

STARTERS

JUMBO CHICKEN WINGS

Large drumstick style wings tossed in our spicy buffalo sauce, served with our mild bleu cheese dressing 10

BACON FAT DEVILED EGGS

Done our way with bacon bits and smoked paprika. Served with a dollop of creamy sriracha sauce on a bed of arugula

STUFFED MUSHROOMS

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

FAMOUS SHOESTRING ONION RINGS

A Riv favorite, served with our amazing ranch dressing 7

TURQUOISE TOTS

A mountain of crispy tots covered with our mild bleu cheese dressing, crispy chopped bacon and spicy chili oil 9

BACON WRAPPED SHRIMP

Jumbo tiger shrimp lightly seasoned, wrapped in bacon and grilled to perfection. Served with creamy sriracha sauce 12

FROM THE KITCHEN

STEAK SANDWICH

Flat iron steak with sautéed onions, parmesan cheese, arugula and wasabi horseradish sauce served on a sourdough baguette, 4 oz. 14

THE RIV BURGER

Choice of 8oz sirloin patty, veggie burger or portobello mushroom with our house blend sweet and smoky seasoning, topped with cheddar cheese, bacon, shoestring onion rings, lettuce and tomato 14

FRESH CATCH OF THE DAY

Today's fresh fish, Chef's preparation and seasonal vegetables 18

FOR THE GRILL

Served with grill-your-own garlic bread.

Add
 Grilled Salmon or 3 Jumbo Tiger Shrimp to any grill entree +9

COWBOY RIBEYE
 Bone-in and perfectly marbled
 16 oz. | 26

PORTERHOUSE
 A large T-bone with a filet and a strip on either side. The best of both worlds
 28 oz. | 40

FILET MIGNON
 The king of steaks, it will melt in your mouth
 8 oz. | 24

NEW YORK STRIP
 Famous for rich flavor, tender and juicy
 20 oz. | 27

SIRLOIN STEAK
 The traditional cut
 8 oz. | 14

FLAT-IRON STEAK
 A tender and flavorful cut, with our famous roasted garlic pepper dry rub
 8 oz. | 15

SALAD

Add

Grilled Chicken Breast +6 | Grilled Steak +7
 Grilled Salmon or 3 Jumbo Tiger Shrimp +9

DINNER SALAD

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

CAESAR SALAD

Chopped romaine, tangy caesar dressing, parmesan cheese and croutons 8

WEDGE SALAD

Bleu cheese crumbles and dressing, tomato, onion and chopped bacon 9

SIGNATURE SIDES

- BAKED FOUR CHEESE MACARONI** 9
- RIVIERA COLOSSAL BAKED POTATO** 9
- GARLIC HORSERADISH MASHED POTATOES** 9
- SAUTÉED STEAKHOUSE MUSHROOMS** 9
- CHEESY BROCCOLI** 9
- BOURBON BAKED BEANS** 9
- SEASONAL VEGETABLES** 9
- HOUSE CUT FRIES** 6
- SWEET POTATO FRIES** 6
- TATER TOTS** 6

DAILY SPECIALS

All served with a slice of delicious garlic bread

Monday

PRIME RIB SANDWICH

8 oz. prime rib with our wasabi horseradish, dressed arugula and caramelized onions on a sourdough baguette. Served with house cut fries and au ju for dipping 12

Tuesday

FRIED CHICKEN

Juicy and fried to perfection. Served with mexican-style corn and garlic horseradish mashed potatoes 17

Wednesday

MEATLOAF

Bacon wrapped with a bbq twist, served with garlic horseradish mashed potatoes and seasonal vegetables 15

Thursday

ST. LOUIS SPARE RIBS

Dry-rubbed, slow-cooked and ready to fall off the bone. Finished with our sweet and spicy bbq sauce, bourbon baked beans and potato salad, 16 oz. 15

Friday

FISH AND CHIPS

Flakey cod, lightly battered and deep fried, served with coleslaw and our house cut fries 15

Saturday

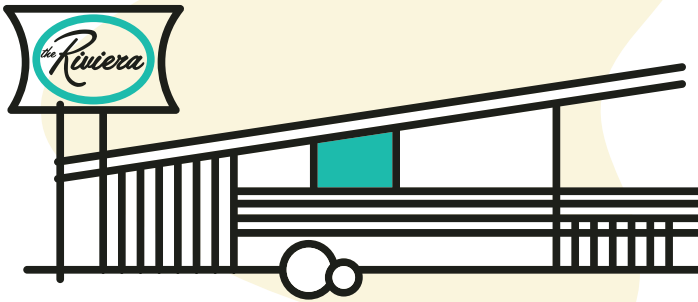
PORK OSSO BUCCO

Slow-braised pork shank with spicy garlic bbq sauce and a zesty gremolata, served with garlic horseradish mashed potatoes and seasonal vegetables 16

Sunday

PRIME RIB

Slow-roasted prime rib, wasabi horseradish sauce and au jus on the side, served with a baked potato and seasonal vegetables 10 oz. 26



The Riviera Supper Club and Turquoise Room is located at 7777 University Avenue near downtown La Mesa. The classic mid-century building has had several uses (including the local Department of Motor Vehicles office) but is best known for Jamar Restaurant. Opening in 1962, Jamar was the place to be in La Mesa, featuring mock turtle soup, cozy booths and classic cocktails. It was operated by brothers Ben and Dean Hansen and later by Elena and Orazio De Luca.

