

***** **Lunch Beginnings** *****

French Onion Soup 8 / **Today's Soup (s)** pa

Riley's Chicken Gumbo (contains shellfish stock) 9.5
Creole Seasoned, Dark Roux, Poultry, Grilled Andouille, Braised Veg, Okra, Jasmine Pilaf

Steamed Edamame (healthy choice) 7
Green Soybeans in Pods, Sprinkle of Kosher Salt

Chick Pea Hummus (plenty for two) 9
Grilled Pita, Everything Crusted Flat Bread, Vegetable Garnish

Drunken Mussels 10
Choice of Wine Based Sauces: Scampi, Filetto di' Pomodoro or Tomato Fra Diavolo
Crispy Zucchini Fritz, Side Horseradish Aioli

Crackling Calamari 12
Tempura Battered tossed w- Cilantro Szechuan Soy, Lime, Side Sesame Ginger Aioli

Hot 3 Cheese Spinach Dip (plenty for two) 12
Pecorino Romano Crust, Grilled Pita Points, Crispy Tortilla Chips, Salsa Fresca

Crunchy Chicken Spring Rolls 9
Buffalo Chicken, Extra Sharp Cheddar, Scallion, side Celery Sticks, Salsa Picante & Blue Cheese Dip

Jumbo Classic Crispy Wings 11
Mild / Med / Hot or Cilantro Szechwan Soy BBQ : Half Dozen, side Celery Sticks & Blue Cheese Dip

Fresh Mozzarella Napoleon 11
Baby Arugula, Grilled Vegetables, Warm Balsamic Tomato Vinaigrette

Chico's Nachos 10
Crisp Tortilla Chips, Melted Fresh Cheese Blend, Black Beans, Sliced Pepperoncini, Scallions, Salsa Fresca, Sour Cream & Fresh Lime

Add Grilled or Blackened Chicken 15

Panko Chicken Fingers 8.5
House-made FF's with Dijon Honey Mustard or Chipotle BBQ Dip

***** **Lunch Specialty Chopped Salads** *****

Our House-Made Dressings:

Balsamic Basil Vinaigrette, Blue Cheese, Buttermilk Peppercorn Ranch, Caesar, 1000 Island
Roasted Tomato Cilantro Vinaigrette, Dijon Honey Mustard, Lite Raspberry Vinaigrette
Toasted Cider Vinaigrette, Citrus Ginger Vinaigrette, Lemon Poppy Honey

Iceberg Wedge 10
Tomatoes, Bacon, Red Onion, Blue Cheese Crumbles, side Balsamic Basil Vinaigrette

Simply Caesar 8 app / 11 entree
Romaine Hearts, Tomatoes, Pecorino-Romano Blend, Brioche Croutons, Classic Dressing

House Salad 8 app / 11 entree
Mixed Greens, Garden Vegetables, Brioche Croutons, Choice of House Made Dressing

Autumn Harvest 10 app / 14 entree
Mixed Greens, Pinot Poached Pears, Crunchy Maple Walnuts, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles, Sweet Potato Croutons, Toasted Cider Vinaigrette

California Crunch 10 app / 14 entree
Mixed Greens, Crisp Romaine, Endive, Golden Raisins, Toasted Pecans, Goat Cheese, Shaved Apples / Pears, Buttermilk Peppercorn Ranch

Riley's Cobb 13
Mixed Greens, Tomatoes, Cucumber, Red Onion, Egg, Crispy Bacon, Cheddar, Blue Cheese Crumbles, Brioche Croutons, Choice of House Made Dressing

Texas Ranch 12
Mixed Greens, Romaine, Avocado, Crispy Bacon, Roasted Corn, Egg, Tomatoes, Black Beans, Scallions: side Buttermilk Peppercorn Ranch, Tabasco Onion Rings Garnish

* Prepared to Order. Consuming raw or undercooked meats & fish may increase your risk of food-borne illness, especially if you have certain medical conditions

***** **Lunch Specialty Chopped Salads Cont'd** *****

Grecian 12
Mixed Greens, Fire Roasted Peppers, Feta, Sun-dried Tomatoes, Kalamata Olives, Cucumber, Pepperoncini, Red Onion, side Balsamic Basil Vinaigrette, Grilled Pita Points

