

Welcome to

(The "Riv")

The Riviera Hills Restaurant & Lounge

Serving Dinner: Thursday & Sunday 5:00 pm - 9:00 pm Friday & Saturday 5:00 pm - 9:30 pm

Lounge Buffet: Monday, Tuesday and Wednesday 5:00pm-7:00pm

Champagne Brunch - Every Sunday 10:00am-2:00pm

Call for reservations (707) 277-7575

Appetizers

Grilled Quesadillas - (Flour)

Melted Cheddar/pepperjack cheeses, mild green chilis, sour cream and fresh salsa ~5

With your choice of grilled Chicken, BBQ Beef Brisket or Rock Shrimp ~8

Chipolte Meatballs- served on a skewer w/ sweet pineapple chunks ~7

Deep Fried Boneless "Hot Wings"- w/Cool Ranch Dressing and celery ribs ~7

Smoked Salmon Platter- ~9

thinly sliced smoked salmon, dill cream cheese, diced red onion, capers and toasted crostinis

Coconut Jumbo Prawns (four)-A "Riv" Favorite- ~9

with a sweet chili dipping sauce

Nachos Grande- Chips, refried beans, melted cheese, chilis verde, salsa and sour cream ~6

Entrée Salads

Classic Caesar Salad ~9 With grilled Chicken or grilled Prawns ~13

House made dressing, crisp romaine, buttery croutons, tossed with Parmigiano-Reggiano cheese

Seafood Louie ~14

Fresh seafood, asparagus, hard boiled egg, mixed greens and veggies, Chef Peter's "Louie" dressing

Enchilada Plates

Flour Tortillas (2) filled with melted cheddar/ pepperjack cheeses ~11

with Shredded Chicken or beef ~13

All plates include spanish rice, refrito frijoles (refried beans)w/melted jack cheese, cole slaw and tortilla chips. Topped with your choice of Rojo (red) or Verde (green) Sauce

Hot Sandwiches

French Dip ~8

thinly sliced Ribeye piled high on a grilled hoagie roll served with au jus

Blackened Prime Rib ~8

on grilled sourdough with cool ranch dressing

Meatball Paisano ~9

Housemade meatballs, fresh tomato-basil sauce, melted Gruyere cheese on a grilled ciabatta roll

Braised Beef Brisket ~8

Slowly braised until fork tender with Chef's own BBQ sauce on a grilled ciabatta roll

The "Riv" Burger ~9

Grilled 8 oz., hand formed specially seasoned beef chuck, on a grilled ciabatta roll

Add Cheese or Grilled onions ~1

Add Bacon ~2

House Specialties

* House specialties include choice of: small soup or mixed greens salad.

Black Angus Prime Rib Roast— 1/2 lb. cut ~23 3/4 lb. cut ~25

slow roasted in an herbed and sea salt crust with potato puree and seasonal vegetables.

Bavarian Meatballs ~16

Chef's homestyle brown gravy with capers, sour cream, potato puree and seasonal vegetables

Catch of the Day— with rice pilaf and seasonal vegetables. **Market price~ask server**

Coconut Jumbo Prawns (six) ~18

deep fried Gulf Prawns with sweet chili dipping sauce, potato puree and seasonal vegetables

Chicken Piccata ~18

Chicken breast sauteed in a butter, white wine lemon caper sauce with rice pilaf and seasonal vegetables

Pasta Bowls

*Pasta bowls include choice of: small soup or mixed greens salad .

Gemelli with Pesto Cream Sauce ~14

Fresh basil, toasted pine nuts, parmesan and cream

Spaghetti & Meatballs ~16

Housemade with fresh tomato-basil sauce served w/ garlic cheese toast

Linguine & Rock Shrimp / Scampi ~16

Clarified butter, garlic, fresh lemon juice, white wine and fresh herbs

Seafood Puttanesca on Angel Hair ~18

Fresh seafood in a spicy fresh tomato sauce with olives and capers

Bar~B~Que

*A la carte (sides available)

Slow Roasted Pork Ribs 1/2 Slab ~10 Full Slab ~20

Tender, meaty, spice rubbed, glazed with Chef's own BBQ sauce

Braised Boneless Beef Brisket ~10

All meat, fork tender, served with chef's own BBQ sauce

Slow Roasted 1/4 Chicken (leg and thigh) ~8

Spice rubbed, tender dark meat glazed with Chef's own BBQ sauce

The "Riv" BBQ Combo – Choice of two: 1/2 slab, Brisket or Chicken plus one side ~21

Sides

Potato Salad	~4	BBQ Baked Beans	~4
Cole slaw	~4	Basket of Garlic Fries	~5
Spanish Rice	~4	Basket of Shoestring Fries	~5
Mashed Potatoes	~4	Grilled Seasonal Vegetables	~4
Mixed Greens Salad	~4	Jalapeno cornbread with honey-butter	~4
		Corn tortillas	~1

Desserts

Chocolate Caramel Almond Brownie with Vanilla ice cream ~6

Lemon Pound Cake with mixed berries and whipped cream ~6

Cappuccino Crème Brulee ~6

Ice Cream & Cookie...Vanilla with chocolate sauce...Spumoni ~5

BEVERAGES ~2

Coffee or Tea, Hot or Iced

Milk and assorted Juices

Coke, 7Up, Diet Coke, Bottled Water

We accept MasterCard & Visa, no personal checks please.

Please advise your wait staff if you are redeeming coupons or gift certificates.

There will be an extra charge of \$5.00 added to split dinners.