

FROM THE GRILL

Our **USDA Choice** steaks are free-range, grass-fed and hormone free. Aged to perfection, served **ready-to-grill**, seasoned with garlic, olive oil, cracked black pepper and kosher salt. If you don't feel like grilling, we will cook your selection to order for an additional 5 dollars.

THE "RIV" PORTERHOUSE

A filet and a strip. The best of both worlds, 28 oz. 38

NEW YORK STRIP

Famous for rich steak flavor, tender and juicy, 20 oz. 25

FILET MIGNON

The king of steaks, it will melt in your mouth, 8 oz. 21

DRUNK CHUCK STEAK

Marinated in Southern Comfort, red wine and rosemary. Juicy and tender. 8 oz 15

DRY-RUBBED FLAT IRON STEAK

A tender and flavorful cut, with Riviera's house-made dry rub, 8 oz. 14

SIRLOIN STEAK

The traditional cut, 8 oz. 12

COWBOY RIBEYE

Bone-in and perfectly marbled, 16 oz. 24

ST. LOUIS SPARE RIBS

Dry-rubbed, slow-cooked and ready to fall off the bone. Finish on the grill with our house-made BBQ sauce, 16 oz. 14

SHRIMP KABOBS

Jumbo tiger shrimp, lightly seasoned, skewered with assorted vegetables. 12

STEAK KABOBS

Tender, marinated sirloin steak, skewered with assorted vegetables. 14

SURF AND TURF

Flat iron steak with a shrimp skewer, 8 oz. 17

Add a half-order of ribs to any entree 8

Add a steak kabob to any entree 8 Add a shrimp kabob to any entree 7

Add a signature rub to any selection above for 1 dollar

Cajun Sweet 'n Smokey Montreal Roasted Garlic Pepper Lemon Pepper

FROM THE KITCHEN

PRIME RIB DINNER

Slow-roasted prime rib served with baked potato, vegetables, garlic bread, double horseradish sauce and au jus. Available **Friday through Sunday**, 10 oz. 24

CHICKEN BORDELAISE

Lightly seasoned chicken breast with red wine Gorgonzola cheese and mushroom reduction, garlic horseradish mashed potatoes and vegetables. 14

FRIED CHICKEN A LA RIVIERA

Marinated overnight, roasted and flash-fried to perfection. served with mexican-style corn and garlic mashed potatoes 15

PORK OSSO BUCCO

Slow-braised pork shank with spicy garlic BBQ sauce, lime and cilantro. 14

STEAK FRITES

Flat iron steak with our house-made roasted garlic rub and BBQ sauce with house-cut fries. 17

FISH AND CHIPS

Light beer-battered cod served with house-made tartar sauce, malt vinegar and house-cut fries. 10

RIVIERA MEATLOAF

Bacon wrapped, served with house-made garlic horseradish mashed potatoes and a veggie side. 13

CATCH OF THE DAY

Today's fresh fish, prepared with pineapple pico de gallo and seasonal vegetables 16

BURGERS AND SANDWICHES

All burgers served on your choice of brioche or pretzel bun.

RIVIERA BURGER

8 oz. beef patty with our house blend sweet and smoky seasoning, topped with cheddar cheese, pulled pork, shoestring onion rings, lettuce and tomato. 13

STEAK SANDWICH

Flat iron steak with sautéed onions, Gruyère cheese, arugula and house-made wasabi horseradish sauce served on a sourdough baguette, 4 oz. 13

STUFFED BURGER

8 oz. beef patty stuffed with bacon and bleu cheese, topped with caramelized onions, lettuce and tomato. 11

CHEESEBURGER

8 oz. beef patty with cheddar cheese, lettuce, tomato, and pickled onions. 10

BLACK AND BLUE BURGER

8 oz. cajun spiced beef patty with blue cheese sauce, grilled onions, lettuce and tomato. 11

VEGGIE BURGER

Veggie patty (contains cheese) on a pretzel bun with cheese, lettuce, tomato and onion. 9

RAMMELSBURGER

8 oz. beef patty, with 2 strips of bacon, Gruyère cheese, pickled red onion and house-made BBQ sauce. 12

PULLED PORK SANDWICH

Tender, flavorful shredded pork served on a torpedo roll with BBQ sauce and coleslaw on the side. 10

