

**FOOD [with] spirit**

# dinner

## ★ APPETIZERS ★

- GRILLED ARTICHOKE** half artichoke steamed and grilled, served with drawn butter and pesto aioli 7.99
- BRUSCHETTA** tomato, roast garlic and fresh basil with eggplant puree and balsamic reduction over toasted french baguette 7.99
- HOUSE CURED SALMON** with chopped egg, capers, diced red onion, peppered goat cheese and rosemary focaccia 9.99
- CALAMARI** tempura battered and flash fried, tossed with a tomato-basil relish and garlic herb aioli 10.99
- HUMMUS DIP** laced with oven roast garlic, with celery sticks and grilled rosemary focaccia 7.99
- SEARED AHI TUNA** fresh sashimi grade tuna seared rare, with diced avocado, asian jicama slaw, spicy wasabi and soy glaze 12.99
- SKILLET CHEESE DIP** parmesan cream cheese dip with artichokes, sun dried tomato, garlic and basil, with toasted focaccia crostini 9.99
- SAMPLER PLATTER** seared ahi tuna, coconut battered prawns, tempura calamari, bruschetta relish, assorted condiments and toasted focaccia crostini 29.99

## ★ SOUPS [&] SALADS ★

- FRESH SOUP OF THE DAY** 4.99
- BAKED FRENCH ONION SOUP** laced with sherry, au gratin style 5.99
- HOUSE GREENS** fresh, mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette 5.25
- CLASSIC CAESAR** chopped romaine hearts, basil, house baked garlic croutons and shaved romano 5.99 half 9.99 whole  
add grilled chicken breast or salmon for 2.99
- SPINACH SALAD** diced egg, red onion, chopped bacon, and baby spinach tossed in a warm bacon vinaigrette 8.99
- TENDERLOIN SALAD** tender grilled filet mignon, served over spring greens mix, with diced egg, capers, tomato and scallion tossed in dijon ranch dressing 14.99
- WARM ROASTED CHICKEN SALAD** mixed greens, cornbread croutons, fresh and dried fruits and berries, toasted walnuts and apple cider vinaigrette 12.99
- BLACKENED SALMON SALAD** arugula, spinach, shaved fennel greens, caramelized red onion and feta cheese tossed in an herb vinaigrette 13.99  
*dressings available: apple cider vinaigrette, balsamic vinaigrette, caesar, lemon herb vinaigrette, dijon ranch, gorgonzola*

## ★ HOUSE FAVORITES ★

- PETIT FILET MIGNON** bacon wrapped, center cut angus seasoned and grilled to order, with whipped potato, mushroom duxelle and cracked peppercorn sauce 21.99
- NEW YORK STRIP** aged angus strip steak with seared beefsteak tomato and a classic mushroom and cognac cream sauce 23.99
- SEARED SALMON** oven roasted to finish, with creamy goat cheese polenta, balsamic shiitake relish and fresh chopped herbs 18.99
- GRILLED PORK CHOP** all natural, bone-in chop with herb mushroom risotto, tawny port wine reduction and scallion zest 17.99

- LONDON BROIL** tender seasoned angus sirloin, grilled and sliced thin, served over whipped potatoes with roast corn and red pepper medley 16.99
- SHRIMP AND LOBSTER FETTUCINE** rock shrimp and lobster claws tossed in tarragon lemon butter sauce and white wine 19.99
- GRILLED AHI** fresh sashimi grade tuna with wasabi whipped potato, asian vegetable slaw and sweet soy sauce 21.99
- CHICKEN PICCATA** pan seared all natural chicken breast with artichokes, tomatoes, seasoned rice and lemon beurre blanc 15.99

## ★ CAFE PLATES ★

- BUFFALO MEATLOAF** bacon wrapped and roasted, smothered in gravy, served over hearty mashed potatoes, roast corn and red pepper medley 14.99
- EGGPLANT AND PORTABELLO STACK** grilled portabello and panko crusted eggplant layered with seared spinach and whipped potatoes, served over crushed tomato sauce and topped with grilled asparagus spears 13.99
- OVEN ROAST CHICKEN** tender, herb roasted half chicken with whipped potatoes and roast garlic jus 13.99
- 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 16.99

- PENNE POMODORO** cooked al dente and tossed with fresh basil, chopped tomato, roasted garlic, lemon and white wine 12.99  
add seared chicken or shrimp for 3.99
- CHICKEN POT PIE** roasted chicken in a sage cream sauce with celery, carrots, peas and potatoes, with a flaky puff pastry lid 14.99
- PACIFIC MAHI** seasoned and pan seared, with pineapple-red pepper salsa, sticky rice, daikon sprouts, asian slaw and avocado cream 16.99
- BEEF SHORT RIBS** slow braised in red wine, with rustic root vegetables, whipped potatoes and natural pan jus 15.99

## ★ BURGERS & MORE ★

- DELUXE CHEESEBURGER** hand crafted juicy ground beef grilled to your liking, on a bed of shredded lettuce with tomato, red onion and kosher pickle chips on the side 11.49  
add bacon or avocado for .99
- KOBE BEEF BURGERS** a trio of seared kobe burgers topped with béarnaise sauce, on butter grilled silver dollar rolls 12.99  
add bacon, cheese or avocado for .99
- CAPRESE BURGER** house made mozzarella, grilled tomato and basil pesto aioli served on a griddle warmed rustic roll 11.99  
*served with your choice of fresh made coleslaw, seasoned french fries or whipped potatoes. ADD a cup of soup for 1.99*

- COLORADO BISON BURGER** all natural, grain fed buffalo on a butter grilled fresh baked sesame bun 12.99
- BISON AND BLUE** creamy melted gorgonzola and cranberry relish, with butter lettuce on a fresh baked, grilled sesame bun 13.99
- BASIL BLT** mozzarella, crisp bacon, whole basil and tomato with pesto mayonnaise, lettuce and red onion on whole wheat bread 10.49
- CORDON BLEU, RIALTO STYLE** tender grilled chicken breast, shaved ham, arugula, provolone cheese, roasted garlic aioli and balsamic fig reduction on a grilled rustic roll 11.99

## SIDES

- SWEET POTATO WAFFLE FRIES** 2.99
- SAUTEED BUTTON MUSHROOMS** 3.49
- WHIPPED POTATOES** 3.49
- BUTTERMILK ONION RINGS** 3.49
- TRUFFLED MAC & CHEESE** 3.49
- FRESH FRUIT SALAD** 3.49
- SEASONAL VEGETABLE** 3.49
- GRILLED ASPARAGUS** 3.99
- FRESH MADE COLESLAW** 2.99
- SEASONED FRIES** 2.99

**RIALTO CAFE'S  
WEEKEND BRUNCH!  
FEATURING  
BOTTOMLESS  
MIMOSAS &  
BLOODY MARY'S**

## [N/A] BEVERAGES

- FRUIT INFUSED ICE TEA** 3.49
- POMEGRANITE LEMONADE** 3.99
- CHOCOLATE MILKSHAKE** 4.99
- RIALTO CAFE SPARKLING LEMONADE** 3.49
- SAN PELLEGRINO** 1 2 liter 3.99, 1 liter 5.99
- VOSS** still or sparkling 3.99
- FROZEN MOCHA LATTE** 3.95
- CRANBERRY CITRUS COOLER** 3.49
- ESPRESSO / CAPPUCCINO / LATTE**

[KIDS MENU] ALSO AVAILABLE

12/10