Baja Blend 12
Mixed Greens, Romaine, Black Beans, Roasted Corn, Crispy Tortilla Strips, Salsa Fresca, Red Onion, Cheddar & Jack Cheese, side Roasted Tomato Cilantro Vinaigrette

Asian Crunch 12
Romaine, Leaf Spinach, Cabbage, Edamame, Crispy Wonton Strips, Toasted Almonds, Mandarin Oranges, Cucumber, Shaved Carrots, side Citrus Ginger Vinaigrette

Grilled Veggie 12
Romaine, Zucchini, Asparagus, Eggplant, Sweet Corn, Roasted Peppers, Sun-dried Tomatoes, Portobello Mushrooms, Goat Cheese, Choice of House made Dressing

*** **Add To Any Salad or Pasta Dish** ***
Grilled or Blackened: Chicken 5 Shrimp (4) 6 Salmon 6 Skirt Steak 7

***** **Lunch Signature Sandwiches** *****

American, Swiss, Provolone, Sharp Cheddar, Monterey Jack, Goat Cheese, Blue Cheese, Fresh Mozzarella, Sauté Mushrooms, Sauté Onions, Crispy Bacon add 1.50 per

* **Bistro Burger 10 oz** (Angus) 13 ** or ** **Turkey Burger 8 oz** 13
Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Pickle, side Hand Cut FF's

* **Sliced Steak Sandwich** (marinated) 16
Rustic Club Roll, Mushrooms, Onions, Provolone, Horseradish Aioli, side Au-jus, Hand Cut FF's

Open-Faced Meat Loaf (veal, pork & sirloin) 13
Rustic Club Roll, Cheddar Capped, Chili Basting Sauce, Tabasco Onion Fritz

Chicken Sandwich (grilled or blackened) 11
Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Honey Mustard, side Hand Cut FF's

Buffalo Chicken (Cajun breading) 13
Sharp Cheddar, Blue Cheese, Salsa Picante, Celery, Buttermilk Ranch, side Hand Cut FF's

"Cali" Chicken Club (honey basted chicken) 14
Swiss, Crispy Bacon, Avocado, Lettuce, Tomato, Herbed Aioli Spread, side Sweet Potato Styx

BBQ Chicken Melt (chipotle bbq baste) 13
Grilled Brioche, Crispy Bacon, Jack & Sharp Cheddar Cheese, side Sweet Potato Styx

Chicken Caesar Wrap (grilled or blackened) 13
Crisp Romaine, Classic Dressing, Fresh Mozzarella, Chopped Tomatoes, side Hand Cut FF's

Roast Turkey Melt (thin sliced) 13
Pressed Club Roll, Crispy Bacon, Swiss, Lettuce, Tomato, 1000 Island, side Hand Cut FF's

Grilled Shrimp BLT Wrap 16
Mixed Greens, Crispy Bacon, Tomatoes, Celery, Lemon Herb Aioli, side Sweet Potato Styx

Lump Crab Cake Po-Boy (pan seared) 16
Grilled Brioche, Lettuce, Cucumber Summer Slaw, Cajun Remoulade Sauce, side Hand Cut FF's

Salmon Pita (grilled or blackened) 15
Arugula, Sliced Tomatoes, Goat Cheese, Lemon Herb Aioli, side Sweet Potato Styx

Fisherman Sandwich 13
Battered Basa Filet, American Cheese, Horseradish Aioli, Grilled Brioche, side Hand Cut FF's

Fresh Mozzarella Panini (pressed bruschetta) 15
Pesto, Sliced Tomato, Arugula, Balsamic Basil Vinaigrette, side Zucchini Styx

Garden Vegetable Quesadilla (12" baked flour tortilla) 12
Steamed Vegetables, Fresh Cheese Blend, Avocado, Scallions, Side Salsa Fresca & Sour Cream side Hand Cut FF's **Add Grilled or Blackened Chicken** 15 **Just Cheese Quesadilla** 10

Soup & Sandwich (multi-grain roll) 13
Grilled Chicken Salad, Egg Salad or Shrimp Salad & a Mug of Today's Soup



Refined American Cuisine

Take Out Menu

With-in a 3+ mile radius/ Delivery Charges will be applied

Delivery with in 3 miles

Take Out

Curbside Pick-Up

Behind "Riley's" in the Municipal parking lot, Call we will run it out to you

400 New York Avenue

Huntington Village, NY 11743

Tel: 631-271-7600

fhrileys.com

**In-House & Off Premise
Catering Packages Available**

Hours:

