WELCOME

TO THE RIVIERA RESTAURANT AT THE VIEWS

Here at The Views, we not only cater to our residents, we encourage them to invite their families & friends to dine in with us. This extends to our local community of Lake Havasu.

We offer a daily menu, as well as a nightly menu which is re-envisioned quarterly. This gives our residents & guests an array of quality meal choices throughout the year.

Here are a few key points to help you throughout our menu & your dining experience.

-You will notice two price points throughout our menu; such as (\$10/13) The first you'll see is pricing for our residents & the the second is for our guests. Our residents enjoy little perks such as this throughout their stay within The Views along with many more. Stop by our reception desk to learn more.

-Our Bistro Bar opens daily at 3PM. Come join us for a drink & good conversation. -Check in with our special's menu board located at the host station near the dining room; there, we update the daily Soup D'jour & Chef's Special.

- -We do have vegetarian / vegan options available. Simply ask your server & they will be happy to guide you.
- -Please inform your server of any food allergies you may have & our staff will make sure to make any necessary accommodations.

-To make a reservation with us please visit our reception desk

The Riviera Restaurant staff takes pride in their work & we encourage you to communicate with your server with any questions, compliments or concerns regarding your dining experience with us.



Jenn		12pm - 2:30 l	AALL-DAY PM velcome between dining hour	
Roast Beef & cheddar Melt Thinly sliced & grilled roast beef with cheddar & topped with Crispy Onior served on a bun with choice of one	n melted ns	onion, pickle	urger\$12/15beef patty with lettuce , tomato,s & mayonnaise served on avith choice of one side	
tomato, $\&$ our house garlic "View's S	Cut Sandwhich \$10/13 Thinly sliced ham or turkey deli meat, lettuce, tomato, & our house garlic "View's Spread" served on your choice of cheese & bread		Views Burger \$13/16 Black Angus beef patty with bacon, avocado, swiss cheese & our house garlic "View's Spread" served on a grilled bun & choice of one side *does not include lettuce, tomato or onion*	
Chicken Salad Sandwich	\$10/13	Fish N Ch	ips \$12/15	
House made chicken salad, lettuce, to our house garlic" View's Spread" ser your choice of bread , choice of one	mato, & ved on	Hand dipped crafted from	I Atlantic Cod in beer batter I scratch served with our house & tarter sauce	
Grilled Chicken & Bacon Sandwich Seasoned Grilled Chicken Breast, Baco lettuce, tomato, pickles & our house g "View's Spread" served on a bun, cho one side	garlic	choice of di side	Strips \$12/15 hicken strips, served with your pping sauce & choice of one Add Bacon or Avocado for \$2 e	
	- ME		to any entrée	
Soup D'Jour * Cup \$3/5 or	Bowl 5/8		House Salad * \$5/8	
French Fries	Seasonal Applesa		Coleslaw Baked Beans	
Sweet Potato Fries Potato Salad	Cottage (House Kettle Chips	
	SOUP &	SALAD		
soup you	up of our daily Soup ur choice urkey -Ham	D'jour alongside - - Chicken Sala		
Summer Salad A mix of strawberries, blueberries & cher tomatoes over a bed of mixed greens. To with candied walnuts & feta cheese. Serv with Raspberry Vinaigrette	opped	over a bed of c	y, ham, cheddar & swiss cheese hopped iceberg lettuce. Topped sliced hard boiled egg. Served	
Bacon Blue Wedge Wedge of iceberg lettuce topped with bl cheese dressing & crumbles, bacon, red tomato	onion &	dressing parmes	alad \$10/13 n tossed in our house Caesar san cheese & croutons r Salmon to any salad for \$8	
Add Grilled Chicken for \$8 ea. to any		-++	- /	

