

DESSERTS

Caramel Flan 6

Cuban Style Caramel Custard. Creamy Rich and Velvety Smooth.

Chocolate Three Milks Cake 6

Simple but Decadent. Chocolate Cake Soaked in Three Milks and Chocolate Syrup under Silky Cream.

Sam's Cheesecake 6

Nothing but Love for My Father who Mastered this Award Winning Recipe.

Today's Master "Piece" 6

Who Knows What to Expect. Promise, it Will be Good.

ABOUT US

Owners Bruce and Lucinda Rivera are thrilled to have found a home in Downtown Greer to share the food of Bruce's culinary journey. Raised in Miami by his father Sam, a Master Pastry Chef, Bruce discovered early his passion for creating memorable cuisine. With over 37 years in kitchens from Miami to Atlanta, Tampa to Knoxville and lots of stops in between, he has now become fluent in the language of food from areas all over the world. Their talented staff has a combined experience of over 100 years in the restaurant business and strives to create a comfortable, relaxed environment where everyone is welcome to enjoy great food, attentive service and good times. Whether you're in the mood for a juicy burger and a beer or a special intimate evening of fresh fish, steaks and cocktails, Rivera's is the place.

\$5 Off the Purchase of \$25 or more

or

\$10 off the Purchase of \$50 or more

Dine In only.

Not valid on other promotions or special events



STEAKS • SEAFOOD • CHOPS

DINNER MENU

117 E. POINSETT ST

GREER, SC 29651

864.877.9600

WWW.CAFERIVERA.NET

APPETIZERS

Chips and Dip 6

Green Chili Cheese Dip and Fresh Tomato Salsa with Crispy White Corn Chips

Portobello Mushroom Platter 9

Grilled Portobellos, Roasted Red Peppers and Charred Romaine Hearts, Dusted with Sheeps Milk Romano Cheese and Drizzled with Truffle Oil

Ceviche Tostadas 9

Gulf Shrimp Marinated in Lime Juice, Tomato, Onion and Cilantro Nestled on Tortilla Crisps then Topped with Avocado Salad

Grilled Shrimp Cocktail 10

6 Grilled and Chilled Shrimp with Traditional Horseradish Cocktal Sauce

Spicy Sausage and Onion Board 8

Crispy Flat Bread with Grilled Onions, Roasted Red Peppers and Spicy Creole Sausage with Dijon Mustard Sauce

Fried Plantains 6

Sweet Plantains with Roasted Garlic Aioli

SOUPS, SALADS & SANDWICHES

Soup of the Day Cup 4 Bowl 5

Traditional Black Bean Soup Cup 4 Bowl 5

Slow Cooked Bean Soup with Creme Fraiche and Pickled Onions

Grilled Tomato and Goat Cheese Salad 8

Grilled Fresh Tomato and Goat Cheese Salad with Red Onion, Finished in Red Wine Vinegar, Lime Juice, Cracked Black Pepper and Extra Virgin Olive Oil

Our House Salad 5

Crunchy Romaine Lettuce, Sweet Red Onion, Roma Tomatoes, Cheddar Cheese, Chopped Egg and Tortilla Crisps

Bacon and Bleu Salad 7

Our Version of the Steak House Staple. Romaine Lettuce, Tomato, Tons of Bacon and Creamy Bleu Cheese

The Big Salad 9

Our House Salad with Your Choice of Grilled Shrimp, Skirt Steak, Salmon or Chicken

Steak & Mushroom Sandwich 10

Succulent Skirt Steak with Portobello Mushrooms and Herbed Pesto on our Soft Roll Served with Hand Cut Fries or Grilled Slaw

Cuban Sandwich 9

Traditional Sandwich of Ham, Roasted Pork, Swiss Cheese, Pickles and Mustard. Served with Hand Cut Fries or Grilled Slaw

The Classic Burger 8

8 ounces of Juicy Ground Chuck with American or Swiss Cheese, Tomato and Lettuce on our Soft Roll. Add Bacon for a Dollar. Served with Hand Cut Fries or Grilled Slaw

Add a Smaller Version of Our House Salad to Your Entree for \$3

1000 Island, Bleu Cheese, Ginger Soy, Mango Dijon Vinaigrette or Our House Cilantro Lime

ANGUS STEAKS

All Steaks Arrive with the Vegetable of the Day and Your Choice of Creamy Mashed Potatoes, Hand Cut Fries or Black Beans and Rice.

Barrel Cut Sirloin (10 oz) 17

Skirt Steak (10 oz) 19

Boneless Rib Eye (12 oz) 22

Filet Medallions (Two 4 oz) 24

Steak & Shrimp 20

Grilled 4 oz. Filet and 3 Large Sweet Water Shrimp

Mixed Grill 26

4 oz. Filet Mignon, Chicken Breast and Andouille Sausage

House Steak Sauce, Herbed Pesto, Black Pepper Onion Marmalade or Horseradish Sauce Available Upon Request.

CHICKEN, CHOPS & DUCK

Chicken with Goat Cheese 16

Panko Crusted Chicken stuffed with Spinach, Sundried Tomatoes and Goat Cheese on Pecorino Infused Rice with Lemon Butter

Grilled Chicken 15

Marinated Grilled Chicken Topped with Avocado and Pico de Gallo on Herbed Pesto Rice

Smoked Pork Chops 17

Pan Roasted Smoked Pork Chops on Dried Cranberry Rice and Splashed with Maple Syrup

Veal Chop 29

Grilled Rib Chop Finished in Portobello Mushroom Sauce with Cream and Sherry over Creamy Mashed Potatoes

Roasted Duck 23

1/2 Crispy Roasted Long Island Duck with Creamy Mashed Potatoes & Raspberry Glaze

SEAFOOD & PASTA

Grilled Shrimp 17

Six Large Sweet Water Shrimp Served Grilled on Sundried Tomato Rice with Avocado and Lemon Butter

Grilled Salmon 18

Atlantic Salmon Steak Grilled and Served on Herbed Pesto Rice with Lemon Butter

Scallops 22

Seared Canadian Diver Scallops over Mashed Potatoes with Shellfish Butter and White Truffle Oil

Today's Fish Market

The Freshest Seafood, Expertly Crafted

New Zealand Mussels 17

A Dozen Sweet Green Lip Mussels in a White Wine and Garlic Broth

Rigatoni Alfredo 16

Rigatoni Tossed with Chicken, Roasted Red Peppers and Spinach in a Creamy Alfredo Sauce

Spaghetti & Sausage 15

Cajun Sausage Tossed with Spaghetti in a Traditional Tomato Basil Sauce

HOUSE SPECIALTY

Mayan Style Roast Pork 16

Slow Roasted Achiote Marinated Pork, Served with Black Beans & Rice and Sweet Plantains

ET CETERA

Side Salad 3

Hand Cut Fries 3

Creamy Mashed Potatoes 4

Black Beans & Rice 4

Grilled Tomatoes, Basil and Pecorino 4

Sauteed Portobellos & Onions 5

Today's Vegetable 4

Grilled Large Sweet Water Shrimp (3) 8

Grilled Jumbo Diver Scallops (2) 8

All Entrees Arrive with Today's Vegetable, Fresh Bread and Guava Butter

18% Gratuity May Be Added to Parties of 6 or More

Split Plate Charge: \$6

Vegetarian and Gluten Free Options Available

Children's Menu Available