

Seafood and Raw Bar

Cold Appetizers

<i>Chilled Oysters on the Half Shell served with champagne mignonette (half or dozen)</i>	\$12.5/25
<i>Dungenous Crab and Avocado Shooters</i>	\$13
<i>Bay Shrimp Cocktail</i>	\$ 9
<i>Prawn Cocktail served with cocktail sauce & lemon</i>	\$11.5
<i>Olive Sampler with Point Reyes blue cheese & garlic crostini</i>	\$10

Hot Appetizers

<i>Red Abalone with mint, pea fondue, & saffron essence</i>	Market Price
<i>Ahi Tuna, seared with white, black & green sesame seeds, wasabi, pickled ginger, & spicy kimchee</i>	\$18.5
<i>Rock Shrimp Beignets, served with Poblano Chilies & roasted sweet corn relish</i>	\$14
<i>Calamari and Peppadew Chilies fried & served with a lemon basil aioli</i>	\$10
<i>Café Rio Crab Cakes with basil aioli & tomato pesto</i>	\$11.5
<i>Manilla Clams sautéed with white wine, garlic, basil & butter</i> <i>add Linguine -\$2.5</i>	\$18
<i>Mussels with sauvignon blanc, garlic shallots, lemon, butter, & fresh herbs</i>	\$16
<i>Grilled Artichokes with lemon oil & cracked black pepper</i>	\$ 8
<i>Bowl of Café Rio Clam Chowder</i>	\$7.5
<i>Shrimp Bisque</i>	\$8.5
<i>Fish Monger Soup (available on Fridays)</i>	\$7.5

Salads

<i>Vine Ripe Tomato Salad, marinated green bean & fresh mozzarella</i>	\$9.5
<i>Ahi Tuna Nicoise Salad, pan seared tuna, green beans, hard boiled eggs, cucumber, nicoise olives, tomatoes, & anchovy vinaigrette</i>	\$16
<i>Café Rio Caesar, romaine hearts, parmesan cheese, house made Caesar dressing – add bay shrimp \$3.5 - grilled chicken \$3</i>	\$ 8
<i>Café Rio House Mixed Baby Organic Lettuce Salad</i>	\$13.5
<i>The Louie, crisp lettuce, avocado, hard boiled egg & garden cucumbers</i> <i>with crab \$20 shrimp \$16 loaded \$27.5</i>	

If you do not see your favorite on the menu, please ask for it. If we have the ingredients we will make it for you.
Some of our new dishes have become favorites for many.

Cafe Rio Classics

Seafood

<i>Sandabs, served with pecan rice & seasonal vegetables</i>	<i>\$19</i>
<i>Pacific Salmon grilled with chardonnay, roasted garlic, fresh oven dried tomatoes & pecan rice</i>	<i>\$22</i>
<i>Sauteed Scampi in a saffron citronette, served over rice</i>	<i>\$23</i>
<i>Café Rio Cioppino fresh fish, crab, prawns, clams & mussels</i>	<i>\$25</i>
<i>Flat Grilled Calamari Steak, egg battered & sauced with lemon herb butter, served with pecan rice & seasonal vegetable</i>	<i>\$18</i>

Café Rio Nuevo

Surf

<i>Pan Seared Diver Scallops wrapped with prosciutto, organic chard, lemon olive oil & served with pecan rice</i>	<i>\$24</i>
<i>Sole Parrone, sauteed Pacific sole with grapes, shallots, Parrone Champagne, shitake mushrooms, fresh thyme & lemon zest</i>	<i>\$25</i>
<i>Swordfish baked with kalamata & gaeta olives, cured lemons, pickled red onions, wrapped in brick dough, tomato confit & basil oil</i>	<i>\$28</i>
<i>Swordfish Grilled with lemon butter & cracked black pepper</i>	<i>\$28</i>

Steak & Chops

<i>Grilled Marinated Rack of Lamb with sundried figs, port wine reduction & served with rosemary roasted garlic mashed potatoes</i>	<i>\$33</i>
<i>Dry-rubbed Flat-Iron Steak, drizzled with balsamic vinegar & Brentwood corn, extra-virgin olive oil, & served with rosemary roasted garlic mashed potatoes</i>	<i>\$23</i>
<i>Moroccan Baby Back Ribs with a honey-pomegranate glaze served with Brentwood corn & rosemary roasted garlic mashed potatoes</i>	<i>\$24</i>

