



Starters

- Soup of the Day* Market Fresh Ingredients 7
- Fritto Misto* Crispy Squid, Seasonal Vegetables,
Trio of Dipping Sauces 10
- Pan Seared Crab Cake* Melon Slaw, Mint Butter Sauce 10
- Baby Greens Salad* Artisan Goat Cheese, Candied Pecans,
Dried Cherries, Roasted Sherry Shallot Vinaigrette 7
- Hearts of Romaine** Classic Caesar Dressing, Shaved Parmesan, Marinated Italian Anchovies 7

15 RIA DAILY BLUE PLATE

*Our Fare stays true to Fresh and Creative American Cooking
Utilizing the Bounty of Fresh and Local Products whenever possible.
Your Server will be delighted to inform you of our Today's Special*

Sandwiches

*All Sandwiches served with a Choice of House cut Fries, Side Salad or Homemade
Cole Slaw with Toasted Pecans*

- Angus Burger** Choice of Sautéed Onions, Mushrooms, Swiss, Cheddar or Blue Cheese, Brioche Bun 13
- Crab Cake* Sandwich* Homemade Cole Slaw with Toasted Pecans and House cut Fries 18
- Grilled Chicken Panini*, Brie Cheese, Pickled Red Onions, Baby Arugula, Green Goddess Drizzle 10
- Triple Decker Club* Ham, Turkey, Salami, Swiss, Lettuce, Tomato, Bacon, Mayonnaise,
Toasted Honey Wheat Bread 12
- Grilled Ham and Cheese* Toasted White Bread, Swiss Cheese, Cole Slaw, Shaved Ham 10
- Grilled Chicken Caesar Wrap* Caesar Salad, Marinated Grilled Chicken, Tortilla Wrap 10

Salads and Entrées

- Chicken Pot Pie*, Crispy Puff Pastry, Shiitake Mushrooms and Melted Leeks 15
- Walnut Crusted Rainbow Trout*, Wilted Spinach, Basmati Rice Pilaf 14
- Beef Tenderloin Ragout*, Fresh Tagliatelle, Portabello Mushrooms, Ciabatta Toast 16
- Cobb Salad*, Grilled Chicken, Tomatoes, Avocado, Bacon, Eggs and Blue Cheese Dressing 12
- Seared Crab Cake or Grilled Shrimp Caesar Salad*, Garlic Croutons, Parmesan Cheese 14
- Grilled Organic Salmon* Salad* Baby Spinach, Arugula, Shaved Fennel, Olives, Citrus Vinaigrette 21
- Fish Tacos*, Crispy Catfish with Chayote Slaw and Tomatillo Salsa 15
- Pan Seared Scallops** Israeli Cous-Cous, Lemon Crème Fraiche Sauce 16
- Linguini Pasta* Roasted Peppers, Olives, Garlic, Baby Arugula, Basil, Cherry Tomatoes, Olive Oil 12
- Duck Salad*, Hearty Greens with Applewood Smoked Bacon, Roasted Red Grapes, Port Vinaigrette 14

Wine by the Glass

- Chandon Brut, NV California* 10
- Riesling, Sagelands Vineyards, Yakima Valley, Washington* 10
- Chardonnay, Jade Mountain, Burgundy, France* 9
- Sauvignon Blanc, Sterling, Sonoma, California* 9
- Pinot Grigio, Esperto, Della Venezie, Italy* 9
- Pinot Noir, Chalone, Monterey, California* 12
- Shiraz, Archetype, Barossa Valley, Australia* 10
- Cabernet Sauvignon, Dynamite, North Coast, California* 10
- Merlot, Sagelands Vineyards, Yakima Valley, Washington* 10
- Malbec, Navarro Correas Privada, Mendoza, Argentina* 10

Eat. Drink. Be.

*Brought to you by
15ria Culinary Team*

20 % Gratuity Will Be Added For Parties of 6 or More

*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!