

\*\*\*\*\* 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** 12

**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) 13

Pecorino Romano Crust, Grilled Pita Points, Crispy Tortilla Chips, Salsa Fresca

**Crunchy Chicken Spring Rolls** 10

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

**Jumbo Classic Crispy Wings** 11

**Mild / Med / Hot or Cilantro Szechuan Soy BBQ** : Half Dozen, side Celery Sticks & Blue Cheese Dip

**Fresh Mozzarella Napoleon** 11

Baby Arugula, Grilled Vegetables, Warm Balsamic Tomato Vinaigrette

**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 / 13 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, 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

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

**Asian Crunch** 13

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

**Grilled Veggie** 13

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

**Berry Blend** 13

Kale, Baby Arugula, Cali-Spinach & Endive Points, Pomegranate Seeds, Toasted Almonds

Tomatoes, Blueberries, Strawberries, Warm Goat Cheese Croutons, Lemon Poppy Honey Dressing

**Summer Niciose** 13

Baby Arugula, Cali-Spinach, Snow Peas, Parmesan Roasted Potatoes, Hard Boiled Egg, Tomato

Kalamata Olives, Capers, Warm Balsamic Mustard Vinaigrette (**Shellfish Allergy**)

\*\*\* **Add To Any Salad or Pasta Dish** \*\*\*

**Grilled or Blackened: Chicken 5 Shrimp (5) 6 Salmon 6.5 Skirt Steak 7.5**

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

**American, Swiss, Provolone, Sharp Cheddar, Monterey Jack, Sauté Onions Add 1.5**

**Portobello Mush, Blue Cheese, Fresh Mozzarella, Goat Cheese, Bacon, Avocado, Egg Add 2**

**\* Clasic Burger 10 oz (Angus) 12 \*\* or \*\* Turkey Burger 8 oz 12**

Grilled Plain Brioche or Multi Grain, Lettuce, Tomato, Pickle, side Hand Cut FF's

**Riley's Reuben** 13.5

Swiss Cheese, Pan Seared Rye Bread, Vinegar Braised Slaw, Creole Mustard, Hand Cut FF's

**\* Sliced Steak Sandwich** (marinated) 16

Rustic Club Roll, Mushrooms, Onions, Provolone, Horseradish Aioli, side Au-jus, Hand Cut FF's

**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) 15

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

**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**

**Grilled Portobello Wrap** 12

Fresh Spinach, Jack Cheese, Chick Pea Hummus, Tomatoes, Balsamic Glaze, Side Zucchini Styx

**Pulled BBQ Pork n' Roll** 12

Slow cooked w- House Memphis Rub, Riley's Southern Tangy BBQ Baste

Grilled Brioche, Cucumber Summer Slaw, side BBQ Aioli & Hand Cut Sweet Potato Styx

**We Deliver**

*F.H.* **Riley's**

**Refined American Cuisine**

**Take Out Menu**

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

**Delivery**

**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 @fh\_rileys 

**In-House & Off Premise**

**Catering Packages Available**

Hours:

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

**Dinner- Monday thru Sunday 4pm until Close**

**Happy Hour 3-7 pm Mon-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** 12  
**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) 13  
Pecorino Romano Crust, Grilled Pita Points, Crispy Tortilla Chips, Salsa Fresca

**Crunchy Chicken Spring Rolls** 10  
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 / 14 entree  
Mixed Greens, Crisp Romaine, Endive, Golden Raisins, Toasted Pecans, Goat Cheese, Shaved Apples / Pears, side Buttermilk Peppercorn Ranch

**Riley's Cobb** 14  
Mixed Greens, Tomatoes, Cucumber, Red Onion, Egg, Crispy Bacon, Cheddar, Blue Cheese Crumbles, Brioche Croutons, Choice of House Made Dressing

**Texas Ranch** 14  
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** 14  
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 / 23 dinner  
Tomatoes, Fresh Mozzarella, Basil, Cream Whipped Potatoes (Roasted Potato for Lunch Item), Baby Arugula, Lemon Caper Scampi EVOO

**Chicken "Gorgonzola"** 23 dinner  
Blue Cheese Crumble Crust, Blackened Portobello Mushroom, Leafy Spinach, Parmesan Roasted Potato, Demi-Glace

**Herb Crusted Salmon** 19 lunch / 24 dinner  
Grilled Vegetables, Arugula, Parmesan Roasted Potato, Warm Stone Mustard Glaze

**Lemon Tilapia Francaise** (light flaky) 20 dinner / 17 lunch  
Asparagus Milanese, Whipped Potatoes (Roasted Potatoes for Lunch Item), Lemon Scampi EVOO

**Grilled Tiger Shrimp** (skewer) 20  
Lemon Chardonnay Scampi Sauce, Jasmine Pilaf, Steamed Vegetables

**Crab Stuffed Shrimp** 26  
Lemon Chardonnay Scampi Sauce, Jasmine Pilaf, Steamed Vegetables

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

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

**Meat Loaf Au Gratin** (veal, pork & sirloin) 20 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

\*\*\*\*\* Dinner Sandwiches \*\*\*\*\*

**American, Swiss, Provolone, Sharp Cheddar, Monterey Jack, Sauté Onions Add 1.5 Portobello Mush, Blue Cheese, Fresh Mozzarella, Goat Cheese, Bacon, Avocado, 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

**We Deliver**

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

**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

**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**

\*\*\*\*\* Sides \*\*\*\*\*

**\* Hand Cut FF's 6 \* Whipped Potatoes 6 \* Mac & Cheese 9 \* Sautéed Spinach 7 \* Jasmine Pilaf 4 \* Parmesan Roasted Potatoes 6 \* Tabasco Onion Fritz 6 \* Grilled Asparagus 8 \* Sweet Potato Fries 6 \* Zucchini Styx 7 \* Vegetables 5 \* Sauté Portobello Mushrooms 5 \* Sauté Onions 5**

\*\*\*\*\* Dessert \*\*\*\*\*

**KI's Vanilla Bean Cheesecake** 8  
Vanilla Bean Blend, Fresh Berries  
Whipped Fresh Cream, Raspberry Coulis

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

**White Chocolate Bread Pudding** (warm) 8  
Vanilla Bean Ice-Cream, White Chocolate Coulis, 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

**Ice Cream American Classic** 6  
**Choice of:** 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**