

## starters

### hummus

served with toasted pita chips and your choice of flavors: plain | black olives, feta cheese and sun-dried tomatoes | sundried tomato basil cilantro and roasted jalapeño | roasted red pepper, caramelized onion and roasted garlic | choice of any 2 for 7.00; choice of any 3 for 9.00

### mussels dos equis

steamed in lots of garlic, lots of spices, a touch of honey and dos equis beer. 9.00

### seared ahi

sashimi grade ahi, seared rare to medium rare, aside warm sesame cabbage, laced with a ginger wasabi sauce. 11.00

### spitfire shrimp

6 large shrimp, wrapped in bacon, and sautéed in garlic, blackening spice and a hint of lime. served with a side of remoulade for dipping. 10.00

### creamy spinach artichoke dip

a warm dip of spinach, artichoke hearts and a medley of cheeses, topped with tomatoes and served with tortilla chips or a toasted baguette 8.00 or served in a warm bread boule 9.00

### peel 'n' eat... baja style

a dozen shrimp boiled in our own bay stock, then finished over an open fire and served shells on with rémoulade sauce for dipping 8.95

### risky wings

12 large, juicy wings coated with our mild or hot durkee sauce, bbq sauce or whiskey glaze, served with celery sticks and your choice of blue cheese or ranch dressing 8.95

### crab cakes

three homemade jumbo crab cakes drizzled with basil aoli, served aside tossed greens 9.95

### marinated chicken skewers

marinated chicken breast tenders, served on a bed of cabbage, bean sprouts, snow peas and scallions, in a soy and spiced maple glaze 8.95

### risky nachos

tortilla chips, fried daily, topped with melted jack and cheddar cheeses, black beans, diced tomato, black olives and scallions, with pico de gallo, guacamole and sour cream 8.95  
(with grilled chicken, add 1.99)

### potstickers

crispy oriental pork dumplings, served on a bed of cabbage with a sweet and spicy dipping sauce 7.95

### bruschetta

fresh roma tomatoes, basil, garlic, bermuda onions, olive oil and balsamic vinegar, served with toasted parmesan bread 6.95

### cajun shrimp

6 spicy shrimp served in our signature cajun sauce with a french baguette 9.95

### fried calamari

1/2 lb. of calamari fried to perfection and served with the house cocktail sauce 8.95

### angry calamari

1/2 lb. of deep fried calamari tossed with sprouts, peppers and onions in an asian chili sauce, with a hint of honey 9.95

### coconut shrimp

6 jumbo shrimp coated with coconut and fried to a golden brown and served with a tangy orange marmalade 9.95

### quesadilla

grilled jumbo tortilla with roasted chilies, cilantro, scallions and a blend of cheeses, served with pico de gallo, guacamole and sour cream 6.95  
(with grilled chicken add 1.99)

### potato skins

hearty skins filled with applewood smoked bacon and cheese, served with sour cream 6 skins, 6.95 | 10 skins, 9.95

### baskets

rings 6.95 | french fries 3.95 | bread sticks 3.95

\* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.



## soup & salad

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*dressings: ranch, balsamic vinaigrette, cabernet vinaigrette, blue cheese, creamy Italian, thousand island, honey sesame and champagne honey Dijon*

**soups:** roasted tomato & garlic • french onion • classic • split pea with ham • chicken tortilla

cup 3.95/ bowl 4.95

### **oriental chicken**

grilled teriyaki chicken breast served over house greens with bean sprouts, snow peas, crispy fried noodles, toasted sesame seeds and tossed with a honey sesame dressing 8.95

### **taco salad**

house greens served in a flour tortilla shell with cheese, onions, peppers, black beans, black olives, tomatoes and fried corn tortilla strips, topped with grilled chicken and sliced avocado, served with salsa and ranch dressing 9.45

### **chicken chop**

spicy grilled chicken breast, avocado, corn, tomatoes, pepperoncini and applewood smoked bacon, tossed in a smoky ranch dressing 9.95

### **classic cobb**

grilled chicken breast, avocado, applewood smoked bacon, blue cheese, boiled egg and tomato on house greens 9.95

### **house salad**

house greens with cabbage, carrots, tomatoes and your choice of dressing 3.95

### **soup & salad**

house mixed green salad, served with a bowl of soup 7.95

### **soup or salad & sandwich**

ham & swiss or turkey & swiss on a croissant with lettuce, tomatoes, onion and mayo, served with your choice of a bowl of soup or house salad 8.25

