

RIO STATION

Appetizers

Buffalo Chicken Dip ~ Served with Fresh Tortilla Chips 10.5

Motzy Logs ~ Colossal Size Mozzarella Sticks Made In-House & Served with Our Own Marinara 11

KC's Crab Cake ~ Leafy Greens, Citrus Vinaigrette & Cherry Tomatoes 15

Station Steamers ~ Little Neck Clams, Choose White Wine, Garlic & Herb Broth or Spicy Diablo-Style 13

Angels On Horseback ~ Scallops Wrapped In Bacon with Horseradish Sauce 14

Rio Appetizer Favorites ~ Mozzarella Logs, Wings, Bang Bang Shrimp, Empanada. Serves 2 15

Fried Calamari ~ Thai Chili "Secret" Sauce, Parsley, Buttermilk, Banana Peppers. Tubes & Tentacles 10.5

Hummus ~ Roasted Garlic Hummus, Grilled Pita, Fresh Veggies 7.5

Bang Bang Shrimp ~ Buttermilk Popcorn Shrimp Tossed in our Thai Chili Secret Aioli over Bed of Greens 11

Cornbread ~ cast iron house made cornbread with jalapeño honey butter 8

Drunk Shishito Peppers ~ Pan Blistered, togarashi, fresh basil, drunk sauce 10

Bacon Tot Thing ~ Pulled Pork, Candied Bacon, Cheddar Cheese, Scallions and Honey Sriracha Aioli Over Tots 13.5

Giant Warm Bavarian Pretzel ~ Fresh Baked 10" Real German Pretzel Served Warm with Jalapeño White Queso & German Mustard. Perfect for Two 9.5

Empanadas Trio ~ House made. Buffalo Chix, Honey Bourbon Pulled Pork and Corn Salsa, Pepperoni Pizza 9.5

AWARD-WINNING WINGS

Single Order (10) 10
Medium Bucket (30) 27
Large Bucket (60) 50

Choose Your Heat!

BONELESS TENDERS

Single Order (5) 8
Medium Bucket (15) 23
Large Bucket (30) 44

With a Little Kick!

Garlic Parmesan
Buffalo Mild

Honey Bourbon BBQ
Mandarin

Ouch!

Buffalo Hot
Mango Habanero 🌶️🌶️

Honey, I'm Home! 🍯🍯🍯
RedRum 🍷🍷🍷

CAULIFLOWER BITES

Single Order 9
Medium Bucket 24
Large Bucket 45

KC's Homemade Soups & Chili

Prime Rib French Onion ~ 7

Baked with Mozzarella © (Gluten free upon request)

New England Clam Chowder ~ Cup 4 ~ Bowl 7

Steeler City Chili ~ Cup 4 ~ Crock 7

Both Baked with Cheddar ©

Salads

Mimi's Salad ~ Caesar Salad with a Roasted Garlic Lemon Caesar Dressing 12 Petite 7

Taco Salad ~ Crispy Flour Tortilla, Avocado, Corn & Black Bean Salsa, Crisp Romaine, Seasoned Ground Beef, Cheddar Cheese & Homemade Fiesta Ranch Dressing 12

Garden Salad ~ Crisp Romaine, Mesclun Greens, Carrots, Bell Peppers, Red Onion, Cucumbers and Cherry Tomatoes Choice of Dressing. 8 Petite 5

Fall Salad ~ Puff Pastry wrapped Baked Brie, Green apples, dried cranberries, roasted sweet potato, Toasted Pecans, Arugula and spinach, Mandarin Orange/Maple Vinaigrette 13 Petite 8

Som Tam ~ Julienned fresh mango, papaya, carrots, string beans, cherry tomatoes, cilantro and roasted peanuts. An Amazing Vibrant Thai Salad. Can be served mild or hot. 8

Burgers

Black Angus Beef, Boneless Chicken Breast, or Veggie Burger

Classic ~ Cheese, Lettuce, Tomato, & 2 Onion Rings 14

Make It A Double Stack ~ 19

Garden ~ Avocado, Sprouts, Grilled Tomato & Dijon Aioli 15

Sweet & Spicy ~ Blackened, Bacon, Jalapeños, Honey, Sriracha Aioli, Cheddar 15

Sandwiches

KC's World-Famous Crab Cake ~ Served on A Potato Roll with Lettuce & Tomato 17

Turkey Club ~ Our Own Roasted Turkey Breast with Lettuce, Tomato, Bacon & Mayo 14

Pulled Piggy ~ Braised Pork Shoulder, JD BBQ, Cilantro Slaw, & Honey Sriracha Aioli 14.5