**Lunch- Monday thru Sunday 11:30am-4pm
Dinner- Monday thru Sunday 4pm until Close**

Happy Hour 4-7 pm Tues-Fri
(1.50 off all Spirits & Beers)

Closed Most Major Holidays

Riley's Offers:

Fresh Baked Breads

Market Fresh Seafood & Produce

All Natural Grain Fed Beef from Stock Yards

Antibiotic & /or Growth Hormone Free -

All Natural Chicken Breasts

***** Dinner Beginnings *****

French Onion Soup 8 / **Today's Soup (s)** pa
Focaccia Croutons, Baked Swiss Provolone Cap Fresh Ingredients, Always Made on Premise

Riley's Chicken Gumbo (contains shellfish stock) 9.5
Creole Seasoned, Dark Roux, Poultry, Grilled Andouille, Braised Veg, Okra, Jasmine Pilaf

Steamed Edamame (healthy choice) 7
Green Soybeans in Pods, Sprinkle of Kosher Salt

Chick Pea Hummus (plenty for two) 9
Grilled Pita, Everything Crusted Flat Bread, Vegetable Garnish

Lump Crab Cake Oreganata 13
Pesto Potato Puree, Leaf Spinach, Roma Lemon Scampi Drizzle

Drunken Mussels 11
Choice of Wine Based Sauces: Scampi, Filetto di' Pomodoro or Tomato Fra Diavolo
Crispy Zucchini Fritz, Side Horseradish Aioli

Crackling Calamari 13
Tempura Battered tossed w- Cilantro Szechuan Soy, Lime, Side Sesame Ginger Aioli

Hot 3 Cheese Spinach Dip (plenty for two) 12
Pecorino Romano Crust, Grilled Pita Points, Crispy Tortilla Chips, Salsa Fresca

Crunchy Chicken Spring Rolls 9
Buffalo Chicken, Extra Sharp Cheddar, Scallion, side Celery Sticks, Salsa Picante & Blue Cheese Dip

Jumbo Classic Crispy Wings 6 pc/ 1 lb 11
Mild / Med / Hot or **Cilantro Szechwan Soy BBQ:** Half Dozen, side Celery Sticks & Blue Cheese Dip

Fresh Mozzarella Napoleon 11
Baby Arugula, Grilled Vegetables, Warm Balsamic Tomato Vinaigrette

***** Dinner Chopped Salads *****

Iceberg Wedge 10
Tomatoes, Bacon, Red Onion, Blue Cheese Crumbles, side Balsamic Basil Vinaigrette

Simply Caesar 8 app / 11 entree
Romaine Hearts, Tomatoes, Pecorino-Romano Blend, Brioche Croutons, Classic Dressing

House Salad 8 app / 11 entree
Mixed Greens, Garden Vegetables, Brioche Croutons, Choice of House Made Dressing

Autumn Harvest 10 app / 14 entree
Mixed Greens, Pinot Poached Pears, Crunchy Maple Walnuts, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles, Sweet Potato Croutons, Toasted Cider Vinaigrette

California Crunch 10 app / 13 entree
Mixed Greens, Crisp Romaine, Endive, Golden Raisins, Toasted Pecans, Goat Cheese, Shaved Apples / Pears, side Buttermilk Peppercorn Ranch

Riley's Cobb 13
Mixed Greens, Tomatoes, Cucumber, Red Onion, Egg, Crispy Bacon, Cheddar, Blue Cheese Crumbles, Brioche Croutons, Choice of House Made Dressing

Texas Ranch 13
Mixed Greens, Romaine, Avocado, Crispy Bacon, Roasted Corn, Egg, Tomatoes, Black Beans, Scallions: side Buttermilk Peppercorn Ranch, Tabasco Onion Rings Garnish

Grecian 13
Mixed Greens, Fire Roasted Peppers, Feta, Sun-dried Tomatoes, Kalamata Olives, Cucumber, Pepperoncini, Red Onion, side Balsamic Basil Vinaigrette, Grilled Pita Points

