

APPETIZERS

CHIPOTLE HOMINY HUMMUS (VG) - 19
Creamy hominy, chipotle, tahini, lemon, cumin, garlic, cilantro EVO, seasonal vegetables, plantain chips.

HOUSE GUACMOLE - 21
Freshly smashed avocados, roasted corn, pico de gallo, queso fresco, cilantro, lime, sea salt, tortilla chips.
Add lobster +\$16

FRITO MIXTO - 26
Blue corn flour fried calamari, shrimp, fish, scallion, jalapeño, avocado tartar sauce, lime.

MAINE LOBSTER EMPANADAS (2) - 24
Lobster-cream cheese filling, scallion, bell pepper, cilantro, salsa criolla, cilantro, aji amarillo aioli.

PEI MUSSELS - 22
Pan roasted P.E.I mussels, onions, peppers, corn, aji Amarillo cream sauce, toasted bread.

CAUSA (GF)
CHOICE OF AHI TUNA²⁰ - 23 | CHICKEN - 21
Chilled yellow chili and lime infused Yukon potato cake with avocado, salsa criolla, cilantro, chile aioli, egg, olive, and tomato.

ANTICUCHOS (GF) - 21
Pineapple achiote-panca chile marinated skewers, corn cobs, yucca fries, salsa criolla, aji Amarillo sauce.
Choice of Prime picanha, chicken or king mushrooms (VG)

SOUP & SALADS

CHEF'S SOUP OF THE DAY MP
Ask your server about today's preparation.

CAESAR SALAD - 14
Chef-made Caesar dressing, romaine lettuce, shaved Parmesan, croutons.
Add Salmon, Chicken or Shrimp +8

JUMBO SHRIMP COBB SALAD - 21
Romaine lettuce, queso fresco, corn, onion, tomato, avocado, chopped egg, creamy cilantro dressing.

RIO HOUSE SALAD - 14
Mixed greens, chamoy dressing, dried & fresh mango, queso fresco, toasted pumpkin seeds.
Add Salmon, Chicken or Shrimp +8

SHAREABLES

MAINE LOBSTER MAC & QUESO VERDE - 32
Five-cheese blend, roasted poblano chiles, corn, onion, cilantro, chipotle oil.

ASPARAGUS - 16
Olive oil, sea salt, lime.

ELOTE (STREET CORN) - 16
Lime crema, cotija cheese, chile.

MAPLE-ROASTED SWEET POTATOES - 14
Mozzarella, Maple glaze.

FRIED RIPE PLANTAINS - 14
Lime pickled red onions, sour cream.



DINNER MENU

GRAND PARRILLADA

SERVES 2 - 140

SERVES 4 - 265

A showstopping fire-driven feast designed for the table.

Prime picanha, flame-grilled chicken, house chorizo, Maine lobster tail, Patagonian salmon, colossal tiger shrimp. Each element fire-kissed for bold, smoky depth and perfect char.

Accompaniments

Grilled panela cheese, cambray onions, street corn, blistered jalapeños and house-crafted salsas.
Served with corn or flour tortillas, cilantro white rice, slow-simmered pinto beans, fresh guacamole and pico de gallo.

ENTRÉES

STEAK AND LOBSTER - 71
USDA Prime 8 oz picanha steak, chimichurri, 8 oz cold water lobster Tail, morita chili drawn butter, ancho guajillo chili potato gratin, mozzarella, sour cream.

RIBEYE STEAK (GF) - 71
USDA Prime 16oz ribeye steak, Argentinian chimichurri, ancho-guajillo chile potato gratin, Mozzarella, sour cream.

LOMO SALTADO - 39
Stir fried prime picanha steak, tomatoes, onions, Amarillo chiles, cilantro, wedge fries, soy-vinegar glaze, jasmine rice.

SEASONAL VEGETABLE SALTADO - 36
12 OZ DUROC BONE-IN PORK CHOP - 42
Fried plantain bananas, habanero-mezcal piloncillo (brown sugar) syrup, salsa criolla.

AJÍ DE GALLINA - 36
Creamy shredded chicken stew, milk, cheese, Amarillo, jasmine rice, salsa criolla, cilantro, black olives, hard egg, potato.

PAN-ROASTED SWORDFISH (GF) - 38
Pan-roasted swordfish, pinto bean-rice cake, escabeche sauce (vinegary peppers & onions).

SEARED AHI TUNA - 43
Seared rare ahi tuna, Spanish onion hashbrown, sautéed spinach, morita chile veal demi glace, fried onions.

ACHIOTE GLAZED HALIBUT - 43
Achiote glazed Alaskan halibut, warm pineapple quinoa sofrito, plantain chips.

BLUE MASA WALLEYE - 36
Blue masa encrusted walleye, roasted poblano chile-corn relish, sweet pea velouté, chipotle oil.

PAN-ROASTED SALMON (GF) - 36
Pan-roasted salmon, cuttlefish black rice, corn, peppers, onions, cilantro, passion fruit beurre blanc.

GRAND RIO SHOWCASE

- 190 -

A refined, chilled seafood presentation crafted for the table.

8 oz cold-water lobster tail -
½ lb Dungeness crab -
½ lb jumbo peeled shrimp -
1 lb P.E.I. mussels - 1 doz oysters -
passion fruit salmon ceviche -
shrimp aguachile ceviche.

Accompanied by
Ceviche mignonette trio: passion fruit, tamarind, ponzu, escabeche, Mexican saltine crackers, lime.

SIZZLING CAST-IRON SEAFOOD PLATTER

- 110 -

Mussels, shrimp, jumbo scallops, calamari, fish, Dungeness crab, potatoes, bell peppers, red onion, cilantro, corn cobettes, agave chile butter, toasted baguette.

RAW BAR & CEBICHES

HOUSE-MADE PLANTAIN CHIPS - 8
Sea salt, garlic.

EAST COAST OYSTERS (GF)²⁰
½ DOZ. 22 | DOZ. 40
Ceviche mignonette trio: passion fruit, tamarind, ponzu, escabeche, Mexican saltine crackers, lime.

LOBSTER & SHRIMP CEBICHE STUFFED OYSTERS²⁰
½ DOZ. 32 | DOZ. 60

SEAFOOD CHARCUTERIE BOARD²⁰ - 62
Cream cheese lobster spread, añejo tequila-cured salmon, sous vide octopus, pineapple pickled walleye, poached shrimp, cream cheese, queso fresco, plantain chips, crackers, crostini, accompaniments.

FIVE ELEMENTS PERUVIAN CEBICHE (GF) - 28
Fresh catch of the day, rocoto chile, red onion, lime, sea salt, choclo (Peruvian corn), cancha (toasted corn), sweet potato.

SHRIMP AGUACHILE VERDE²⁰ - 24
Poached shrimp, cured in jalapeño & serrano chile, lime, cilantro, cucumber, garlic, onion, avocado, tostadas.

PASSION FRUIT CEBICHE (GF)-24²⁰
Salmon, passion fruit, lime, Amarillo chile, jalapeño, red onion, bell pepper, cilantro oil, rocoto oil, sea salt, choclo, cancha, sweet potato.

PONZU TIRADITO - 28
Ahi tuna, soy, lemongrass, fresno chile, scallions, black sesame, truffle oil, cancha.

*Food allergy notice: Food prepared in our restaurant may contain milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.
²⁰Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

A 3% processing fee will be added to all credit card payments.
A 20% gratuity will be automatically added to parties of 6 or more.
Thank you for your understanding.