

RILEY'S

TORONTO





GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



RILEY'S

TORONTO

155 WELLINGTON ST. W | DOWNTOWN TORONTO

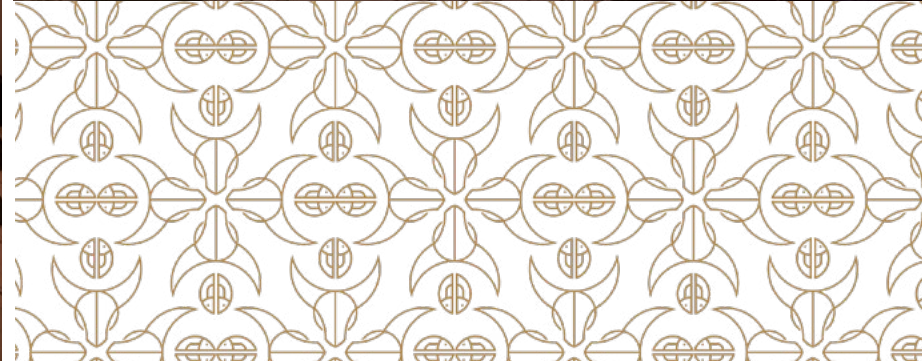
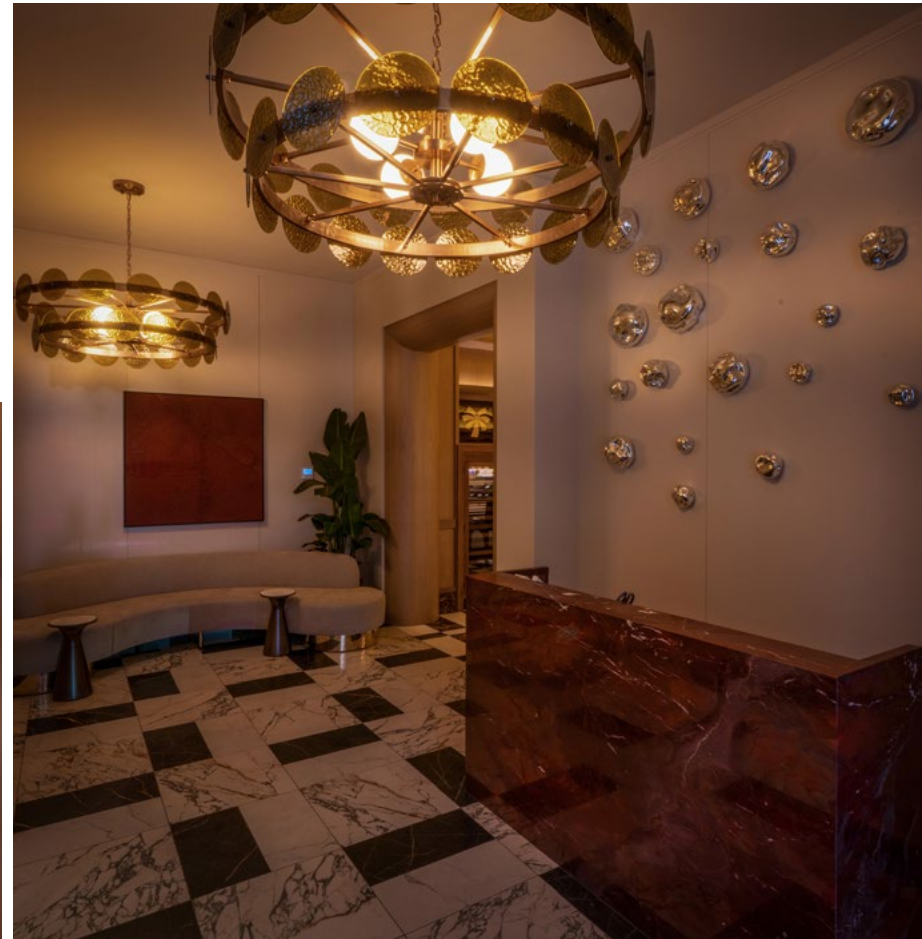
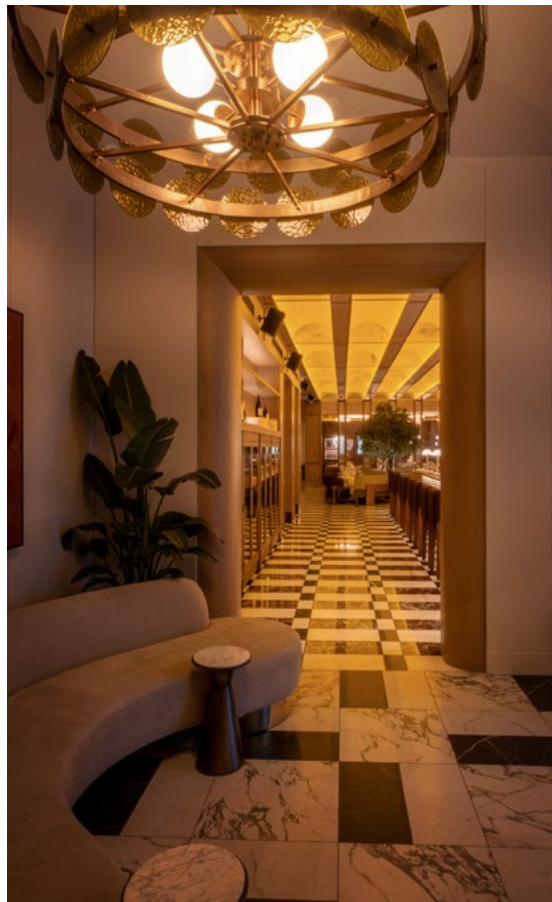
Riley's Toronto brings a bold, chef-led approach to modern dining. The menu celebrates standout ingredients, from show-stopping seafood towers to impeccably sourced steaks and chops, all served in a setting designed to impress. Explore an extensive wine collection straight from the wine room, or host something memorable in one of our private dining spaces. This is Riley's Toronto, where exceptional food meets an unforgettable atmosphere.

