FOOD [with] *spirit* dinner

APPETIZERS

BRUSCHETTA tomato, roast garlic and fresh basil with eggplant puree and balsamic reduction over toasted french baguette 6.99

HUMMUS DIP a Rialto favorite with a touch of roast garlic, with celery, carrots and toasted crostini 7.99

SKILLET CHEESE DIP parmesan cream cheese dip with artichokes, sun dried tomato, garlic and basil, with toasted foccacia crostini 8.99

SEARED AHI TUNA fresh sashimi grade tuna seared rare, with diced avocado, asian jicama slaw, spicy wasabi and soy glaze 12.99

CALAMARI tempura battered and flash fried, tossed with a tomato-basil relish and garlic herb aioli 9.99

PRINCE EDWARD ISLAND MUSSELS in a cast iron pot, with white wine, lemon, garlic, butter and parsley 9.99

CASHEW TEMPURA PRAWNS with chipotle apricot dipping sauce and sweet soy drizzle 11.99

SAMPLER PLATTER seared Ahi Tuna, Cashew Prawns, Tempura Fried Calamari, Bruschetta Relish, assorted condiments and toasted foccacia croutons 28.99

SOUPS [&] SALADS

FRESH SOUP OF THE DAY 4.99

BAKED FRENCH ONION SOUP laced with sherry, au gratin style 5.99

HOUSE GREENS spring greens mix, arugula, balsamic red onion, grape tomato, and shaved carrots tossed in herb vinaigrette 4.99

CLASSIC CAESAR chopped romaine hearts, basil, house baked garlic croutons and shaved romano 4.99

GRILLED ROMAINE SALAD with fresh mozzarella, roma tomato, red onion, basil and creamy balsamic vinaigrette 8.99

GRILLED CHICKEN CAESAR herb marinated and sliced, served over a crisp chilled caesar salad with shaved romano 11.99

SPINACH AND GRILLED VEGETABLE SALAD with cannelloni beans, oven roasted tomatoes and herb vinaigrette 8.99

WARM ROASTED CHICKEN SALAD mixed greens, cornbread croutons, fresh and dried fruits and berries, toasted walnuts and apple cider vinaigrette 11.99

GRILLED SALMON SALAD served over crisp chopped romaine tossed in caesar dressing with shaved romano cheese 12.99

dressings available: apple cider vinaigrette, balsamic vinaigrette, caesar, herb vinaigrette, black pepper ranch, gorgonzola

SANDWICHES

served with your choice of fresh made coleslaw, seasoned french fries or whipped potatoes

RIALTO BURGER charbroiled to your liking, on a toasted sesame seed bun with lettuce, tomato, and red onion 9.99

ADD bacon, avocado or your choice of cheese for 1.49

WALDORF CHICKEN sliced roast chicken breast, grapes, granny smith apples and raisin walnut aioli on a rustic roll 10.29

BASIL BLT mozzarella, crisp bacon, whole basil and tomato with pesto mayonnaise, lettuce and red onion on whole wheat bread 9.99

KOBE BEEF SLIDERS a trio of seared Kobe burgers topped with béarnaise sauce, served on butter grilled silver dollar rolls 12.99

ADD bacon, avocado, or your choice of cheese for 1.49

SIDES

SAUTEED BUTTON MUSHROOMS 3.49
WHIPPED POTATOES 2.99
FARO PILAF 2.99
GRILLED ASPARAGUS 3.99
FRESH MADE COLESLAW 2.99
SEASONED FRIES 2.99
SEASONAL VEGETABLE 3.49

HOUSE *[FAVORITES]*

TENDER HALF CHICKEN herb rubbed and oven roasted, with whipped potatoes and hand battered buttermilk onion rings 14.99

GRILLED SEA BASS with fresh summer vegetable pico de gallo, seared potato hash and herb olive oil 21.99

GRILLED SALMON cumin dusted, with fresh cucumber tomato relish, whipped potatoes and avocado cream 18.99

GRILLED PORK PORTERHOUSE with roast corn faro, seared spinach, roasted red pepper relish and red wine demiglace 18.99

SCALLOPS pan seared and porcini mushroom crusted, with faro pilaf, fresh arugula and herb olive oil 23.99

SEARED AHI TUNA fresh sashimi grade tuna with wasabi whipped potato, asian vegetable slaw and lemon butter sauce 25.99

JUMBO SCAMPI skewered jumbo prawns garlic butter grilled, with herbed linguini and pesto two ways 23.99

[HAND CUT] 1855 STEAKS

30 day aged Angus beef, for superior tenderness and flavor.

TOP SIRLOIN grilled to perfection, with ancho demi sauce, whipped potatoes and crisp buttermilk onion straws 18.99

PETIT FILET MIGNON center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce 20.99

NEW YORK STRIP seasoned with rock salt and pepper, with fresh arugula, grape tomato, cannelini beans and cracked mustard butter 29.99

PASTAS

LINGUINI PRIMAVERA tossed with herb roasted summer squash, zucchini, oven roast tomato, fresh herbs and olive oil 13.99

CHICKEN PICCATA seared chicken tossed with artichoke hearts, capers, grape tomatoes, and linguini in a lemon butter sauce 18.99

PENNE PASTA spicy Italian sausage, roast peppers, fresh basil and romano cheese in a creamy sun dried tomato pesto sauce 15.99

DESSERT*[S]*

CHEESECAKE crispy pirouette fingers with raspberry and warm chocolate for dipping 5.99

CHOCOLATE LAVA CAKE raspberry sauce, vanilla ice cream 6.99

STRAWBERRY SHORTCAKE served traditionally 6.99

TIRAMASU whipped cream and chocolate drizzle 6.99

APPLE NAPOLEAN crisp phyllo, whipped cream, warm caramel 5.99

LIKS ICE CREAM three scoops of Denver's best 4.99

PREMIUM *[N/A]* BEVERAGES

FRUIT INFUSED ICE TEA 3.29
RIALTO CAFE'S SPARKLING LEMONADE 3.49
SAN PELLEGRINO 1/2 liter 3.99, 1 liter 5.99
EVIAN 1/2 liter 3.99, 1 liter 5.99
FROZEN MOCHA LATTE 3.95
CRANBERRY CITRUS COOLER 3.49
ESPRESSO / CAPPUCCINO / LATTE

JOIN US WEEKENDS
8:00AM - 2:30PM
CHAMPAGNE BRUNCH

[KIDS MENU] ALSO AVAILABLE