gluten-free 32
Cream Whipped Potatoes, Sauté Mushrooms / Onions, **Brett's** 1986' Marinade Baste

Riley's Mac & Cheese 16
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** 8 * **Vegetables** 6 * **Sauté Mushrooms** 6 * **Sauté Onions** 6
* **Jasmine Rice Pilaf** 5 * **Parmesan Fingerling Potatoes** 6 * **Tabasco Onion Fritz** 6 * **Grilled Asparagus** 8

House-Made Desserts

KI's Vanilla Bean Cheesecake 9
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 7
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.