

Rio Bistro

Country Comfort Cuisine

Appetizers

Belgian Fries 6

Twice deep fried Kennebec Potato with Parmesan garlic blend

Shrimp Cocktail 13

Chilled prawns with house cocktail sauce

Mussels Beurre Blanc 14 half 24 full

Mussels steamed in sauvignon Blanc, basil, parsley, rosemary, garlic, and butter

Oysters on the half shell: 2.50 happy hour 3.00 entree. Half or Dozen

Coastal favorite picks, from the California coastline, brought in fresh

Salads

Add to any salad - bacon 2; chicken 4; Shrimp, Steak or chilled Salmon 6

The Wedge 12

Our tribute, crisp Iceberg lettuce, bacon & red onion

Garden Galore 10

Entree portioned, mixed greens, seasonal vegetables, fresh and locally sourced

Caesar Salad 12

Fresh romaine tossed with shaved Parmesan Caesar dressing and croutons

Strawberry Fields 14

A crisp bed of Spinach, tossed with Strawberries, walnuts, feta and red onions,
House made Vermont maple mustard vinaigrette

Mediterranean Salad 14

Greens and Spinach, artichoke, kalamata olives, cucumber, feta,
red onion, roasted peppers and Greek dressing

Entrees

Bistro Mac N Cheese 8

Add bacon and blue cheese or ham and peas - 2.50

Belgian Meatballs and Fettuccine 19

Light and aromatic, garden fresh pork ragu and fettuccini with two large Belgian meatballs

Sweet Chili and Lime grilled Shrimp Skewers 18

A delightful summer dish Sweet, not too hot, grilled prawn skewer
with a fire roasted peach half, fresh pineapple and a side of buttered jasmine rice.

Rio Burger 16

Half pound locally sourced beef, onions, lettuce, tomato & pickle and Belgian Fries
- add bacon or avocado 2

Grandmas Chicken Pot Pie 15

Tender Chicken breast, peas, carrots, celery & onions topped with a golden brown pastry

Chicken Kabobs 16

Fresh cubed Honey Bourbon Chicken, an array of vegetables, skewered and grilled over open flame

NY Strip N Fries 26

Tender hand carved marvelously marbled and cooked to order with our famous Belgian Fries