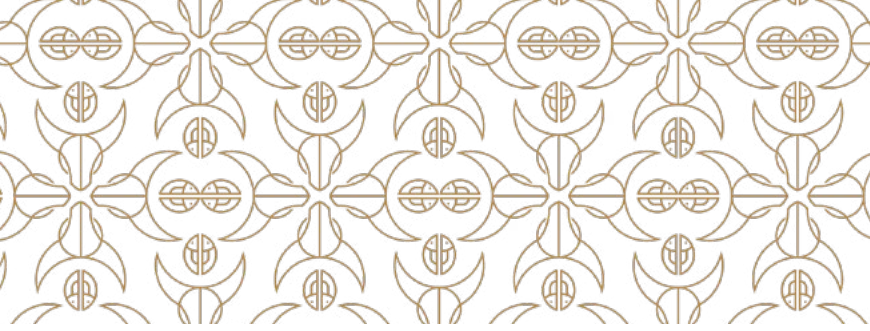


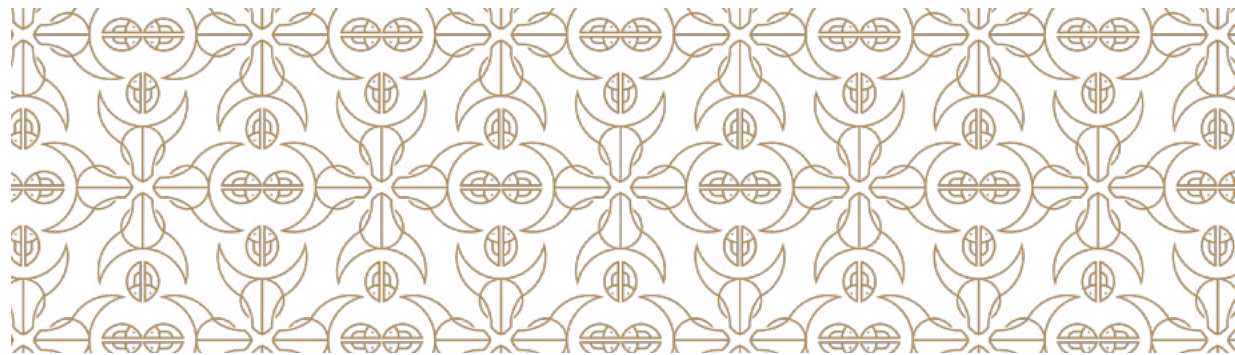


Interiors

photos by navigate design







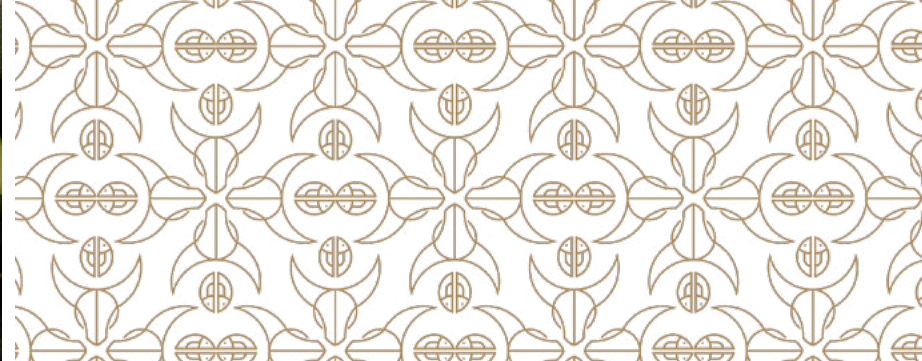
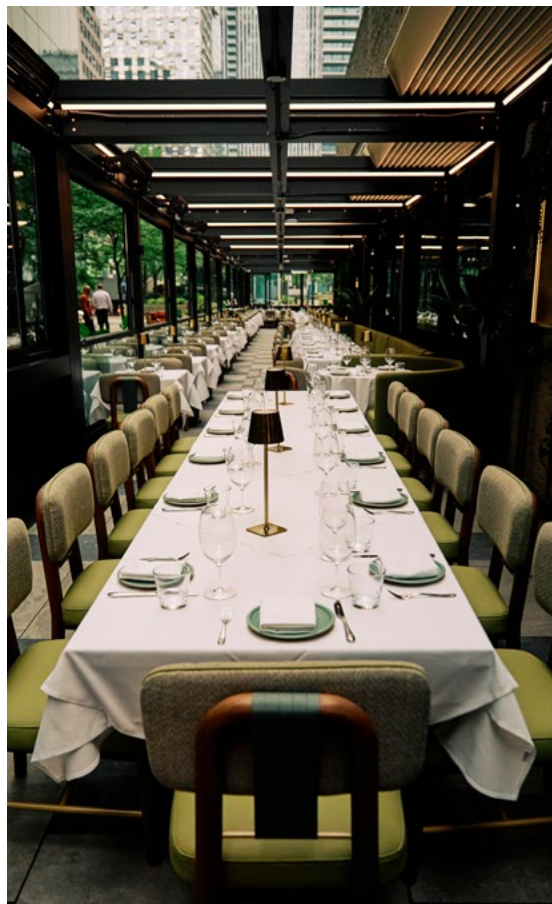


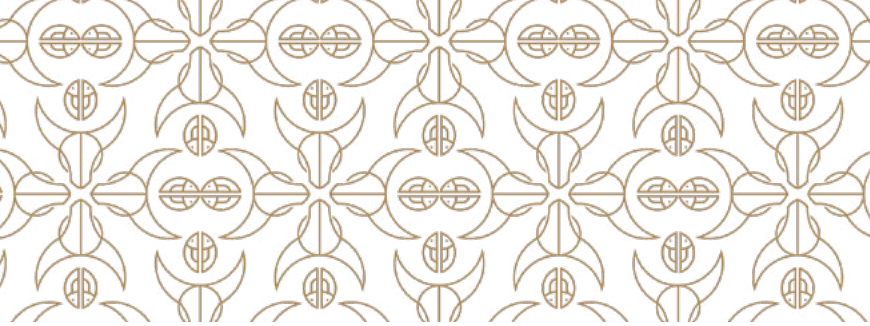
photos by navigate design





Year Round Patio







photos by navigate design

EVENTS & PRIVATE DINING

Riley's Toronto offers a refined setting for private dining and events in the heart of downtown of Toronto, centred around premium seafood and expertly sourced steaks, designed for corporate gatherings, group bookings, and special occasions.