Baja Blend 13
Mixed Greens, Romaine, Black Beans, Roasted Corn, Crispy Tortilla Strips, Salsa Fresca, Red Onion, Cheddar & Jack Cheese, side Roasted Tomato Cilantro Vinaigrette

Asian Crunch 13
Romaine, Leaf Spinach, Cabbage, Edamame, Crispy Wonton Strips, Toasted Almonds, Mandarin Oranges, Cucumber, Shaved Carrots, side Citrus Ginger Vinaigrette

Grilled Veggie 14
Romaine, Zucchini, Asparagus, Eggplant, Sweet Corn, Roasted Peppers, Sun-dried Tomatoes, Portobello Mushrooms, Goat Cheese, Choice of House made Dressing

Dinner Menu 4pm-close **We Deliver**

Add To Any Salad or Pasta Dish

Grilled or Blackened: Chicken 5 Shrimp (5) 6.5 Salmon 6.5 Skirt Steak 7.5

Our House-Made Salad Dressings:

Balsamic Basil Vinaigrette, Blue Cheese, Buttermilk Peppercorn Ranch, Caesar, 1000 Island Roasted Tomato Cilantro Vinaigrette, Dijon Honey Mustard, Lite Raspberry Vinaigrette Toasted Cider Vinaigrette, Citrus Ginger Vinaigrette, Lemon Poppy Honey

***** Lunch & Dinner Entrees *****

Dbl. Chicken Breast 16 lunch / 16.5 dinner
Char-Grilled or Blackened, Vegetable, Whipped Potato (Jasmine Pilaf for Lunch Item), Lemon Herb Baste, side Honey Dijon Mustard

Sauté Chicken Scampi (milanese) 18 lunch / 22 dinner
Tomatoes, Fresh Mozzarella, Basil, Cream Whipped Potatoes (Roasted Potato for Lunch Item), Baby Arugula, Lemon Caper Scampi EVOO

Chicken "Gorgonzola" 22 dinner
Blue Cheese Crumble Crust, Blackened Portobello Mushroom, Leafy Spinach, Parmesan Roasted Potato, Demi-Glace

Herb Crusted Salmon 24 dinner / 21 lunch
Grilled Vegetables, Arugula, Parmesan Roasted Potato, Warm Stone Mustard Glaze

Lemon Tilapia Francaise (light flaky) 20 dinner / 16 lunch
Asparagus Milanese, Whipped Potatoes (Roasted Potatoes for Lunch Item), Lemon Scampi EVOO

Grilled Tiger Shrimp (skewer) 20 -Or- **Crab Stuffed Shrimp** 26 lunch & dinner
Lemon Chardonnay Scampi Sauce, Jasmine Pilaf, Vegetable

English Fish & "Chips" 18 dinner / 16 lunch
Ale Battered Filet, side Hand Cut FF's, Summer Cucumber Slaw, Malt Vinegar, Horseradish Aioli

Riley's "Blue Claw" Gumbo 23 dinner / 20 lunch
Creole Seasoned, Dark Roux, Seafood, Poultry, Grilled Andouille, Braised Veg, Okra, Jasmine Pilaf

Meat Loaf Au Gratin (veal, pork & sirloin) 19 dinner
Baked with Swiss Provolone Cap, Chili Basting Sauce, Cream Whipped Potatoes, Steamed Vegetables, Tabasco Onion Fritz

* **Marinated Skirt Steak** (grilled & sliced) 27 lunch / 29 dinner
Cream Whipped Potatoes, Sauté Mushrooms / Onions, *Brett's* Original 1986' Marinade Baste

* **Grilled 16oz Bone-in Prime Angus Rib-Eye** 33 lunch & dinner
From Stock Yards Texas: Blue Cheese Au Poivre Sauce, Hand Cut FF's, Grilled Asparagus

***** Dinner Sandwiches *****

American, Swiss, Provolone, Cheddar, Jack, Sauté Mushrooms, Sauté Onions Add 1.5 Blue Cheese, Fresh Mozzarella, Goat Cheese, Crispy Bacon, Avocado, Fried Egg Add 2

Turkey Burger (All White Meat) 14
Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Pickle, side Hand Cut FF's

* **10 oz Bistro Burger** (Black Angus) 14
Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Pickle, side Hand Cut FF's

