

## Small / Shared Plates

### **French Onion Soup** 11

Seasoned Croutons, Baked Swiss Provolone Cap, Scallion Garnish

### **Riley's Chicken Gumbo** shellfish allergy 13

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

### **Steamed Edamame** healthy choice 9

Green Soybeans in Pods, Sprinkle of Himalayan Pink Salt

### **Chick Pea Hummus** good for two 13

Grilled Pita, Country Multi Grain Toast Points, Vegetable Sticks

### **Hot 3 Cheese Spinach Dip** good for two 15

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

### **Griddle Vegetable Quesadilla** good for two 15

12" Griddled Tortilla filled w-Fresh 3 Cheese Blend, Roasted Corn Spinach, Avocado, Side Salsa Fresca, Shrettuce & Chipotle Crema  
Add Grilled or Blackened Chicken 7 or BBQ Pulled Pork 6

### **Chico's Nachos** good for two 14

Crisp Tortilla Chips, Melted Fresh Cheese Blend, Black Beans, Sliced Jalapeno, Scallions, Salsa Fresca, Sour Cream & Fresh Lime  
Add Grilled or Blackened Chicken 7 or BBQ Pulled Pork 6

### **Kung-Pao Cauliflower** 15 or **Calamari** 16

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

### **Crispy Baja Tacos** (2 tacos) **Fish** or **Shrimp** 13

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

### **Crunchy Chicken Spring Rolls** 13

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

### **Classic Jumbo Crispy Wings** boneless w-request 14

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

### **G-Ma Rohr's Meatballs** cocktail size 14

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

### **"Drunken" Mussels** 14

Crispy Zucchini Fritz, Side Horseradish Aioli  
**Choice of Wine Based Sauces:**  
Scampi / Filetto di' Pomodoro / Tomato Fra Diavolo

## Chopped Salads

### Our Gluten Free House-Made Dressings:

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



### **Our Wedge** 16

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

### **House Salad** 10 app / 15 entrée

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

### **Simply Caesar** 10 app / 15 entrée

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

### **Autumn Harvest** nut allergy 12 app / 17 entrée

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

### **California Crunch** nut allergy 12 app / 17 entrée

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

### **Riley's Cobb** 17

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** 17

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

### **Baja Blend** 17

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

### **Grilled Veggie** 17

Romaine, Grilled Zucchini, Asparagus, Sweet Corn, Roasted Peppers, Button Mushrooms, Eggplant, Diced Tomatoes, Crumbled Goat Cheese, Choice of Our House Made Dressings

### Add To Any Salad Simply Grilled or Blackened:

Chicken 6oz 7 / Shrimp 5pc 8.50 / Salmon 6oz 9.75 / \*Skirt Steak 5oz 11

## Sandwiches

Add 1.75 for American / Swiss / Provolone / Sharp Cheddar / Monterey Jack / Sauté Onions

Add 2 for Sauté Mushrooms / Blue Cheese / Fresh Mozzarella / Goat Cheese / Crispy Bacon / Fried Egg Add 4 for Avocado

### \* **Angus Bistro Burger** 10 oz 20

Stockyards Angus Blend, Griddled Plain Brioche, Shrettuce, Tomato, side Hand Cut FFs

### \* **Sliced Skirt Steak Sandwich** marinated 24

Rustic Club Roll, Sauté Portobello Mushrooms & Onions, Provolone, Horseradish Aioli, side Au-jus, side Hand Cut FFs

### **Riley's Reuben** 21

Pan Seared Rye, Ale Braised Corned Beef Brisket, Swiss Cheese, Vinegar Braised Slaw, side Creole Mustard, side Hand Cut FFs

### **Fresh Mozzarella Panini** 20

Pressed Club Roll, Basil Pesto, Sliced Tomato, Baby Arugula, Balsamic Basil Reduction, side Hand Cut FFs

### **Tennessee Fried Chicken** 18

Soaked w- Jack's Honey Hot Dip Sauce, Bread n' Butter Pickles, Buttermilk Peppercorn Slaw, Griddled Brioche Roll, side Hand Cut FFs

### **Chicken Sandwich** grilled or blackened 16

Toasted Plain Brioche or Multi Grain, Shrettuce, Tomato, Side Honey Mustard, side Hand Cut FFs

### **Chicken Caesar Wrap** grilled or blackened 18

Grilled Flour Tortilla, Crisp Romaine Hearts, Diced Tomatoes, Fresh Mozzarella, Classic House Made Dressing, side Hand Cut FFs

### **"Cali" Chicken Club** honey basted 20

Swiss, Crispy Bacon, Avocado, Baby Spinach, Sliced Tomato, Herbed Aioli Spread, Country Multi Grain Toast, side Hand Cut FFs

### \* **Salmon Pita** grilled or blackened 20

Baby Arugula, Sliced Tomatoes, Goat Cheese, Lemon Herb Aioli Spread, side Hand Cut FFs

### All Sandwiches Served W- House-Cut FFs & Pickles

Upgrade to: Sweet FF's add'1 2 / House or Caesar add'1 3

\* 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.

