

Appetizers

French Onion Soup

Topped with Mozzarella, Swiss and Pecorino cheese \$6

Cajun Chicken & Sausage Soup

Cup \$4.50 Bowl \$5.50

Italian Style Rice Balls

Risotto blended with parmesan cheese & Italian herbs, fried and served with marinara \$7

Ginger Chicken Pot Stickers

Wrapped in Oriental pastry, pan fried, on a bed of our famous sesame mustard sauce \$9.50

Buffalo Chicken Flatbread

Grilled flatbread topped with mozzarella cheese, crumbled bleu cheese and buffalo chicken fingers, drizzled with ranch \$8

Riley & Jake's Wings

Try 'em Buffalo style with bleu cheese dressing, Jerk style, BBQ or mix and match. Served with celery sticks
6 wings- \$6 12 wings- \$11
18 wings- \$15

Chop Salad

Iceberg lettuce tossed with grape tomatoes, bacon, onion straws, mushrooms, hardboiled egg, crumbled bleu cheese and ranch dressing \$5.50

Nachos Grande

Tri-color tortillas layered with shredded cheese, tomatoes, scallions, black olives and jalapenos, with sour cream and salsa
Small \$7 w/beef \$9 Large \$9 w/beef \$11

Spinach Artichoke Dip

Topped with Mozzarella cheese, served warm with tri-color tortilla chips \$8

Onion Straws

Thinly sliced Spanish onions dusted with seasoned flour and fried golden brown \$5

Fiesta Calamari

Golden fried calamari tossed with garlic, hot cherry peppers, kalamata olives, roasted red peppers, capers & balsamic vinegar \$9.50

Chicken Quesadilla

Flour tortilla with cheddar jack cheese, taco seasoned chicken, tomato & scallions, with sides of jalapenos, sour cream and salsa \$9

Chicken Fingers

Hand breaded in Ritz crackers, with our honey mustard sauce \$7

Bavarian Pretzel Sticks

Three soft pretzel sticks served warm with spicy mustard \$7

Potato Skins

Filled with cheddar-jack cheese, bacon and scallions, with a side of sour cream \$7

Appetizer Sampler \$12

Pick three of your favorites, perfect for sharing!
Wings, Onion Straws, Pot Stickers, Potato Skins,
Chicken Fingers, Mozzarella Sticks or Pretzel Sticks

Salads

Fiesta Chicken Salad

Mixed greens tossed in white balsamic vinaigrette, topped with corn salsa, sliced avocado, tortilla strips and Cajun seasoned chicken Petite- \$9 Regular- \$11

Caesar Salad

A signature dish! Romaine tossed in our homemade dressing, garnished with croutons and shaved pecorino cheese Petite- \$6 Regular- \$8

Add grilled chicken—\$3 Add grilled shrimp- \$5

Balsamic Apple Chicken Salad

Spring mix tossed with toasted walnuts, granny smith apples and our dark balsamic vinaigrette, finished with freshly grilled chicken Petite- \$9 Regular- \$11

Seared Ahi Tuna Salad

Mixed greens, red peppers, peanuts, scallions and mandarin oranges tossed in a sweet chili vinaigrette, finished with sesame crusted tuna & fried rice noodles Petite- \$11 Regular- \$14

Mesclun Chicken Salad

Spring mix tossed in white balsamic vinaigrette with raisins, sliced almonds and roasted red peppers, topped with grilled chicken and warm goat cheese Petite- \$9 Regular- \$11

Burgers

Angus Burger

8 ounces of fresh Angus beef \$8.50

Pretzel Burger

Our Angus burger on a soft pretzel bun, topped with American cheese, shredded lettuce, bacon and Russian dressing \$10.50

Brie, Bacon and Beer Burger

Our Angus burger topped with brie cheese, bacon and beer braised onions \$10.50

Cajun Burger

Dusted with Cajun spices, topped with Monterey Jack cheese & andouille sausage \$10.50

