

From The Grill



Proudly Serving Certified Angus Beef



La Riviera's House Filet

6 oz. Beef tenderloin, grilled shrimp, twice baked potato gratine, asparagus & blistered jalapeño sauce 24

Grilled Pork Chop

10 oz. Center cut pork chop, rubbed with our special spice blend, served with potato croquettes & fresh mango salsa 17

Filet Mignon

With a Puff pastry ravioli (mushroom & gorgonzola) Caramelized balsamic glaze & grilled asparagus 23

Marsala Veal Strip Loin

With four cheese polenta, wilted spinach, parmesan tomato & chanterelle mushroom demi glace 20

New York Strip

10 oz. N Y strip with scalloped root vegetable, asparagus & cognac sauce 20

New Zealand Lamb Chops

Pistachio crusted lamb chops, with scalloped root vegetable, green beans, carrots, caramelized onions & mint glaze 21

Achiote Pork Loin

With avocado salsa, Oaxaca cheese, mashed potatoes, green beans-carrot medley & ancho chile cream 14

The Lone Star Steak

18oz bone-in grilled rib-eye with twice baked potato, seasonal vegetables & brandy glaze 26

Steak au Poivre

Black pepper & Roquefort crusted filet mignon with caramelized onion mashed potatoes, wilted spinach, parmesan roasted tomato & cognac sauce 23

Seafood & Fowl

Grilled Salmon Fillet

6 oz. salmon fillet with spinach couscous, Mediterranean tomato sauce, artichokes & green bean slaw 16

Fried Shrimp Platter

Panko breaded shrimp with twice baked potato, seasonal vegetables & remoulade sauce 16

Caribbean Grilled Stripped Bass

With coconut rice, corn & crabmeat salsa, roasted zucchini & lemon butter sauce 18

Stuffed Salmon

Stuffed with shrimp, crabmeat, spinach, mushrooms & bell peppers. Served with spinach-eggplant cilantro rice

Southwestern Chicken

Pecan crusted chicken breast with mashed potatoes, green beans, carrots, caramelized onions & corn-poblano sauce 16

Muscovy Duck

Seared duck with scalloped root vegetables, asparagus, carrots, parmesan tomato & zinfandel wild berry glaze 19

Chicken Mazatlan

Fire grilled chicken breast with potato croquette, avocado-poblano salad & cilantro-lime vinaigrette 15

Shrimp Enchiladas

Served with cilantro rice, seasonal vegetables, tomatillo

Pasta & Risotto

Pappardelle a la

Carbonara

Grilled chicken, spinach, artichoke, sun-dried tomatoes & crispy pancetta 14

Shrimp Risotto

Traditional Italian risotto with grilled shrimp, mushrooms, wilted spinach & roasted tomato 16

Shrimp Sugo Rosso

Penne pasta with grilled shrimp, tomatoes, spinach, garlic bread, basil, cream & parmesan cheese 16

Appetizers

The Ultimate Shrimp Fondue (for two)

Blackened Shrimp, roasted poblano peppers, mushrooms, spinach, Chihuabua cheese, tortilla chips & garlic bread 13

La Riviera Crab Cakes

New Orleans style crab cakes, with Cajun remoulade sauce, lime sour cream, garnish with greens 8

Shrimp & Crab Stuffed Avocado

Grilled shrimp, crabmeat, corn tortilla salad & cilantro-lime vinaigrette 8

Seared Lamb & Artichoke Flat Bread

Grilled flat bread topped with seared lamb loin & artichoke salad 8

Parmesan Crusted Calamari

Lightly fried calamari served with remoulade sauce 7

Grilled Quail

With Granny Smith apple slaw & brandy glaze 7

Seared Diver Scallop

With spinach polenta cake, green onion relish & red pepper sauce 8

Soup & Salads

French Onion Soup

Sweet caramelized onions in a light broth with gruyere crouton 7

Smoked Tomato Bisque

Creamy tomato soup with basil-parmesan croutons 7

Caprese Salad

Ripe roma tomatoes, fresh mozzarella cheese, balsamic vinaigrette, basil pesto & grilled broschetta 7

The House Salad

Garden greens, tomatoes, red onions, candied pecans & feta cheese 7

Traditional Caesar Salad

With black pepper croutons, eggless Caesar dressing & parmesan crisp 7

Spinach & Crostini Salad

Spinach salad tossed with lemon-thyme vinaigrette, artichoke & sun-dried tomato crostini 7

Berry & Brie

Field greens, sliced strawberries, almond encrusted brie, honey-mustard vinaigrette 8.

Vegetarian & Gluten Free

Vegetable Enchiladas

Served with cilantro rice & parmesan roasted tomato tomatillo sauce 14

Mushroom Risotto

Traditional Italian risotto with mushrooms, wilted spinach & parmesan roasted tomato 13

Italian Sugo Rosso

Penne pasta with tomatoes, spinach, garlic, basil, cream sauce & parmesan cheese 13

Vegetable Platter

An assortment of grilled and roasted vegetables & starches 14