### **tomato salad**

plump slices of ripe tomatoes, shaved bermuda onion, fresh basil and fresh mozzarella, drizzled with olive oil and balsamic vinaigrette and served aside spring greens 7.00 • with grilled chicken breast add 2.50

### **greek pasta**

bow-tie pasta and house greens with black olives, bermuda onion, red and green peppers, artichoke hearts and crumbled feta cheese, tossed in italian dressing and topped with grilled chicken breast 9.45

### **caesar salad**

hearts of romaine lettuce, croutons and shaved parmesan cheese  
with a roasted garlic caesar dressing 6.00  
with grilled or blackened chicken breast 8.50  
with grilled or blackened ahi tuna 9.95  
with seared salmon 9.95

### **seared tenderloin**

spring greens, fresh basil, sundried tomato, roasted corn, fresh green beans, carrots and mushrooms tossed in cabernet vinaigrette topped with seared beef tenderloin and queso fresco 9.95

### **grilled shrimp**

spring greens, avocado, fresh basil, sundried tomato, fresh green beans, roasted corn and carrots tossed in cabernet vinaigrette, topped with six marinated grilled shrimp and queso fresco 9.95

### **harvest salad**

house greens tossed in champagne honey dijon dressing with toasted pecans, sliced green and red apples and crumbled feta cheese 7.00  
with grilled or blackened chicken breast 9.45

### **seared salmon**

on fresh spinach tossed in pineapple balsamic vinaigrette, topped with applewood smoked bacon, chopped egg, tomatoes, queso fresco and candied pecans 9.95



off the grill

*we proudly serve sterling silver steaks, hand cut in house daily.*

*served with soup or house salad and the side indicated, or your choice of baked potato, mashed potatoes, angry mashed potatoes, garlic mashed potatoes, rice or french fries—load your baked potato for .75 extra*

*add any of the following to any steak for 1.50 each: blue cheese crumbles, port mushrooms or grilled peppers and onions*

### **filet mignon kabobs**

two 5 oz. beef kabobs, laced with onions, peppers and mushrooms, marinated and charbroiled. served on a bed of rice. 15.95

### **forest chicken**

a charbroiled chicken breast, tiered on a bed of mashed potatoes with caramelized onions and portobello mushrooms, then drizzled with port demi glaze 11.95

### **down home meatloaf**

10 oz. house recipe meatloaf, baked then lightly grilled. served with garlic mashed potatoes, covered in port mushroom demi glaze and topped with crispy tumbleweed onions 13.95

### **barbecued ribs**

1¾ lbs. st. louis baby back ribs, seasoned and slow roasted until they are fall-off-the-bone tender, basted with our house bbq sauce —full rack 20.95 —half rack 13.95

### **grilled herb chicken pasta**

fresh herbs, garlic & white wine, sautéed with sundried tomatoes & fresh broccoli over linguini, topped with a grilled chicken breast 12.95

### **chicken carbonara**

grilled chicken, portobello mushrooms, applewood smoked bacon and fresh basil sautéed and tossed in house made alfredo over fettucini with fresh parmesan and romano cheeses 14.95

### **peppercorn medallions**

u.s.d.a. choice, center cut filet medallions, lightly crusted in peppercorns, grilled and set on a bed of port demi glaze, topped with sautéed mushrooms 22.95

### **new york blue**

14 oz. u.s.d.a. choice aged strip, dusted in blackening spices, grilled and topped with melted blue cheese 20.95

### **filet mignon**

9 oz. u.s.d.a. choice, center-cut filet, seasoned, grilled and set on a bed of port demi glaze 21.95

### **top sirloin**

12 oz. u.s.d.a. choice, center cut sirloin, seasoned, grilled and topped with fresh garlic-mushroom butter 14.95

### **ribeye**

16 oz. u.s.d.a. choice aged ribeye, seasoned and grilled 22.95

### **new york strip**

14 oz. u.s.d.a. choice aged strip, seasoned, grilled and topped with fresh garlic-mushroom butter 19.95

### **chops**

two ½ lb. french cut pork chops, grilled to perfection with our special bourbon glaze 15.95



## burgers

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*all burgers are ½ lb. fresh u.s.d.a. black angus ground chuck, grilled to your liking and served on a toasted bun with seasoned fries (substitute onion rings for .75) —add a side salad or cup of soup for 1.99  
any burger may be substituted with either a chicken breast, garden patty, or turkey burger at no extra charge.*

