



STARTERS

Rio Sampler

A generous portion of our Smokehouse Ribs, Loaded Cheese Fries, Chicken Quesadillas and Pickle Spears.

Serves two to four people. No substitutions

Serrano Shrimp

Twelve crispy shrimp tossed in a creamy, spicy sauce and served on a bed of rice

Pecan Crusted Shrimp

Five Texas sized pecan breaded shrimp with ancho chile mayo on the side

Potato Skins

Four potato skins loaded with bacon bits, scallions, tomatoes and onions smothered with Monterey jack and cheddar cheeses. Served with sour cream

Grilled Chicken Quesadillas

Grilled chicken with peppers, onions, Monterey jack and cheddar cheeses on flour tortillas. Served with sour cream and salsa Grilled Steak

Nachos Grande

A heap of chips topped with taco meat, Monterey jack and cheddar cheeses, tomatoes, scallions, red onions. Served with sour cream and salsa

Chips & Cheese

Cactus Flower

A golden crispy onion served with a tangy dippin' sauce

Loaded Cheese Fries

A load of steak fries topped with Monterey jack and cheddar cheeses, bacon and scallions. Served with ranch dressing

Wings

Eight traditional or boneless crispy chicken wings served plain or tossed in your choice of Rio's BBQ, HOT or Bourbon sauce **Add A Wing**

Cheddar Stuffed Pretzels

Two jumbo soft pretzels stuffed with spicy white cheddar and served with jalapeño cheddar dip

Mozzarella Cheese Sticks

Eight seasoned and lightly breaded, deep fried mozzarella cheese sticks served with marinara sauce

Spinach/Artichoke Dip

A warm blend of fresh spinach, artichoke hearts and special spices really bring this dip together. Served with homemade tortilla chips.

Pickle Spears

Eight fried pickle spears with a spicy coating for added interest. Served with homemade ranch

Chips & Homemade Salsa

HOMEMADE SOUPS & SALADS

Steakhouse Soup

Chunky sirloin and garden vegetables in a specially seasoned beef broth.

Bowl Cup

French Onion

With our house made crouton and topped with melted Provolone cheese.

Bowl

Soup of the Day

The Chef's special creation made fresh daily from our kitchen.

Bowl Cup

Steakhouse Salad*

Sliced sirloin, sautéed peppers, mushrooms and onions over crisp romaine topped with Monterey jack and cheddar cheeses. Sprinkled with haystack onions and served with our homemade ranch dressing

Classic House Caesar Salad

A classic Caesar salad featuring romaine, croutons and parmesan. Anchovies available upon request

With Chicken or **Salmon**

BBQ Chicken Salad

BBQ chicken breast with bacon, chopped eggs, diced tomatoes, onion, tortilla strips and cheddar cheese over fresh greens. Served with our homemade smoked tomato ranch dressing

Taco Salad

Flavorful taco beef or grilled chicken served in a crisp flour tortilla bowl with shredded cheese, lettuce, red onions, black olives and tomatoes. Served with smoked tomato ranch and sour cream on the side

Blue Cheese Cherry Chicken Salad

Mesquite grilled chicken breast sliced over fresh salad greens. Topped with toasted pecans, bleu cheese crumbles, red onions and dried Michigan cherries with our raspberry vinaigrette

Almond Crusted Chicken Chopped Salad

Almond crusted chicken breast, dried cherries, Mandarin oranges, toasted almonds and gorgonzola cheese. Served over chopped romaine with balsamic vinaigrette

House Salad

A big bowl of mixed greens topped with carrots, chopped eggs, red onions and cheddar cheese

With Chicken

Dressings: Blue Cheese • Caesar • Raspberry Vinaigrette
Honey Mustard • Low-Cal Italian • Ranch • Red River French
Roasted Garlic Balsamic Vinaigrette (Fat Free)
Smoked Tomato Ranch • Thousand Island • Vinegar & Oil



House Specialty

*Menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

all prices are subject to change



MESQUITE FIRE GRILLED STEAKS

Since 1968 our family has proudly served USDA choice steaks, aged 28 days for the most tender and flavorful beef! Expertly grilled to your specifications.