GRILLED CHEESE

Smoked Gouda, Gruyère and cheddar cheeses on sourdough with thinly sliced apple. 8 **Add Bacon 3**

PORTABELLO MUSHROOM SANDWICH

Served on a ciabatta roll with fresh pesto spread. 10

STARTERS

CHEESE PLATES

Assorted artisanal cheese served with salami, dried fruit, olives and your choice of bread or crackers. **Large 15 Regular 9**

HAWAIIAN AHI POKE

Sashimi-grade Ahi tuna tossed with fresh ginger, crushed red chilis, garlic and green onions on a bed of seaweed salad, with wonton chips. 10

BACON FAT DEVILED EGGS

Done our way. Smoked bacon bits and smoked paprika, served with a dollop of house-made sriracha sauce on a bed of arugula. 7

PORCINE POPCORN

Popped to order in a little bacon fat, then tossed with crisp parsley, scallions, roasted garlic and bacon. 6

GARLIC FRIES

Our hand-cut fries, tossed with sautéed garlic, rosemary, parsley and Parmesan cheese. 6

TATER TOTS OR HOUSE CUT FRIES

Crispy, seasoned to perfection. 5

SWEET POTATO FRIES

With dipping sauce. 6

BAVARIAN PRETZEL

A jumbo 10oz Bavarian soft pretzel served with our house-made beer mustard 9
1 dollar to add beer-cheese sauce

POTATO SKINS

Seasoned potato skins baked and topped with cheddar cheese, bacon, pickled onions, sour cream and served with ranch dressing. 9

RIVIERA'S ONION RINGS

Shoestring or classic. 6

SLIDERS (3)

Choose from BBQ pork belly, pork belly bahn mi (Vietnamese-style), pulled pork, cheeseburger or portabello mushroom. 10

JUMBO CHICKEN WINGS

Tossed in our house recipe buffalo sauce, served with house bleu cheese. 10

Join us for "Wing Wednesday" for 5 additional sauces!

BACON-WRAPPED SHRIMP

Jumbo tiger shrimp lightly seasoned, wrapped in bacon and grilled to perfection. Served with a spicy Sriracha sauce. 12

TURQUOISE ROOM TOTS

A mountain of crispy tots covered with our house bleu cheese dressing and spicy chili oil. 7
Add crispy, chopped bacon. 1

ONION AND 3-CHEESE GARLIC BREAD

Riviera's garlic bread, toasted and topped with sweet sautéed onions, rich cheeses and fresh green onion. 6

STUFFED MUSHROOMS

Button mushrooms stuffed with sautéed shrimp, garlic, white wine and bacon. Topped with melted Gruyère cheese. 10

SALADS

WEDGE SALAD

House-made bleu cheese dressing, bleu cheese crumbles, tomato, onion and chopped bacon. 9

CLASSIC CAESAR SALAD

House-made dressing, Parmesan cheese and croutons. 8

DINNER SALAD

Mixed greens, carrot, cucumber, tomato and red onion, with choice of dressing. 5

Add to any salad:

Grilled chicken breast 5

Grilled steak 7

Shrimp skewer 6

SIDES

All sides are plenty big enough to share 9

THE RIVIERA COLOSSAL BAKED POTATO

JIM BEAM BOURBON & BACON BAKED BEANS

CHEESY BROCCOLI

HORSERADISH & GARLIC MASHED POTATOES

BAKED MACARONI & FOUR CHEESES

SAUTÉED STEAKHOUSE MUSHROOMS

VEGETABLE OF THE DAY

Additions to any side or entrée 2

Chopped Crispy Bacon

Four Cheese Sauce

Blue Cheese Crumbles

Diced Chives

Pickled Onions

Horseradish

Desserts

Our desserts are house-made and big enough to share.

BACON CHOCOLATE CAKE

Yes, BACON! Our signature dessert: rich, salty and sweet all at the same time. 8

BANANAS FOSTER

The old-school steakhouse classic, done the Riviera way. Caramelized bananas on top of ice cream, served flambé style. 8

S'MORES CASSEROLE

Chocolate mousse and toasted marshmallow on a baked graham cracker crust. 8

SEASONAL COBBLER

House-made with seasonal fruits. 8
Add a scoop of ice cream. 2