



RIVIERA

We prepare everything we can from scratch. All products are ecologically and responsibly sourced.

SMALL PLATES & SHAREABLES

Charcuterie Board | 25 Chef's Choice: 3 Meats and 3 Cheeses, Spiced Nuts, Honeycomb, House-Made Jam, Seasonal Fruit

Bread n' Butter | 10 House-Made Focaccia, Zucchini Lemon Muffins, Peach Mint Jam

Classic Shrimp Cocktail (GF) | 16 Baja Shrimp, House-Made Cocktail Sauce, Lemon Wedge

Fried Calamari | 16 Crispy Calamari, House-Made Garlic Chili Sauce, Herbs

Crispy Brussels Sprouts (GF) | 14 Fried Brussels Sprouts, Red Wine Vinaigrette, Crispy Bacon, Almonds, Balsamic Reduction

Rivi Bites | 14 Bite-Size Chicken or Cauliflower (V), Choice of Dry or K-Pop Style Tossed in Korean Chili Sauce

Chicken Wings | 12 With Choice of Chipotle Buffalo Sauce or Garlic Parmesan, Carrots and Celery, Buttermilk Ranch Dressing

Green Beans | 9 Crisp Green Beans Grilled (GFIV) or Tempura Fried, Served with House-Made Garlic Chili Sauce

Charred Shishito Peppers (GF) | 10 With Asian Vinaigrette, Lime Crema, Toasted Sesame Seeds

Poutine | 14 Shoestring Fries, House-Made Gravy, Cheese Curds, Herbs
Add Popcorn Chicken (+4)

Chicken Taquitos | 10 Chicken Tinga, Cheese Blend, Cotija Cheese, House-Made Pico de Gallo, Lime Crema, Avocado Salsa

Cheese Dip | 12 House-Made Cheese Dip, Brie, Tortilla Chips
Add Chorizo (+4)

Truffle Fries (GF) | 8 Shoestring Fries Tossed in Truffle, Garlic and Parmesan

SALADS

Add 10-oz NY Steak (+14), ASC-Certified Salmon (+10), Free-Range Chicken Breast (+8), 5 Grilled Shrimp (+10)

Farmers Market (GF) | 16 Farmers Market Greens and Vegetables, Banyuls Vinaigrette

Picked Cobb | 16 Baby Romaine, Tomatoes, Avocado, Hard-Boiled Egg, Crispy Bacon, Crispy Onions, Buttermilk Ranch or Blue Cheese Dressing

Caesar | 14 Romaine, House-Made Croutons, Parmesan Cheese, Caesar Dressing

Beet & Berry (GF) | 16 Mixed Greens, Whipped Burrata, Beets, Berries, Citrus Vinaigrette

TACOS

Choice of (2) Flour or (3) Corn Tortillas, Served with House-Made Tortilla Chips

Short Rib | 14 Braised Short Rib, Cotija Cheese, Pickled Red Onion, Avocado Salsa

Steak | 16 Al Pastor-Marinated Filet, Cotija Cheese, Slaw, Lime Crema (Substitute Marinated Mushrooms)

Cajun Shrimp | 16 Cajun-Marinated Shrimp, Cotija Cheese, Slaw, Chipotle Lime Crema

Crispy Cauliflower | 13 Crispy Cauliflower, House-Made Pico de Gallo, Slaw, Avocado Salsa

LARGE PLATES

Salmon (GF) | 30 Pan-Seared Wild-Caught Salmon, Roasted Garlic Soubise, Vegetable Succotash, Fried Salmon Skin

Mahi Mahi (GF) | 34 Grilled Wild-Caught Mahi Mahi, Esquite of Corn, Poblano and Heirloom Tomato, Calabrian Chile and Yuzu Buerre Blanc

Local Catch | MKT Changes Weekly

Fried Fish | 19 House-Breaded Ling Cod, Rivi Tartar Sauce, Shoestring Fries

Chicken & Wild Mushroom Risotto | 28 Chicken Roulade, Wild Mushroom and Truffle Risotto, Chicken Jus

Linguini with Poblano Pesto | 22 Fire-Roasted Poblano Pesto, Seasonal Vegetables, Linguini, Served with House-Made Focaccia Garlic Bread
Add Chicken (+8), Add Shrimp (+10)

Bone-In Pork Chop | 30 Grilled Bone-In Pork Chop (8 oz), Creamy Brussels, Peach Mostarda

Rivi Burger | 20 Dry-Aged Black Angus Patty (8 oz), Cheddar Cheese, Crispy Onion, Tomato, Pickle, Arugula, Animal Sauce, on Brioche Bun
Served with Shoestring Fries, Substitute Truffle Fries (+2), Substitute Side Salad (+3), Add Bacon (+3), Add Egg (+3)

Short Rib Pasta | 30 Braised Black Angus Short Rib, Cavatappi, Tomato Ragu, Mushrooms, Cipollini Onion, Parmesan

Short Rib | 34 Braised Black Angus Short Rib, Garlic Mashed Potatoes, Seasonal Vegetables, Short Rib Jus

Steak Frites (GF) | 34 Dry-Aged Black Angus NY Steak (10 oz), Shoestring Fries, Creamy Red Wine Jus

Filet Mignon (GF) | 40 Black Angus Center-Cut Filet (8 oz), Garlic Mashed Potatoes, Charred Broccolini, Red Wine Demi, Sauce Béarnaise

GF-Gluten-Free* V-Vegan MKT-Market Price

*Gluten-Free meals are prepared in a shared kitchen and cross-contact with gluten-containing ingredients may occur.

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% gratuity will be added for parties of 8 or more.



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Chef Antonio Villarin