

dinner



APPETIZERS

BRUSCHETTA tomato, roast garlic, fresh basil, eggplant puree, balsamic reduction drizzle, toasted French baguette 7.99

CALAMARI tempura battered and flash fried, tomato-basil relish, garlic herb aioli 10.99

PARM FRITES thick-cut fries, fresh herbs, parmesan, garlic aioli, house made ketchup 6.99

ROASTED RED PEPPER HUMMUS with celery sticks, carrot sticks and grilled flatbread 7.99

KOBE BEEF BURGER DUO lettuce, tomato, chipotle mayo, butter griddled slider rolls 9.99

SEARED AHI fresh sashimi grade, cucumber-avocado chutney, spicy wasabi, soy glaze 12.99

ARTICHOKE CHEESE DIP parmesan cream cheese, artichoke hearts, sun dried tomatoes, garlic, basil, assorted crackers, focaccia crostini 9.99

PROSCIUTTO WRAPPED DATES stuffed with gorgonzola, lemon buerre blanc, balsamic reduction drizzle 7.99

SAMPLER PLATTER bruschetta, calamari, roasted red pepper hummus, seared Ahi tuna and assorted condiments 22.99

SOUPS & SALADS

Dressing Choices: apple cider vinaigrette, balsamic vinaigrette, dijon ranch, lemon herb vinaigrette and gorgonzola

FRESH SOUP OF THE DAY 4.99

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

HOUSE GREENS mandarin oranges, goat cheese, sliced almonds, lemon herb vinaigrette 5.25

CLASSIC CAESAR romaine hearts, garlic croutons, shaved romano 5.99 half/9.99 whole add grilled chicken breast for 3.99 or salmon for 4.99

BLACKENED SALMON arugula, spinach, shaved fennel, caramelized red onion, feta, lemon herb vinaigrette 13.99

TENDERLOIN tender grilled filet mignon, served over spring greens mix, diced egg, capers, tomato and scallion tossed in dijon ranch dressing 14.99

SUMMER mixed greens, combread croutons, asparagus, radishes, fennel, gorgonzola, heirloom grape tomatoes, hard-boiled egg, lemon-herb vinaigrette 11.99

ROASTED CHICKEN mixed greens, combread croutons, fresh and dried fruits and berries, toasted walnuts, apple cider vinaigrette 12.99

BURGERS & SANDWICHES

Served with your choice of fresh made coleslaw, seasoned French fries or whipped potatoes. Add a cup of soup for 1.99 Add bacon, cheese or avocado for .99

DELUXE CHEESEBURGER hand-crafted juicy ground beef, shredded lettuce, tomato, red onion, kosher pickle chips, griddled brioche bun 11.49

COLORADO BISON BURGER all natural, grain fed buffalo, shredded lettuce, tomato, red onion, kosher pickle chips, griddled brioche bun 12.99

CAPRESE BURGER hand-crafted juicy ground beef, fresh mozzarella, grilled tomato, basil pesto aioli, griddled rustic roll 12.49

BISON & BLUE creamy melted gorgonzola, cranberry relish, shredded lettuce, griddled brioche bun 13.99

ALL NATURAL TURKEY BURGER house-made, roasted garlic aioli, shredded lettuce, tomato, kosher pickle chips, griddled rustic roll 11.99

BASIL BLT mozzarella, crisp bacon, whole basil, tomato, pesto mayonnaise, butter leaf lettuce, toasted whole wheat 10.49

CORDON BLEU Rialto-style, grilled chicken breast, shaved ham, arugula, provolone, roasted garlic aioli, balsamic reduction, griddled rustic roll 11.99

CAFE PLATES

HERB ROASTED HALF CHICKEN spinach, heirloom grape tomatoes, whipped potatoes 13.99

FRESH SCOTTISH SALMON all natural, grilled, creamy goat cheese polenta, sauteed fennel, heirloom grape tomatoes, spinach 18.99

PENNE POMODORO basil, tomato, roasted garlic, lemon butter sauce, white wine 12.99 add seared chicken for 3.99 or shrimp for 4.99

BUFFALO MEATLOAF bacon-wrapped, brown gravy, whipped potatoes, green beans 14.99

EGGPLANT & PORTABELLO STACK grilled portabello, panko crusted eggplant, seared spinach, whipped potatoes, marinara, grilled asparagus, balsamic reduction 13.99

BACON WRAPPED SHRIMP garlic seared green beans, roasted fingerling potatoes, hard-boiled egg, heirloom grape tomatoes, baby greens, lemon herb vinaigrette 16.99

CHICKEN POT PIE sage cream sauce, celery, carrots, peas, potatoes, flaky puff pastry lid 14.99

TRUFFLED MAC & CHEESE creamy blend of cheddar and mascarpone, cavatappi 12.99 add seared chicken for 3.99 or shrimp for 4.99

BEEF SHORT RIBS slow-braised in red wine, rustic root vegetables, whipped potatoes 15.99

HOUSE FAVORITES

CHICKEN PICCATA pan-seared all natural chicken breast, artichokes, heirloom grape tomatoes, jasmine rice, lemon buerre blanc 15.99

FILET MIGNON 6 oz. cut, rosemary demi, whipped potatoes, grilled asparagus 21.99

HERB CRUSTED PORK CHOP port reduction, wild mushroom risotto, sauteed broccolini 18.99

LONDON BROIL sirloin, poblano butter, whipped potatoes, sauteed green beans 16.99

SHRIMP & LOBSTER FETTUCCINE shrimp, lobster claws, tarragon lemon butter sauce and white wine 18.99

HALIBUT pan-seared, mango salsa, baby bok choy, jasmine rice 23.99

NEW YORK STRIP roasted garlic butter, sauteed broccolini, roasted fingerling potatoes 23.99

SESAME CRUSTED AHI fresh sashimi grade, wasabi whipped potatoes, baby bok choy, lemon buerre blanc 22.99

DESSERT

RED VELVET LAYER CAKE cheesecake, chocolate shavings, crème anglais 5.99

WHITE CHOCOLATE CHERRY BREAD PUDDING chocolate and caramel sauce 5.99

LIKS ICE CREAM 3 SCOOP SAMPLER choose from Vanilla Bean, Chocolate, Rum Raisin, or flavor of the day 4.99

CRÈME BRÛLÉE 5.99

BLACK FOREST CAKE rich chocolate cake with candied cherries, dark chocolate mousse, white chocolate mousse, crème brûlée center, fresh raspberry sauce 5.99

KEY LIME PIE graham cracker crust, topped with whipped cream 5.99

SIDES

SWEET POTATO FRIES	3.29	FRESH FRUIT SALAD	3.29
SAUTEED BUTTON MUSHROOMS	3.29	SEASONAL VEGETABLE	3.29
WHIPPED POTATOES	3.29	GRILLED ASPARAGUS	3.29
BUTTERMILK ONION RINGS	3.29	WILD MUSHROOM RISOTTO	3.29
SEASONED FRIES	2.99		



Rialto Cafe

[7] DAYS A WEEK FOR BREAKFAST • LUNCH • DINNER • WEEKEND BRUNCH • LATE NIGHT DINING • BANQUETS & CATERING