No Fish & Vegetarian

<i>Chicken "Rio Del Fredo", Café Rio's version of chicken Alfredo with roasted garlic cream & parmesan cheese served over fettuccine pasta</i>	<i>\$19</i>
<i>Grilled Vegetable Napoleon, eggplant, zucchini, portabella mushrooms, roasted peppers, vine ripe tomato and Davenport goat cheese & truffle oil</i>	<i>\$18</i>

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Café Rio Sweets

\$8.50

Chocolate Souffle Cake, served with fresh berries

*Berry Cheesecake with a layer of raspberry coulis,
surrounded by an almond butter cookie crust*

*Chocolate Mousse garnished with sweet whipped cream
& strawberries*

*Key Lime Pie fresh key lime custard in a crispy graham cracker
nut crust, garnished with whipped cream*

*Tres Brulees three small individual crème brulees,
chocolate, orange & coconut*

After Dinner Delights

Ports

<i>Ferreira Tawny Quinta Do Porto 10 yr</i>	<i>\$ 6.5</i>
<i>Quinta Do Crasto Douro Vintage Porto 1997</i>	<i>\$ 8</i>
<i>Grahams Tawny Port 20 year</i>	<i>\$ 13</i>
<i>Grahams Tawny Port 10 year</i>	<i>\$ 8</i>
<i>Sandeman Port</i>	<i>\$ 8</i>
<i>Ficklin</i>	<i>\$6.5</i>
<i>Six Grapes</i>	<i>\$7.5</i>

Madeira

<i>Broadbent 5yr</i>	<i>\$ 8</i>
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Muscat

<i>Robert Pecota Winery Napa Valley Muscato D' Andrea 2003</i>	<i>\$ 8</i>
<i>Bas Armagnac Marie Duffau Napoleon France</i>	<i>\$7.5</i>
<i>Calvados Pays d'Augu Roger Groult 8 years</i>	<i>\$10.5</i>
<i>Nocino Della Cristina Walnut Liqueur Napa Valley</i>	<i>\$11.5</i>

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Lunch Menu

Cold Bar

<i>Chilled Oysters on the Half Shell served with champagne mignonette (half or dozen)</i>	\$12.5/25
<i>Dungenous Crab and Avocado Shooter</i>	\$13
<i>Bay Shrimp Cocktail</i>	\$ 9
<i>Prawn Cocktail served with cocktail sauce & lemon</i>	\$11.5

Soups

<i>Bowl of Café Rio Clam Chowder</i>	\$7.5
<i>Soup Du Jour</i>	\$7.5

Hot Appetizers

<i>Ahi Tuna, seared with white, black & green sesame seeds, wasabi, pickled ginger, & spicy kimchee</i>	\$18.5
<i>Rock Shrimp Beignets, served with Poblano chilies & roasted sweet corn relish</i>	\$14
<i>Calamari and Peppadew Chilies fried & served with a lemon basil aioli</i>	\$10
<i>Café Rio Crab Cakes with basil aioli & tomato pesto</i>	\$11.5
<i>Grilled Artichokes with lemon oil & cracked black pepper</i>	\$ 8

Salads

<i>Vine Ripe Tomato Salad, marinated green bean & fresh mozzarella</i>	\$9.5	
<i>Café Rio House Mixed Baby Organic Lettuce Salad</i>	\$13.5	
<i>Ahi Tuna Nicoise Salad, pan seared tuna, green beans, hard boiled eggs, cucumber, nicoise olives, tomatoes, mache, & anchovy vinaigrette</i>	\$16	
<i>Café Rio Caesar, romaine hearts, parmesan cheese, house made Caesar dressing – add bay shrimp \$3.5, grilled chicken \$3</i>	\$ 8	
<i>The Louie, crisp lettuce, avocado, hardboiled egg & garden cucumbers</i>		
<i>with crab \$20</i>	<i>shrimp \$16</i>	<i>loaded \$27.5</i>