AREA	SEATED	STANDING
BUYOUT	290	375
PRIVATE DINING ROOM	40	50
FULL PATIO	93	120
PATIO A	32	30
PATIO B	17	30
PATIO C	44	60

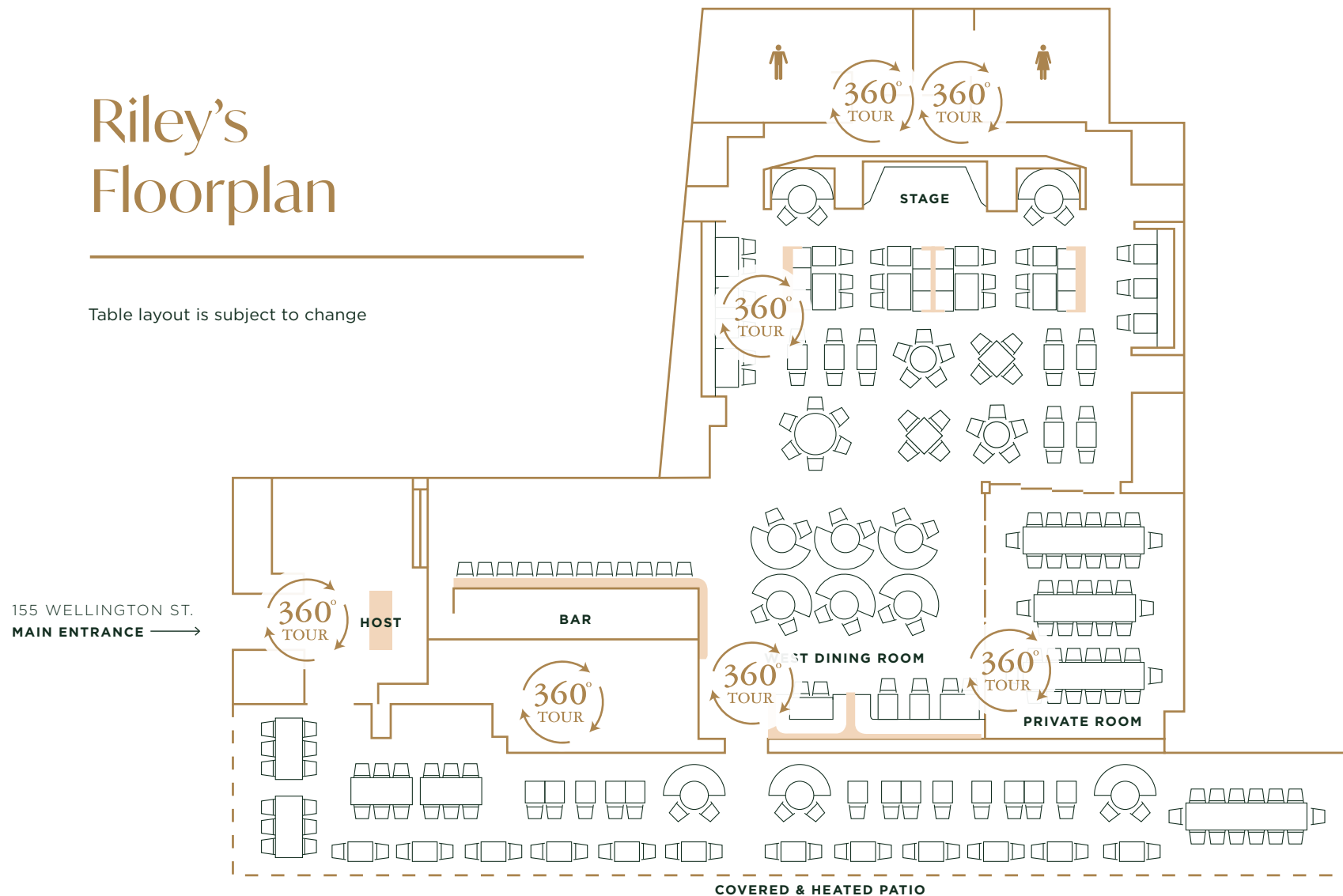
VIRTUAL TOUR

Buyout Available

Buyout capacity & cost contingent on day of the week and time of the year.

