

APPETIZERS

Crispy Firecracker Shrimp 10

6 Crispy Rice Paper Wrapped Shrimp
with Sweet and Spicy Thai Chili Sauce and Wasabi Sesame Seeds

Spicy Sausage and Onion Board 8

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

Empanadas 8

Two Crispy Spanish Beef Turnovers with Pico de Gallo, Creme Fraiche,
Pickled Onions and Capers

Ceviche Tostadas 10

Gulf Shrimp Marinated in Lime Juice, Tomato, Onion and Cilantro
Served with Tortilla Crisps and Avocado Salad

Fried Plantains 6

Sweet Plantains with Roasted Garlic Aioli and Chimi Churri

Smoked Chili Fondue 7

Creamy Cheese Fondue with Tostadas and Spicy Hector Sauce

LIGHT FARE

Traditional Black Bean Soup Cup 4 Bowl 5

Slow Cooked Bean Soup with Creme Fraiche and Pickled Onions

Cuban Sandwich 9

Traditional Sandwich of Ham, Roasted Pork, Swiss Cheese, Pickles and Yellow Mustard
Served with Hand Cut Fries or Potato Salad

The Classic Angus Burger 9

8 ounces of Juicy Ground Chuck with American or Swiss Cheese, Tomato and Lettuce
Add Bacon or Portobello for a Dollar. Served with Hand Cut Fries or Potato Salad

Steak & Mushroom Sandwich 11

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

Grilled Tomatoes and Goat Cheese 8

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

Rivera's Bleu Salad 8

Crunchy Romaine with Triple Smoked Bacon, Vine Ripe Tomatoes and a
Mountain of Bleu Cheese with Black Pepper Bleu Dressing

Warm Portobello Mushroom Salad 10

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

Our House Salad 6

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

Add Bleu Cheese 2

Add Chicken 4

Add Steak or Salmon 7

Add a Smaller Version of Our House Salad to Your Entree for \$4

Bleu Cheese, Tarragon Vinaigrette, Balsamic Vinaigrette or Our House Cilantro Lime

CERTIFIED ANGUS STEAKS

We Age all our Beef 45 Days in Imported Olive Oil
Then Sear Them on our Steel La Plancha Grill
with your Choice of Creamy Mashed Potatoes,
Hand Cut Fries or Black Beans and Rice

Barrel Cut Sirloin (10 oz) 19

Skirt Steak (10 oz) 21

Boneless Rib Eye (14 oz) 24

2 Filet Medallions (9 oz) 28

Surf & Turf 25

Grilled 5 oz. Filet and 4 Large Sweet Water Shrimp
or 2 Canadian Jumbo Diver Scallops

Mixed Grill 27

5 oz. Filet, Marinated Chicken Breast
and Andouille Sausage

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

CHICKEN, CHOPS & VEAL

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 17

Twin Mayan Marinated Chicken Breasts over
Black Beans and Rice with Pico de Gallo and
Sweet Plantains

Pork Chop 17

Crispy 8oz Center Cut Chop on
Creamy Mashed Potatoes and Glazed with
Tomato Cumin Garlic Cream

Veal Scallopini 25

Crisp and Tender Veal Finished in Portobello
Mushroom Sauce with Cream and Sherry
over Creamy Mashed Potatoes

Veal Milanese 25

Panko Crusted Veal Medallions over
Buttered Rice Topped with a Fried Egg and
Capers then Splashed with Lemon Butter

Lamb Porterhouse Chops 26

Two Prime Colorado Lamb Chops Grilled with
Spicy Guava Mustard BBQ Sauce over
Creamy Mashed Potatoes

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SEAFOOD & PASTA

Grilled Shrimp 18

Six Large Sweet Water Shrimp
on Horseradish Rice with Lemon Caper Butter

Grilled Salmon 18

Atlantic Salmon Steak Served on Argentinian Pesto
Rice with Citrus Butter

Scallops 24

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

Today's Fish Market

The Freshest Seafood, Expertly Crafted

Pasta Carbonara 16

Rigatoni Tossed with Triple Smoked Bacon,
Fresh Sage and Peas in a Creamy Romano Sauce

Rigatoni with Shellfish 22

Two Diver Scallops and 4 Sweet Water Prawns
over Rigatoni with Smoked Chili Powder,
Extra Virgin Olive Oil and Garlic

HOUSE SPECIALTIES

Mayan Style Roast Pork 17

Slow Roasted Achiote Marinated Pork,
Black Beans and Rice, Creme Fraiche,
Pickled Onions and Sweet Plantains

Roasted Duck 24

1/2 Crispy Roasted Pekin Duck Glazed
with Sweet and Spicy Thai Chili Sauce on
Horseradish Mashed Potatoes

ET CETERA

Hand Cut Fries 3

Creamy Mashed Potatoes 4

Black Beans & Rice 4

Grilled Tomatoes, Basil and Pecorino 4

Salt and Pepper Green Beans 4

Sauteed Portobellos & Onions 5

Grilled Large Sweet Water Shrimp (4 pcs) 8

Grilled Jumbo Diver Scallops (2 pcs) 9

Entrees Arrive with Salt and Pepper Green Beans
18% Gratuity Added to Parties of 6 or More
Split Plate Charge: \$6
Vegetarian and Gluten Free Options Available
Children's Menu Available