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Lunch Menu

Big Plates

All sandwiches are served with fries or a small mixed baby green salad

<i>Manila Clams sautéed with white wine, garlic, basil & butter</i>	<i>\$18</i>
<i>add Linguine</i>	<i>\$2.5</i>
<i>Mussels with sauvignon blanc, garlic shallots, lemon, butter, & fresh herbs</i>	<i>\$16</i>
<i>Flat Grilled Calamari Steak, egg battered & sauced with lemon butter served with rice and seasonal vegetable</i>	<i>\$18</i>
<i>Chicken "Rio Del Fredo", Café Rio's version of chicken alfredo with roasted garlic cream & parmesan cheese served over fettuccine pasta</i>	<i>\$19</i>
<i>Café Rio Angus Burger ½ lb certified angus chuck, served on a seeded roll</i>	<i>\$10</i>
<i>-add Point Reyes blue cheese \$3</i>	<i>-add apple smoked bacon \$2.5</i>
<i>-Vermont white cheddar \$3</i>	<i>-add balsamic caramelized onions \$1.5</i>
<i>Bay Shrimp Salad Sandwich with basil, tomato, red onions & aioli on sourdough bread</i>	<i>\$14</i>
<i>Seared Ahi Tuna Sandwich with roasted red & yellow peppers, balsamic caramelized onions, & vine ripe tomatoes</i>	<i>\$18.5</i>
<i>Croque Monsieur, grilled ham & cheese, Fuji apples, on sliced sourdough</i>	<i>\$12.5</i>
<i>Ahi Tuna Tacos, fresh papaya, tomato salsa, cabbage served with black beans (salad & fries not included)</i>	<i>\$13.5</i>

Café Rio Sweets

\$8.50

Chocolate Soufflé Cake, served with fresh berries

Berry Cheesecake with a layer of raspberry coulis, surrounded by an almond butter cookie crust

Chocolate Mousse garnished with sweet whipped cream & strawberries

Key Lime Pie fresh key lime custard in a crispy graham cracker nut crust, garnished with whipped cream

Tres Brulees, three small individual crème brulees, chocolate, orange & coconut

Cafe Rio Brunch Menu

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Cold Seafood Appetizers

<i>Pacific Oysters on the half shell served with a champagne mignonette</i>	\$12.5
<i>Dungeness Crab Shooter with coconut milk, ginger, chilies, garnished with avocado & papaya</i>	\$13
<i>Bay Shrimp Cocktail a la Classic Rio</i>	\$ 9
<i>Prawn Cocktail served with cocktail sauce and lemon</i>	\$11.5

Hot Seafood Appetizers

<i>Rock Shrimp & Artichoke Beignet's with roasted corn ragout, garnished with Poblano chili cream</i>	\$14
<i>Café Rio Crab Cakes</i>	\$11.5
<i>Calamari and Peppadew Chilies fried & served with a lemon basil aioli</i>	\$10

Salads

<i>Vine ripe tomato, Point Reyes blue cheese, marinated green & black olives, served with a balsamic, fresh herb vinaigrette</i>	\$8.5
<i>Café Rio Caesar Salad -add bay shrimp \$3.5 -add chicken -\$3</i>	\$ 8

Entrees

Some brunch entrees are served with country potatoes & field green salad with a walnut sherry vinaigrette

<i>Blueberry Pancakes with Bacon or Apple Sausage (salad & potatoes not included)</i>	\$12
<i>Double Cinnamon French Toast, served with organic maple syrup fresh berries, whipped cream & pork apple sausage (salad & potatoes not included)</i>	\$15
<i>Portobello Mushroom and Asparagus Omelet garnished with Vermont white cheddar cheese & fresh herbs crème fraiche</i>	\$15
<i>Poached Eggs with ham, sliced vine ripe tomato, served on a English muffin with a traditional hollandaise</i>	\$15
<i>Café Rio Burger 8 oz. of Angus beef, caramelized onions, applewood smoked bacon & white cheddar cheese</i>	\$13
<i>Ahi Tuna Tacos, fresh papaya, tomato salsa, cabbage served with black beans (salad & potatoes not included)</i>	\$13.5

Café Rio Kids

Kids items \$9 ~ Ages 10 and under only please
French toast & fresh berries with whipped cream
"Yellow" cheese omelet with bacon
Orange Juice \$3.5 , Milk \$2.5