



# Rialto Cafe

## LIMITED THEATER DINNER MENU

**\$25.00 PER PERSON**

**INCLUDES A 3-COURSE DINNER AND 1 COMPLIMENTARY PARKING PASS; TAX AND GRATUITY NOT INCLUDED**

### ★ ★ ★ **OPENING CURTAIN** ★ ★ ★

#### **HOUSE GREENS**

Fresh, mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

#### **CLASSIC CAESAR**

Chopped romaine hearts, basil, house baked garlic croutons and shaved romano

#### **FRESH SOUP OF THE DAY**

### ★ ★ ★ **SHOW TIME** ★ ★ ★

#### **SEARED SALMON**

Oven roasted to finish, with creamy goat cheese polenta, balsamic shiitake relish and fresh chopped herbs

#### **OVEN ROAST CHICKEN**

Tender, herb roasted half-chicken with whipped potatoes and roast garlic jus

#### **BEEF SHORT RIBS**

Slow braised in red wine, with rustic root vegetables, whipped potatoes and natural pan jus

#### **BACON WRAPPED SHRIMP**

With garlic seared green beans, roast fingerling potatoes, hard cooked egg and grape tomatoes, served on a bed of baby greens tossed in lemon vinaigrette

### ★ ★ ★ **ENCORE** ★ ★ ★

**RED VELVET LAYER CAKE**

**VANILLA BEAN CRÈME BRÛLÉE**

**WHITE CHOCOLATE CHERRY BREAD PUDDING**

**LIKS ICE CREAM SAMPLER**

**ALL THEATRE TICKET HOLDERS ENJOY 50% OFF THESE SELECT BOTTLES OF WINE! THE PERFECT COMPLIMENT TO ANY MEAL!**

<b>SIMI CHARDONNAY</b>	<b>\$35</b>	<b>BERINGER KNIGHTS VALLEY CABERNET</b>	<b>\$47</b>
<b>TALBOT KALI HART CHARDONNAY</b>	<b>\$33</b>	<b>GREG NORMAN SHIRAZ</b>	<b>\$29</b>
<b>JACOB DEMMER RIESLING</b>	<b>\$25</b>	<b>SEGHEISIO FAMILY VINEYARD ZINFANDEL</b>	<b>\$44</b>
<b>BRANCOTT PINOT GRIGIO</b>	<b>\$28</b>	<b>ESTANCIA PINOT NOIR</b>	<b>\$31</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	<b>\$39</b>	<b>COLUMBIA CREST GRAND ESTATE MERLOT</b>	<b>\$28</b>
<b>SOKOL BLOSSER WHITE MERITAGE</b>	<b>\$32</b>	<b>TIERRA SECRETA RESERVA MALBEC</b>	<b>\$35</b>