All steak dinners are served with your choice of two Signature Sides and fresh baked bread.

Filet Mignon*

Our mouth watering 6 oz. center cut filet mignon is the most tender and juicy thick cut steak available

Bacon Wrapped Filet Mignon*

A 6 oz. center cut filet mignon wrapped in bacon and broiled to perfection

Rio Grand Porterhouse*

Our 24 oz. steak lover's dream. New York strip and filet all in one

Top Sirloin*

Delicious tender center cut 8 oz. sirloin steak

T-Bone*

16 oz. kissin' cousin to the porterhouse

The Rio Sizzler*

House seasoned lean sirloin in two sizes to fit any appetite!
8 oz. 6 oz.

New York Strip*

Hand cut 12 oz. strip closely trimmed, well marbled and full of rich flavor

Kentucky Bourbon Sirloin*

Rio's 8 oz. house sirloin in our unique, flavorful marinade

Marinated Hanger Steak*

A 1/2 lb. of flavorfully marinated, juicy loin steak mesquite grilled to perfection

Ribeye*

A savory hand cut, well marbled and fresh ribeye that is tender, juicy and flavorful
12 oz. 10 oz.

Gorgonzola Top Sirloin*

Our signature 8 oz. grilled top sirloin smothered with a gorgonzola crust

Surf & Turf*

Our signature 6 oz. Rio sizzler paired with your choice of garlic shrimp, fried golden shrimp, deep fried perch

Grilled Trio*

Our signature ribs paired with a mesquite grilled BBQ chicken breast on a bed of rice and a 6 oz. Sizzler grilled to perfection

Prime Rib*

The best seasoned and slow roasted hand cut prime rib this side of Texas. Try it mesquite flame broiled. Served with au jus.
16 oz. 12 oz. 8 oz.

Available Everyday from 4 pm 'til gone. All day Sunday.

Temperature: Rare: *cool, red center* • Medium Rare: *warm, red center*
Medium: *warm, pink center* • Medium Well: *warm brown, slightly pink center*
Well: *no pink, brown throughout*

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SEAFOOD SELECTIONS

All dinners are served with your choice of two Signature Sides and fresh baked bread.
Upgrade to a Premium Side for \$2.50

Perch

1/2 lb. of fresh lake perch hand dipped in Rio's herbed beer batter and lightly fried. Served with tartar sauce and fresh lemon

Maple Pecan Glazed Salmon*

Fresh hand cut boneless fillet of salmon grilled and maple glazed. Topped with roasted pecans

Grilled Salmon*

Fresh hand cut Northern Canadian boneless fillet of salmon grilled with Rio's BBQ sauce or house made aioli

Pecan Crusted Shrimp

Six Texas sized hand breaded pecan shrimp golden fried and served with ancho chile mayo

Walleye *(when in season)*

A flaky white 8 oz. fillet done two ways!
Lightly dusted with seasoning and seared to perfection or crusted with almonds and parmesan cheese

Fish -N- Chips

Beer battered white fish with french fries. Served with tarter sauce and a lemon wedge

RIBS, CHICKEN AND FAVORITES

BBQ Baby Back Ribs

Best ribs in the Midwest! Fall off the bone tender and mesquite broiled with Rio's tangy BBQ sauce.
2 1/2 lb. Full Rack 1 1/4 lb. Half Rack

Grilled BBQ Chicken

Two 5 oz. seasoned breasts grilled over mesquite flames and basted with our tangy BBQ sauce.
Served over rice

Almond Crusted Parmesan Chicken

Two almond and parmesan crusted chicken breasts topped with a creamy parmesan sauce

Chicken Skewers

Tender pieces of marinated chicken, peppers, onions and mushrooms mesquite grilled and served on a bed of rice