Riley's Floorplan

Table layout is subject to change





Festive Menus

2026





FESTIVE BRUNCH MENU - \$38

ENTRÉE

Riley's Benny

crispy pancetta, english muffin, hollandaise
brunch potatoes, petite salad

- or -

Crab Omelette

lump crab, herbed cream cheese, spinach
brunch potatoes, petite salad

- or -

French Toast

maple syrup, orange butter
white chocolate mousse

- or -

Huevos Rancheros

corn tortillas, refried beans, sunny side egg
rancheros sauce, pico de gallo, cotija cheese

DESSERT

Crème Caramel

citrus infused custard, fresh orange segments

- or -

Brown Butter Pear Mille-Feuille

brown butter diplomat, roasted pears, hazelnut praline
pear gel & brown butter caramel



FESTIVE LUNCH MENU I - \$59

APPETIZER

Chowder

clams, bacon, roasted vegetables, dill, thyme

- or -

Kate's Salad

avocado, hearts of palm, mango, cucumber, tuscan kale
champagne vinaigrette

ENTRÉE

Chicken Supreme

stuffed with foie gras & brioche
seasonal vegetables, potato purée
madeira & thyme jus

- or -

Salmon

herb crusted, asparagus, tomato, beurre blanc

- or -

Squash & Portobello Wellington

puff pastry, portobello mushroom, spinach, red pepper
roasted garlic & pink peppercorn gastrique

DESSERT

Brûléed Banana Tart

brown butter graham crust, caramelized banana custard
crème fraîche, caramel sauce

- or -

Chocolate Mousse

silky dark chocolate mousse, brandy chocolate sauce
cocoa nib cookie crumble, vanilla chantilly
shaved dark chocolate, & flaky sea salt



FESTIVE LUNCH MENU II - \$78

FOR THE TABLE

Riley's Sourdough

cream cheese, garlic parmesan butter

APPETIZER

Greek Horiatiki

tomato, cucumber, feta, capers, olives, peppers
red wine vinaigrette

- or -

Wagyu Beef Carpaccio

hickory potato gaufrettes, harry's bar sauce
parmesan snow, fresh grated horseradish

ENTRÉE

Steak & Frites

10 oz prime striploin, parmesan fries
bordelaise sauce

- or -

Branzino Filet

sautéed vegetables
provençal sauce

- or -

Squash & Portobello Wellington

puff pastry, portobello mushroom, spinach, red pepper
roasted garlic & pink peppercorn gastrique

DESSERT

Brown Butter Pear Mille-Feuille

brown butter diplomat, roasted pears, hazelnut praline, pear gel & brown butter caramel

- or -

Chocolate Mousse

silky dark chocolate mousse, brandy chocolate sauce, cocoa nib cookie crumble,
vanilla chantilly, shaved dark chocolate, & flaky sea salt



FESTIVE DINNER MENU I - \$89

FOR THE TABLE

Riley's Sourdough

cream cheese, garlic parmesan butter

APPETIZER

Chowder

clams, bacon, roasted vegetables, dill, thyme

- or -

Kate's Salad

avocado, hearts of palm, mango, cucumber, tuscan kale
champagne vinaigrette

ENTRÉE

Short Rib Wellington

braised short rib, mushroom duxelle, spinach, puff pastry
mushroom & sage cream

- or -

Salmon

herb crusted, asparagus, tomato, beurre blanc

- or -

Squash & Portobello Wellington

puff pastry, portobello mushroom, spinach, red pepper
roasted garlic & pink peppercorn gastrique

DESSERT

Crème Caramel

citrus infused custard, fresh orange segments

- or -

Chocolate Mousse

silky dark chocolate mousse, brandy chocolate sauce, cocoa nib cookie crumble,
vanilla chantilly, shaved dark chocolate, & flaky sea salt



FESTIVE DINNER MENU II - \$115

FOR THE TABLE

Riley's Sourdough

cream cheese, garlic parmesan butter

APPETIZER

Prawn Cocktail

louie sauce, cocktail sauce, lemon

- or -

Wagyu Beef Carpaccio

hickory potato gaufrettes, harry's bar sauce
parmesan snow, fresh grated horseradish