**cheeseburger** your choice of cheese 8.75

**bacon cheddar burger** applewood smoked bacon and cheddar cheese 9.50

**teriyaki burger** our house teriyaki glaze, swiss cheese and grilled pineapple 9.50

**patty melt** a grilled burger topped with sautéed mushrooms, onions and melted swiss cheese on grilled rye bread 9.75

**mexican burger** topped with pepperjack cheese, guacamole and pico de gallo. served with a side of house salsa. 9.75

**cali burger** topped with swiss cheese, mushrooms, radish sprouts and sliced avocado. 10.25

**black & blue burger** rubbed with cajun seasonings and garlic, then blackened and topped with melted blue cheese 9.25

**portobello mushroom burger** topped with sautéed portobello mushrooms, caramelized onions, demi glaze and swiss cheese 9.95

**whiskey burger** smothered in our whiskey sauce, topped with applewood smoked bacon, swiss cheese and crispy tumbleweed onions 9.95

**turkey burger**

grilled garlic turkey burger topped with radish sprouts and avocado on a whole wheat bun. Served with a side of cranberry sauce. 9.00

**garden burger**

a grilled vegetable patty topped with radish sprouts, pineapple and avocado 9.00

••• *our bread is baked fresh and delivered daily by viro's bakery* •••

## from the oven

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*add a side salad or cup of soup for 1.99 each pizza pie is 12"*

**lasagna**

layer after layer of ricotta cheese, mozzarella, fresh italian spices, fresh ground chuck and italian sausage baked in our rich marinara and served with garlic toast 9.95

**roasted ricotta pizza** roasted garlic, ricotta, fresh spinach, fresh basil and roma tomatoes lightly topped with asiago cheese 12.50

**cajun pizza** shrimp, andouille sausage and roasted peppers in our cajun sauce, topped with mozzarella 14.00

**margherita pizza** fresh mozzarella, roma tomatoes, fresh basil and garlic 12.50

**portobello pizza** romano roasted garlic cream sauce, fresh spinach, portobello mushrooms topped with asiago cheese 12.50

**vegetable pizza** topped with a medley of vegetables and mozzarella cheese 12.00

**bbq chicken pizza**

topped with house bbq sauce, diced chicken, applewood smoked bacon, cilantro, diced bermuda onion, monterey jack & cheddar cheese 12.50

**spinach artichoke pizza**

toasted garlic, alfredo sauce, spinach, artichoke hearts & mozzarella, topped with charbroiled chicken and fresh tomatoes 13.50

**meat pizza** pepperoni, sausage, ham, toasted garlic, onion and mozzarella 13.50

**build your own pizza** *tomato sauce & mozzarella* 9.00

*add any of the following toppings for 1.50 each:*

*pepperoni, sausage, ham, sundried tomatoes or artichoke hearts*

*add any of the following toppings for 1.00 each:*

*mushrooms, black olives, onions, peppers, chilies or fresh tomatoes*



## sandwiches

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*all sandwiches are served with seasoned fries (substitute onion rings for .75) add a side salad or cup of soup for 1.99*

### **seared ahi**

on a whole wheat bun with radish sprouts, cucumber, avocado, greenleaf and ginger aioli 9.95

### **blackened chicken sandwich**

tender, juicy chicken breast, dipped in our own cajun seasoning and blackened in a hot, cast iron skillet.  
served with cheddar cheese, lettuce, tomato, onions and mayonnaise on a toasted torpedo roll 9.00

### **buffalo chicken sandwich**

southern fried chicken breast, dipped in hot sauce and topped with melted pepperjack cheese.  
served on a toasted bun with lettuce and blue cheese dressing 9.00

### **risky rieben**

hot pastrami, sauerkraut and thousand island dressing served on grilled rye bread with swiss cheese 9.00

### **italian sub**

thinly sliced ham, pepperoni, salami, provolone cheese, lettuce, tomato, onion and italian dressing on a torpedo roll. served hot or cold. 9.00

### **turkey melt**

grilled turkey, chilies, applewood smoked bacon and swiss cheese served on toasted sourdough bread with a side of thousand island dressing 9.00

### **california turkey**

slow roasted turkey, served on fresh baked multi grain bread with tarragon aioli, cream cheese, avocado, radish sprouts, cucumber, greenleaf, tomato and onion 9.00

### **chicken ranch**

southern fried chicken breast, topped with applewood smoked bacon and swiss cheese,  
served on a toasted bun with ranch dressing, lettuce, tomato and onion 9.00