Fish Sandwich ~ Yuegling Battered Haddock, Lettuce, Tomato, House Tartar on Toasted Brioche 14

The Wendy ~ Crispy Fried Chicken Ranch BLT with Cheddar 15

Served with French Fries or Cucumber Salad or Garden Salad

Add Fried Egg To Any Burger 1

Wood Fired Flatbreads

13.5

- Italian Sausage and roasted red pepper bruscetta, fresh oregano, mozzarella, balsamic glaze.
- Wild Mushrooms, Toasted Garlic, White Sauce, Truffle Oil, Shaved Pecorino Romano
- Pepperoni, Shishito Peppers, KC Marinara, Mozzarella

Entrées

All of Our Meat & Seafood Entrées Include: Portuguese Bread & Butter. Unless Specified, Your Choice of Two Side Dishes :
Roasted Garlic Mashed, Baked Sweet Potato, Baked Gouda Mac n Cheese, Mimi's Coleslaw,
Cucumber Salad, French Fries, or Veg of the Day. Add a Petite Garden Salad 3

Build Your Own Fresh-From-The-Ocean 25

1. **Choose Your Seafood:** Daily Catch, Salmon, shrimp and/or scallops
2. **How would you like it cooked:** Broiled, Grilled or Blackened
3. **Choose Your Sauce:** Garlic Lemon Butter, New Orleans Creole (Add shrimp +3), Mandarin, or a Peach Mango Salsa

KC's "World Famous" Crab Cakes ~ Named Best Crab Cakes Seven Years In A Row By SJ Magazine! 28

The Ribs! ~ Jeff's award winning DRY rub, finished on chargrill with a Thai Chili BBQ. Half-Rack 20 • Full Rack 28

Steak #1 ~ Prime cut, will be like a special, house cuts always, done by us. Market Price

Drunken Noodles ~ Stir-Fried Rice Noodles, Fresh Veggies, Heaps of Fresh Basil. Served Mild, Hot, or Thai Hot. Served complete 15 ⑥
With Chicken 18 With Shrimp 19

Veal Cutlet ~ Pan Fried, Truffled Wild Mushrooms, Capers, Shaved Pecorino, Arugula 26.5

NOLA Catfish ~ Buttermilk, Cornmeal Fried, topped with a Cajon Shrimp Creole Sauce. Served with cornbread. 23

Chicken Parmesan ~ Breaded, Fried & Baked with Mozzarella, KC's Housemade Marinara over Linguine.
Served complete. Can substitute eggplant. 18

Country Pork ~ 12 oz Center Cut Frenched Cut Pork Chop, Beer Battered, Maple Bacon Béchamel 24

Steak 3505 ~ 8 oz NY Strip, marinated with rosemary, Garlic, peppercorn and olive oil, chargrilled to order. 22.5

Grilled Chicken Pot Pie ~Cast Iron Skillet, Roasted Garlic Mashed, Peas, Corn, Carrot, Puff Pastry Top 16

Curry ~ Yellow Curry, Chick Peas, Roasted Sweet Potatoes, Cilantro, Lime, Jazmine Rice. Served Complete. 16.5

Shell Fish Sauté ~ Little Neck Clams 19 Shrimp or Scallops 23 • The Works 26.5

Our Own Homemade Spicy Diablo-Style Marinara or Our White Wine, Garlic Herb Sauce. Over Linguine. Served complete. Add Crab 4

Surf and Turf

- Steak 3505 with our famous crab cake ~ 31
- Steak #1 with our famous crab cake ~ Market Price + 10
- Steak 3505 with Sautéed Shrimp Creole ~ 29
- Steak #1 with Sautéed Shrimp Creole ~ Market Price + 6

Black'n Anything On Our Menu With Our "Best Of Cincinnati" Cajun Seasoning For Just 2

Sides- Roasted Garlic Mashed 5 Baked Sweet Potato 4 Smoked Gouda Baked Mac 5 Mimi's Coleslaw 3.5
Cucumber Salad 4 French Fries 5 or Jack's Veg of the Day 4

① Vegetarian

② Gluten-Free

You will find these symbols throughout our menu indicating our vegetarian and gluten-free offerings. Flour is used daily in our kitchen. We do our best to avoid cross-contamination of our gluten-free items. Due to supplier provided information, we cannot guarantee against unknown gluten content. Please let us know if you have other allergies that can influence your dining choices.

③ **Ellie's Gardens:** Vegetables and produce with this symbol are grown by our staff at Ellie's Gardens or by local Jersey farmers.