- or -

Greek Horiatiki

tomato, cucumber, feta, capers, olives, peppers
red wine vinaigrette

ENTRÉE

Branzino Filet

sautéed vegetables
provençal sauce

- or -

Canadian Prime Striploin

12oz new york striploin, roasted seasonal vegetables
potato purée, red wine jus

- or -

Squash & Portobello Wellington

puff pastry, portobello mushroom, spinach, red pepper
roasted garlic & pink peppercorn gastrique

DESSERT

Brûléed Banana Tart

brown butter graham crust, caramelized banana custard
crème fraîche, caramel sauce

- or -

Crème Caramel

citrus infused custard, fresh orange segments



FESTIVE DINNER MENU III - \$150

FOR THE TABLE

Riley's Sourdough

cream cheese, garlic parmesan butter

TO START

Crispy Calamari

charred scallion aioli, lemon

Short Rib Escargot

braised short rib, puff pastry, escargot butter

Smoked Salmon & Bagels

dill cream cheese, caper berries, pickled shallots, bagel crisps

ENTRÉE

Cowboy Ribeye

36oz bone-in ribeye

Roasted Seafood Tower

atlantic lobster tails, tiger prawns, grilled salmon, branzino
steamed clams, mussels, baked oysters, grilled sourdough
lemon garlic butter, chimichurri, romesco, rouille

SIDES FOR THE TABLE

Lobster Mac & Cheese

lobster cream, crème fraîche

Potato Purée

olive oil, chives

Creamed Tuscan Kale

parmesan, herb breadcrumbs

Asparagus

citrus sabayon, toasted almonds

DESSERT PLATTER

Brûléed Banana Tart

Brown Butter Pear Mille-Feuille

Chocolate Mousse





FESTIVE DINNER MENU IV - \$159

FOR THE TABLE

Riley's Sourdough

cream cheese, garlic parmesan butter

TO START

Chilled Seafood Tower

prawn cocktail, fresh oysters, mussels escabeche, salmon gravlax tartare
scallops, tomatillo aguachile, ahi tuna poke
cocktail sauce, horseradish

APPETIZER

Wagyu Beef Carpaccio

hickory potato gaufrettes, harry's bar sauce
parmesan snow, fresh grated horseradish
- or -

Crab Cake

lump crab, old bay, dill, chive beurre blanc

ENTRÉE

Canadian Prime Beef Tenderloin

8oz tenderloin, seasonal roasted vegetables
potato purée, red wine jus
- or -

Chilean Seabass

poached mussels, saffron white wine nage
fennel, lemon, olive oil, forbidden rice
- or -

Squash & Portobello Wellington

puff pastry, portobello mushroom, spinach, red pepper
roasted garlic & pink peppercorn gastrique

DESSERT

Baked Alaska

layered chocolate, mascarpone and smoked black cherry semifreddo, honey meringue
- or -

Chocolate Mousse

silky dark chocolate mousse, brandy chocolate sauce, cocoa nib cookie crumble,
vanilla chantilly, shaved dark chocolate, & flaky sea salt



ADD ONS

CHILLED SEAFOOD TOWERS

Chilled Seafood Tower \$110 GF

tiger prawns, fresh oysters, mussels escabeche
salmon gravlax tartare, scallops, tomatillo aguachile
almond & pine nut crusted ahi tuna, cognac sauce
cocktail sauce, mignonette

Roasted Seafood Tower \$190 GF

atlantic lobster tails, tiger prawns, grilled salmon, branzino
steamed clams, mussels, baked oysters, grilled sourdough
lemon garlic butter, chimichurri, romesco, rouille

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

PRICES DO NOT INCLUDE TAX & GRATUITY

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE



PASSED CANAPÉS

PRICED PER PIECE | CANAPÉS ARE OFFERED WITH A MINIMUM ORDER OF 12 PIECES PER SELECTION

VEGETARIAN

Crispy Polenta Fritter \$6 (V)
stewed cherry tomato fondue

Roasted Mushroom \$6 (VG)
truffled eggplant caviar, panko

Truffle Mushroom Arancini \$6 (V)
black pepper aioli, chive

Burrata Toast \$7 (V)
brioche crouton, cherry tomato
whipped burrata, micro basil

Greek Horiatiki Cup \$6 (V)
tomato, macedonia feta, peppers
crispy capers, cucumber cup