Fettuccine Alfredo

Creamy alfredo sauce with diced tomatoes, mushrooms and fresh garlic tossed in fettuccine noodles.
Topped with bacon and parmesan cheese

With Chicken or Shrimp

Chicken Tenders

Hand cut and battered fresh chicken tenders served with your choice of dipping sauce

Fiesta Chicken

Two chicken breasts topped with salsa ranch, melted Monterey jack and cheddar cheeses and crispy tortilla strips



SIGNATURE SIDES

Crispy Fries

Baked Potato
w/our famous house topping

Garlic Mashed Potatoes & Gravy

Steak Fries

Seasoned Rice

Fresh Seasonal Vegetables

Onion Rings

Sweet Potato
w/cinnamon pecan butter

Coleslaw

Hash Browns
w/onions and cheddar cheese

House Salad

Caesar Salad

Cup of Soup

Cottage Cheese

PREMIUM SIDES

Loaded Baked Potato

Loaded Mashed Potatoes

Loaded Steak Fries

French Onion Soup

ADDITIONS

Add to any entrée purchase

1/3 lb. Slab of BBQ Ribs

Three Pecan Shrimp

Three Fried Perch Fillets

Six Garlic Shrimp

Sautéed Mushrooms

Sautéed Mushrooms & Onions

Sautéed Onions

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BURGERS & SANDWICHES

Sandwiches are served with your choice of potato. Add a Side Salad or Cup of Soup
All of our burgers are a full 1/2 lb. seasoned with our signature spice blend.

LOAD YOUR BURGER WITH YOUR FAVORITE TOPPINGS

Crisp Bacon Strips • Sautéed Onions • Sautéed Mushrooms • Jalapeño Peppers • Swiss Cheese
Haystack Onions • Pepperjack Cheese • Cheddar Cheese • Gorgonzola Cheese
Havarti Cheese • American Cheese • Bleu Cheese Crumbles • BBQ Sauce

BURGERS

Make any burger a double

Grand Burger*

1/2 lb. mesquite fired Angus beef burger. Served with lettuce, tomato and pickle

Rio's Signature Bleu Cheese Cherry Burger*

Mesquite fired Angus beef topped with melted bleu cheese, dried Michigan cherries and sautéed onions

Mr. K's Fabulous Olive Burger*

1/2 lb. mesquite fired Angus beef burger topped with American cheese, piled high with green olives, red onion, lettuce, tomato, pickle and mayonnaise

SOUTHWESTERN FARE

Rio's Marinated Fajitas*

Grilled chicken or steak or shrimp with sautéed bell peppers and onions. Served with diced tomatoes, lettuce, cheddar cheese and soft flour tortillas. Served with a side of Spanish rice
Double the meat, add

Wet Burrito

A soft flour tortilla stuffed with our seasoned ground beef or grilled chicken, lettuce and tomatoes. Topped with cheddar cheese and tasty enchilada sauce. Served with a side of Spanish rice

Beef Chimichanga

Crispy flour tortilla stuffed with beef and diced tomatoes. Topped with cheddar cheese and enchilada sauce. Served with a side of Spanish rice

SANDWICHES

Twister

Grilled chicken breast, cheddar cheese, bacon, lettuce and tomatoes wrapped in a grilled tortilla

Chicken Club Sandwich

A grilled chicken breast, crispy bacon & havarti dill cheese served on a homestyle bun with spring greens on the side

Buffalo Chicken Sandwich

Crispy fried chicken breast dipped in wildfire sauce and served on a grilled homestyle bun with lettuce, tomato and a side of bleu cheese dressing

French Dip

Shaved roast beef with melted Swiss on Rio's bread. Topped with crispy haystack onions. Served with au jus

Salmon Sandwich

Fresh hand cut northern Canadian boneless fillet, grilled and served on a homestyle bun with lettuce, tomato and housemade aioli



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