Prices you see on all of our menus are cash prices. If paying w- Credit / Debit Cards, a 4% Charge per item will be applied to your Final Bill

## All Day Entrees



### **Simply Dbl. Chicken Breast 20**

Char-Grilled or Blackened, Steamed Vegetables, Jasmine Rice Pilaf  
Roma Herb Butter Baste, side Honey Dijon Mustard

### **Chicken Paillard Milanese 24** grilled option for gluten-free

Light Crispy Breading, Tomato, Baby Arugula, Fresh Mozzarella,  
Pickled Onions, Basil, Balsamic Glaze Drizzle

### **Chicken "Gorgonzola" 25**

Blue Cheese Crumble Crust, Blackened Portobello Mushrooms,  
Leafy Spinach, Parmesan Roasted Potato, Merlot Thyme Demi-Glace

### **Lemon Tilapia Francaise (light flaky) 22 or Chicken 25**

Asparagus Milanese, Whipped Potatoes, Lemon Scampi EVOO

### **Grilled Tiger Shrimp 19 -or- Crab Stuffed Shrimp 30**

Lemon Chardonnay Scampi Sauce, Jasmine Rice Pilaf, Steamed Vegetables

### **\* Herb Crusted Salmon 25** grilled option for gluten-free

Grilled Vegetables, Arugula, Parmesan Fingerling Potatoes, Warm Stone Mustard Glaze

### **English Fish & "Chips" 20**

Ale Battered Cod Filets, Summer Cucumber Slaw  
Side Malt Vinegar, Horseradish Aioli & Hand Cut FF's

### **Riley's "Blue Claw" Gumbo 24** seafood shellfish allergy

Creole Seasoned, Dark Roux, Seafood, Poultry, Crawdad Tails  
Grilled Andouille, Braised Veg, Okra, Jasmine Rice Pilaf

### **Meat Loaf Au Gratin 24**

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

### **\* Marinated Skirt Steak** gluten-free 34

Cream Whipped Potatoes, Sauté Mushrooms / Onions, **Brett's** 1986' Marinade Baste

### **Riley's Mac & Cheese 20**

Penne Pasta, 5 Cheese Blend, Smoked Bacon, Chopped Tomatoes, Crunchy Bread Crumbs

**Add Grilled or Blackened: Chicken 6oz 7 / Shrimp 5pc 8.50 / Salmon 6oz 9.75 / \* Skirt Steak 5oz 10 / BBQ Pulled Pork 6**

### **Pasta Bolognese 24**

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

### **Vegetable Barley Risotto 20**

Light Cream, Baby Spinach, Fresh Corn, Button Mushrooms, Shaved Carrots  
Asparagus, Tomato, Zucchini, Roasted Tomato Bouillon, Pecorino-Romano Garnish

**Add Grilled or Blackened: Chicken 6oz 7 / Shrimp 5pc 8.50 / Salmon 6oz 9.75 / \* Skirt Steak 5oz 10**

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

### **Sides**

**\* Hand Cut FF's 7 \* Whipped Potatoes 6 \* Mac & Cheese 11 \* Sautéed Spinach 8**

**\* Sweet Potato Fries 8 \* Zucchini Styx 9 \* Steamed Vegetables 8 \* Sauté Mushrooms 7 \* Sauté Onions 7**

**\* Jasmine Rice Pilaf 6 \* Parmesan Fingerling Potatoes 8 \* Tabasco Onion Fritz 9 \* Grilled Asparagus 9**

## House-Made Desserts

### **Belgian White Chocolate Bread Pudding (warm) 10**

Vanilla Bean Ice-Cream, White Chocolate Coulis, Whipped Cream

### **Warm Apple Cobbler Crisp** Nut Allergy 10

Caramelized Apples, Walnut Wild Oat Cookie Crisp  
Vanilla Bean Ice Cream, Fresh Whipped Cream

### **Rich Brownie Sundae 10** Warm

Vanilla Bean Ice Cream, Milk Chocolate Ganache, Butterscotch Sauce  
Toasted Pecans, Whipped Sweet Cream, Rainbow Sprinkles

### **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 8

**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**

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