FROM THE BAR

In a world full of trends I want to remain

a classic

CLASSIC COCKTAILS

WINES

		l l		
Old Fasioned	\$6	Chardonnay	GI./ Btl.	
a true classic cocktail. Made with	•	Coastal Vines	\$4 *\$6 / \$10	
bourbon, sugar, Angostura bitters, and		Josh Vineyards	\$6 *\$8 / \$12	
an orange peel (or cherry) for garnish		Daou Vinyards	\$8 *\$10 / \$14	
Whiskey Sour	\$6	Pinot Grigio	Gl./ Btl.	
Whiskey, lemon juice, simple syrup,		Coastal Vines	\$4 *\$6 / \$10	
shaken & poured over Ice topped with		Josh Vineyards	\$6 *\$8 / \$12	
club soda.		Ecco Domani	\$8 *\$10 / \$14	
Manhattan	\$6	Sauvignon Blanc	Gl./ Btl.	
Rye whiskey, sweet vermouth & Dry		Josh Vineyards	\$4 *\$6 / \$12	
vermouth, Angostura bitters, garnished with a maraschino cherry		Moscato/Reisling	GI./ Btl.	
	<i>t</i> -c	Caposaldo Sparkling Moscato	\$4 *\$6 / \$10	
Vesper	\$6	Luccio Moscato	\$6 *\$8 / \$12	
"Three measures of Gordon's (gin), one of vodka, half a measure of Kina Lillet.		High Heaven Reisling	\$8 *\$10 / \$12	
shaken, not stirred" -James Bond		Marlat	GI./ Btl.	
Cimlet	\$6	Merlot		
Gimlet	ቅወ	Coastal Vines Josh Vineyards	\$4 *\$6 / \$10 \$6 *\$8 / \$12	
Cin, fresh Lime juice & simple syrup shaken, strained & served over ice		High Heaven Merlot	\$8 *\$10 / \$14	
topped with club soda.				
	\$6	Cabernet /Zinfandel	Gl./ Btl.	
Cosmopolitan	ቅወ	Coastal Vines Cabernet	\$4 *\$6 / \$10	
Vodka, orange Cointreau, cranberry juice & fresh lime juice. shaken &		Josh Vineyards Cabernet	\$6 *\$8 / \$12	
strained served up with a lime wedge.		Daou Vinyards Cabernet Josh Vinyards Zinfandel	\$8 *\$10 / \$14 \$8 *\$10 / \$12	
	\$6	-		
Bloody Mary	φø	Pinot Noir/Red Blend	Gl./ Btl.	
House Bloody Mary mix, vodka served		Sea & Sun Pinot Noir	\$4 *\$6 / \$12	
over ice with garnish skewer. (ask your server for Tabasco to add some heat!)		Conundrum Red Blend	\$6 *\$8 / \$12	
	¢c	Daou Vinyards	\$8 *\$10 / \$14	
Paloma	\$6	Deeg/W/bito Zinfandol	GI./ Btl.	
Tequila, fresh lime juice & grapefruit soda, served with a lime & salted rim		Rose/White Zinfandel	•	
soda. Served with a lime & saited fim		Daou Vinyards Rose La Terre White Zinfandel	\$8 *\$10 / \$14 \$4 *\$6 / \$8	
Margarita	\$6		φτ φ0/φο	
Tequila served over ice & topped with		Beer		
Tres Agave lime & organic agave mix		Bud Light - Coors Light - Michelob Ultra -		
	5 5	er 64 - Stella Artois - Stella Artois A.F		
Corona - Estrella Jalisco - Kilt Lifte			o - Klit Litter - 805 -	

Local Brews

Mudshark, Desert Magic IPA Mudshark, Full Moon Belgian Wht. Ale College Street, Big Blue Van



Consuming raw or uncooked meats, poultry, seafood, shell fish, or eggs may increase your risk of blood borne illness, especially if you have certain medical conditions.

RIVIERA DINNER

SERVED 4:30-6:30 DAILY

Ask your server for the daily Chef's Potato choice

Filet Mignon	\$25/28	St. Louis Pork Ribs	\$14/17
8 oz. Filet Mignon, cut in house & paired with Demi-Glace, served with our house vegetables & your choice of side Garlic Crusted parmesan \$15/18 Salmon Baked Pacific Salmon seasoned & crusted in a garlic parmesan panko mix. Served with our house vegetables &		3 St. Louis style braised pork ribs finished on the char broiler coated in a sweet & tangy BBQ sauce. Served with baked beans & your choice of side.	
		Oven Baked Pork Chop\$13/16Herb seasoned & oven baked pork chopwith brown gravy paired withapplesauce & our house vegetables.	
your choice of side.		Country Fried Steak	\$13/16
Creamy Pesto Pasta & Chicken Grilled chicken breast, served over	\$16/19	Chicken Fried beef fritter smothered in country gravy, served with our house vegetables & your choice of side.	

\$12/15 **Ol' Fashioned** Meatloaf

Your favorite Ol' fashioned meatloaf coated brown gravy, sliced & served with your choice of Chef's Potato with our house vegetables

FOR THE KIDS & YOUNG AT HEART

\$8 **Classic Grilled Cheese**

Melted cheddar cheese on

grilled sourdough bread, served

with fresh fruit & drink

iviera

of garlic bread

Linguine pasta, spinach & tomatoes in a

creamy pesto sauce served with a side

Additional Dinner Sides

Chef's Potato, Sauteed Spinach, Sauteed Mushrooms, or Rice Pilaf

\$6 Peanut Butter & Jelly

served with fresh fruit & drink

Smucker's Uncrustable peanut butter & grape jelly sandwich

\$10 Chicken Strips

2 Breaded chicken tenders, served with choice of dipping sauce, fresh fruit & drink

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DESSERTS

Chocolate Lava Cake	\$5/7	Apple Pie	\$5/7
Lemon Berry Cake	\$5/7	Moose's Mousse	\$5/7
Tiramisu	\$5/7	ice cream Vanilla / Chocolate /Sherbet	\$3
Cheesecake	\$5/7	Butter Pecan / Mint & Chip	*up to 2 toppings .50 per additional.