Established in 2009, with many of the original furnishings from Jamar, The Riviera Supper Club retains the original '60's lounge vibe and sultry style, including leather booths and table lighting. Featuring a "grill-your-own" menu of seasoned steaks, dinner is more of an interactive and social experience than just another meal. Not interested in doing the grilling? We also have a great selection of entrees and appetizers that are prepared for you, and an affordable wine list.

The Turquoise Room, our adjoining retro cocktail lounge, has been described as the kind of place Frank Sinatra, Chuck Norris or Ron Burgandy would stop by for a ribeye and a scotch after work. With the sunken bar's stained-glass medieval shield centerpiece, classic jukebox and dim lighting, you will be immersed in the cozy and inviting atmosphere. This venue hosts live music, has amazing nightly specials, a great happy hour and late night food, not to mention a great beer selection and generously spiked cocktails. The full dinner menu is also available in the bar.

MERCHANDISE

SHIRTS 25

HATS 20

KOOZIES 5

COCKTAILS

VESPER MARTINI

A James Bond favorite. Two parts vodka, one part gin, smooth as can be with a splash of Lillet Blanc and a lemon twist 11

ESQUIRE MARTINI

The Riviera staple. Your choice of Tito's Vodka or Cutwater Old Grove Gin, served up, dry and topped with our bleu cheese stuffed olives 10

PERFECT MANHATTAN

Bulleit Bourbon with equal parts sweet and dry vermouth, garnished with a cherry 11

NEW SCHOOL FASHION

Bulleit Rye Whiskey, orange liqueur, bitters, splash of orange juice, served up 10

LEMON DROP

Citron Vodka, orange liqueur, lemon, simple syrup, shaken perfectly and served with a sugared rim 10

NEGRONI

Cutwater Old Grove Gin, sweet vermouth and Campari, finished off with an orange twist 10

MULE

Cock n Bull Ginger Beer, fresh lime juice, bitters and fresh mint with your choice of house-infused cucumber vodka, house-infused jalapeño tequila, Bulleit Rye, or Cutwater Jamaica Vodka 9

SNEAKY TIKI

A Tiki Ami Original! Malibu Coconut Rum, Disaronno Amaretto, mixed juices, served in a tall glass 9

MAI TAI

Cutwater Spiced Rum, Cointreau, splash of lime with a Disaronno Amaretto float, served on the rocks 10

TURQUOISE ROOM MARGARITA

A colorful, refreshing margarita made with Jose Cuervo Tequila, Blue Curacao and fresh juices, served on the rocks with a sugared rim 10

ESCOBAR MARGARITA

House-infused jalapeño tequila, orange liqueur, fresh cucumber, agave nectar, fresh juices, finished off with a tajin rim 11

MIKAELA'S HARD DAYS NIGHT

House-infused cucumber vodka, a dash of lime, pomegranate and Ginger Ale 9

THE INFIDEL

Cruzan Rum, simple syrup, lime juice in a rocks glass with a sugared rim 9

THE ART SNOB

Old Forester Whiskey, Cock n Bull Ginger Ale, bitters and a squeeze of orange, served in a tall glass 10

TURQUOISE ROOM SOUR

Bulleit Rye Whiskey with a squeeze of lemon, house-made simple syrup and a float of red wine, served up with a lemon twist 11

MIKIKI'S TIKI

Malibu Coconut Rum, Frangelico, pineapple juice, orange juice, with a float of Myers Dark Rum served in a rocks glass 9

BEERS

Bottled

Pacifico 6
Corona 6
Dos Equis 6
Negra Modelo 6
Modelo Especial 6
Budweiser 5

Miller High Life 5
Miller Lite 5
Heineken 6
Stella Artois 6
Bud Light 5
Coors Light 5

Draft Beer 5

We keep it fresh with rotating taps. Ask your servers what we are pouring today.

Tall Cans 6

Tecate

PBR

Coors Original

WINE

White

Opera Prima Brut	7/26
Trinity Oaks Chardonnay	8/27
Seaglass Pinot Grigio	9/31
Seaglass Sauvignon Blanc	9/31
Sip Moscato	10/37
Pacific Rim Sweet Riesling	10/37
Saint Supery Rose	11/40

Red

Cline Pinot Noir	11/38
Seeker Pinot Noir	12/43
Four Virtues Pinot Noir	14/50
Cline Zinfandel	13/45
Michael David 6th Sense Syrah	14/51
Peter Lehman Shiraz	15/53
Michael David Freakshow Cabernet	16/59
Predator Cabernet	13/45
Four Virtues Cabernet	14/50
Smashberry Blend	9/30
Rhiannon Blend	11/38
Michael David Freakshow Red Blend	16/59