Salmon Burger

Alaskan Salmon mixed with fin herbs, on a multi grain bun with key lime mayonnaise \$12

Turkey Burger

White meat turkey burger on a multi-grain bun \$8.50

All burgers served with French fries Sub sweet potato fries \$1

*Toppings: Cheddar, Swiss, American, Monterey Jack, Bleu,
'shrooms, fried onions .75 each Bacon \$1.00*

Sandwiches

Cajun Chicken Sandwich

Grilled chicken dusted with Cajun spices, topped with Monterey Jack cheese, with fries and Cajun mayo \$9

Chicken Croissant

Grilled chicken, Swiss cheese, lettuce and tomato on a buttery croissant, with melon slices and honey mustard sauce \$9

Roasted Vegetable Panini

Zucchini, eggplant, red onion, red peppers and portobella mushrooms roasted in our special marinade, grilled on sourdough with fresh mozzarella \$9.50

Buttermilk Chicken Sandwich

Chicken breast marinated in buttermilk, dredged in seasoned flour and fried, on a bun with avocado, bacon, tomato and a side of spicy ranch dressing \$12

Rush Hour

Roasted turkey, Russian dressing, cole slaw, Swiss cheese and crumbled bacon presented open-faced on toasted sourdough, served warm with French fries \$11

Reuben Panini

Lean corned beef, Swiss cheese, Russian dressing and sauerkraut grilled on rye, with French fries \$9.50

BBQ Pulled Pork

House roasted pork hand shredded and tossed with our bourbon BBQ sauce, on a roll with French fries and a side of cole slaw \$9

French Dip

Thinly sliced roast beef served warm on a steak roll with Monterey jack cheese and garlic butter, served au jus with a side of French fries \$12

Pasta

Vodka Farfalle

Farfalle pasta tossed in our homemade vodka tomato cream sauce, finished with pecorino cheese \$12 Add chicken \$15 Add Shrimp- \$17

Shrimp Scampi Linguini

Succulent shrimp sautéed with wine, garlic, lemon and tomatoes, tossed with linguini and a hint of scampi butter, finished with pecorino cheese \$18

Entrees

Crab Cakes

Specially seasoned jumbo lump crab cakes fried golden brown, with Louis sauce, rice & vegetables \$18

Chicken Pot Pie

Chicken, potatoes, carrots, celery and peas tossed in a creamy veloute sauce, topped with a flaky crust \$15

Turkey Chili

Ground turkey simmered with onions, peppers, kidney beans and tomatoes, served over rice in a taco bowl, garnished with cheddar-jack cheese, diced red onion and sour cream \$15

Fish & Chips

Fresh cod fillet dipped in our beer batter and fried golden brown, with fries, tartar sauce and homemade cole slaw \$15

Apple Cider Chicken

Chicken breast sautéed in an apple cider demi glace with julienne apples with mashed sweet potatoes, vegetables and sweet potato hay \$16

Montreal Top Sirloin

10 ounce choice top sirloin dusted with Montreal seasonings, topped with onion straws and garlic butter, with mashed potatoes and vegetables \$20

Tuna Wasabi

Yellowfin Tuna steak grilled with our lemongrass marinade, finished with wasabi cream sauce, with rice and vegetables \$18

Roast Turkey Platter

House roasted turkey with homemade stuffing and mashed potatoes, swimming in turkey gravy with a side of cranberry relish \$16

Coquille St Jacques

Fresh Sea Scallops and mushrooms in a creamy wine sauce, topped with Swiss cheese and breadcrumbs, baked to perfection \$18

Garlic Ribeye

12 ounce ribeye grilled and brushed with garlic butter, topped with onion straws, with mashed potatoes and vegetables \$24

Riley's Glazed Meatloaf

Our homemade meatloaf glazed with bourbon bbq sauce, with mashed potatoes and vegetables \$14

Fish Tacos

Fresh Cod marinated in garlic, lime juice and Mexican herbs, fried and served with warm flour tortillas and zesty cabbage slaw \$14