### **monterey chicken**

charbroiled chicken breast, applewood smoked bacon, chilies, avocado, pepperjack cheese, greenleaf, tomato and onion on grilled sourdough 9.50

### **philly steak**

thinly sliced steak sautéed with onions, peppers, mushrooms, garlic and melted provolone on a toasted torpedo roll 9.00

### **roasted new york dip**

spice rubbed, roasted striploin, shaved and tossed with portobello mushrooms and caramelized onions,  
placed on a baguette with horseradish aioli and havarti cheese 9.95

### **steak sand-diego**

top sirloin, grilled and thinly sliced, tossed with caramelized onions and teriyaki sauce on a baguette with havarti cheese and mayo 9.75

### **pulled pork sandwich**

ultra slow roasted, spiced pulled pork on a grilled onion bun, topped with southern apple slaw, served with a fried pickle spear 8.95

### **braised pork tacos**

three handmade flour tortillas, topped with our slow roasted pulled pork, south of the border slaw and queso fresco cheese.  
served with a side of black beans and rice. 8.95

### **caribbean fish tacos**

two blackened, grilled or fried mahi-mahi tacos, topped with spiced slaw and queso fresco cheese.  
served with a side of remoulade, pico de gallo, black beans and rice. 8.95 substitute shrimp 2.00

### **veggie tacos**

roasted corn, onions, avocado, cucumber, radish sprouts and tomato, all lightly tossed in balsamic dressing and  
placed in two basil cream cheese topped flour tortillas 7.50



## from the sea

*served with a choice of soup or house salad*

### **fresh atlantic salmon**

blackened or grilled and topped with our signature bourbon glaze or lemon dill butter 13.95

### **herb crusted seabass**

rubbed with fresh herbs, topped with a fresh herb and parmesan/romano mixture then baked. served on a bed of sautéed lemon-garlic spinach. 14.95

### **macadamia mahi**

crusted in macadamia nuts, fresh parmesan and panko bread crumbs and baked to golden perfection 13.95

### **seared sesame ahi**

sashimi grade ahi dusted in sesame seeds, seasoned then pan seared and lightly laced with ginger teriyaki. served with fried rice. 14.95

### **blackened scallops**

blackened sea scallops over linguini, tossed in toasted garlic, tomato, fresh basil, white wine & melted blue cheese 14.95

### **coconut shrimp**

6 jumbo shrimp coated with coconut and fried to a golden brown, served aside hawaiian fried rice with a side of zesty chili marmalade 13.95

### **linguini with shrimp and clams**

sautéed shrimp & whole baby clams in a spicy red clam sauce or a creamy white clam sauce, with fresh parmesan & romano cheeses 14.95

### **shrimp scampi**

six jumbo shrimp, sautéed in toasted garlic, diced tomatoes, fresh basil and white wine over linguini 14.95

### **jambalaya**

shrimp, chicken and andouille sausage sautéed with onions, peppers, tomatoes and mushrooms in our cajun sauce over rice 14.95

### **seafood lasagna**

shrimp, scallops, ricotta, mozzarella, spinach and fresh herbs & spices all rolled in a pasta sheet and topped with more mozzarella and a tomato cream sauce 14.95

### **cioppino**

shrimp, mussels, scallops and seabass, sautéed in garlic and fresh herbs, then simmered in a rich, red, seafood broth. served over linguini or with a baguette for dipping. 19.95

## desserts

### **chocolate caramel fudge cake**

six layers of chocolate decadence, fudge mousse topping and rich, buttery caramel icing with dark chocolate buttercream frosting 6.95

### **cheesecake**

risky's signature cheesecake, made fresh daily. please ask for the flavor of the day 5.95

### **twisted apple calzone**

buttery cinnamon apples, caramel and cream cheese piled into pizza dough, crusted in cinnamon-sugar and baked 5.95

### **chocolate turtle sundae**

a gooey pile of chocolate walnut brownie chunks and chocolate chip cookie dough squares topped with vanilla ice cream, hot fudge, caramel and candied pecans 5.95

### **mud pie**

mocha ice cream swirled with brownie chips, piled high on an oreo cookie crust and topped with hot fudge and whipped cream 5.95

### **cookie monster**

a jumbo chocolate chip cookie loaded with vanilla ice cream, hot fudge and whipped cream 5.95

### **carrot cake**

2 luscious layers of delicious, moist cake topped with heavenly cream cheese frosting and chopped pecans 5.95