

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 16
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** 17
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 16
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 12

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 25
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 19
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 17
Toasted Plain Brioche or Multi Grain, Shrettuce, Tomato
Side Honey Mustard, side Hand Cut FFs

Chicken Caesar Wrap grilled or blackened 19
Grilled Flour Tortilla, Crisp Romaine Hearts, Diced Tomatoes,
Fresh Mozzarella, Classic House Made Dressing, side Hand Cut FFs

"Cali" Chicken Club honey basted 21
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 Salad 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

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All Day Entrees



Simply Dbl. Chicken Breast 21
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” 22
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 25
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 22
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 12 / 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 12**

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

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