* **Sliced Steak Sandwich** 18
Rustic Club Roll, Sautéed Mushrooms/Onions, Provolone, Horseradish Aioli, side Hand Cut FF's

Chicken Sandwich (grilled or blackened) 13
Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Honey Mustard, side Hand Cut FF's

Salmon Pita (grilled or blackened) 17
Arugula, Roma Tomatoes, Goat Cheese, Lemon Herb Aioli, Sweet Potato Styx

Grilled Shrimp BLT Wrap 17
Mixed Greens, Smoked Bacon, Chopped Tomatoes, Lemon Herb Aioli, Sweet Potato Styx

Dinner Menu 4pm-close **We Deliver**

***** Lunch & Dinner Pasta Entrees *****

Riley's Mac & Cheese 15 lunch / 16.5 dinner
Penne Pasta, 5 Cheese Blend, Smoked Bacon, Chopped Tomatoes, Crunchy Bread Crumbs
Add Grilled or Blackened: Chicken 5 / Shrimp 6.5 / Salmon 6.5 / * Skirt Steak 7.5

Pappardelle Bolognese 18 lunch / 21 dinner
Ground Sirloin, Ground Pork, Sweet Italian Sausage, Caramelized Onion, Low Skim Ricotta, Flat Leaf Parsley, Plum Tomato Cream Sauce

Linguini Frutti di' Mare 23 lunch & dinner
Linguini Pasta Tossed with Shrimp, Mussels, Calamari, Chopped Clams, Tilapia
Choice of Sauce: Scampi, Filetto di' Pomodoro or Tomato Fra Diavolo Sauce

Angel Hair & Shrimp 18 lunch / 20 dinner
Chopped Tomatoes, Crimini Mushrooms, Leaf Spinach, Lobster Demi Cream Sauce

Farfalle Tuscano 17 lunch / 18 dinner
Grilled Chicken, Sun-dried Tomatoes, Roasted Shallots, California Spinach
Fresh Mozzarella, Lemon Chardonnay EVOO

Primavera w- 7 Grain Pasta 14 lunch / 16 dinner
Broccoli, Zucchini, French Beans, Portobello Mushrooms, Carrots, Tomatoes
Choice of Sauce: Scampi, Filetto di' Pomodoro, Tomato Fra Diavolo or Alfredo Cream Sauce
Add Grilled or Blackened: Chicken 5 / Shrimp 6.5 / Salmon 6.5 / * Skirt Steak 7.5

Sundays are: All You Can Eat Pasta Night
16 Styles to Choose From
\$16 Per Person: Includes House or Caesar Salad

***** Sides *****

* Hand Cut FF's 6 * Whipped Potatoes 5 * Mac & Cheese 8 * Sautéed Spinach 6
* Jasmine Pilaf 4 * Parmesan Roasted Potatoes 6 * Tabasco Onion Fritz 6
* Grilled Asparagus 7 * Sweet Potato Fries 6 * Zucchini Styx 7 * Vegetables 5
* Sauté Mushroom 5 * Sauté Onions 5

**** House Made Desserts ****

All Desserts Are Made on Premise

KI's Key Lime Mousse Cake 7.5
White Chocolate Key Lime Mousse, Graham Cracker Crumb Crust, Fresh Whipped Cream, Blueberry Garnish

White Chocolate Bread Pudding (warm) 8
Pecan Ice-Cream, White Chocolate Coulis, Whipped Cream

Apple Cinnamon Crisp (warm) 8
Caramelized Fresh Apples, Walnut Wild Oat Crust, Vanilla Bean Ice Cream, Fresh Whipped Cream

Sinful Brownie Sundae (warm) 8
Vanilla Ice Cream, Warm Chocolate Sauce, Caramel Sauce, Whipped Sweet Cream, Toasted Pecans

Riley's Root Beer Float 8
Vanilla Bean Ice Cream, Whipped Sweet Cream, Saranac Root Beer (diet or regular)

Raspberry Sorbet 7.5
Fresh Berries, Fresh Whipped Cream, Lime Garnish

American Classic Ice Cream 6 Vanilla Bean or Dutch Chocolate

Make it a Sundae 7
Candy Walnuts, Chocolate Sauce, Whip Cream

* **Prepared to Order. Consuming raw or undercooked meats & fish may increase your risk of food-borne illness, especially if you have certain medical conditions**