MEAT

Chimichurri Grilled Lamb Chop \$10 (DF)
mint gastrique

Seared Canadian Prime Striploin \$8
toasted baguette, truffle aioli

Wagyu Beef Slider \$10
american cheese, peppercorn sauce

Short Rib Grilled Cheese \$8
caramelized onion, tamarind sauce

Prime Rib Yorkshire Popover \$8
horseradish aioli

Southwestern Chicken Skewer \$7 (DF)
pico de gallo

SEAFOOD

Freshly Shucked Oyster \$4
champagne mignonette

Prawn Cocktail \$8
classic cocktail sauce

Scallop Rockefeller \$9
hollandaise, spinach, served in scallop shell

Lobster Mac & Cheese Bite \$8
lobster cream, crème fraîche

Lobster Toastie \$10
gruyère, shaved truffle

New England Clam Chowder Shooter \$5 (GF)
double smoked bacon, dill, thyme

Beet Gravlax Cigarillo \$6
dill cream cheese

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE

(NF) NUT FREE



STATIONS

*CHEF MANNED STATION - \$250 PER CHEF, 3 HOUR SERVICE

SEAFOOD

Chilled Seafood Station \$42 per person GF

tiger prawns, fresh oysters, mussels escabeche
salmon gravlax tartare, scallops, tomatillo aguachile
almond & pine nut crusted ahi tuna, cognac sauce
cocktail sauce, mignonette

Fresh Shucked Oyster Bar \$45 per dozen * GF DF

pink peppercorn mignonette, cocktail sauce
fresh horseradish, lemon

Hot Seafood Station \$45 per person GF

Atlantic lobster tails, tiger prawns, grilled salmon
branzino, steamed clams, mussels, baked oysters
grilled sourdough, lemon garlic butter, chimichurri
romesco, rouille

Black Gold Royale Ossetra Caviar Station

traditional garnishes of blinis, egg white & yolk
chive crème fraîche, shallots, capers

30g \$160 | 50g \$266 | 100g \$533 | 250g \$1333

CARVING

Prime Striploin \$28 per person *

red wine jus, horseradish cream, hot mustard, dinner rolls

Prime Ribeye \$29 per person *

red wine jus, horseradish cream, hot mustard, dinner rolls

Tenderloin \$38 per person *

red wine jus, horseradish cream, hot mustard, dinner rolls

Beef Wellington \$28 per person

mushroom duxelles, crêpe, puff pastry, red wine jus

Salmon Wellington \$26 per person

mushroom duxelles, crêpe, puff pastry, béarnaise

Squash & Portobello Wellington \$26 per person

puff pastry, spinach, red pepper
roasted garlic & pink peppercorn gastrique

PASTA

Rigatoni Bolognese \$22 per person

house ground aged beef, parmigiano reggiano

Short Rib Rigatoni \$23 per person

braised short rib, morel mushrooms
spinach, café au lait sauce

Penne Marinara \$20 per person V

roasted cherry tomato, basil, parmigiano-reggiano
vegan option available

Mushroom Risotto \$18 per person V GF

wild mushroom, herbs, parmigiano-reggiano
vegan option available VG

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE



STATIONS

SALAD

Mixed Greens \$10 per person (VG) (DF) (GF)

cucumber, heirloom tomato, shaved carrot, radish, lemon herb dressing

Greek Horiatiki \$14 per person (V) (GF)

tomato, cucumber, feta, peppers, crispy capers, olive tapenade, red wine oregano vinaigrette

Kate's Salad \$14 per person (VG) (DF) (GF)

avocado, hearts of palm, mango, cucumber, tuscan kale, champagne vinaigrette

CHARCUTERIE & CHEESE

Charcuterie & Cheese \$24 per person

a curated selection of artisanal cured meats and imported cheeses served with seasonal preserves, house accompaniments, crostini

Charcuterie \$22 per person (DF)

selection of premium cured meats, seasonal preserves, crostini

Cheese \$22 per person (V)

selection of imported and aged cheeses, seasonal preserves, crostini

VEGETABLE & SIDES

Potato Purée \$9 per person (GF)

olive oil, chive

Lyonnais Potatoes \$9 per person (GF)

caramelized onion, butter

Parmesan Fries \$9 per person (GF)

Parmesan ranch

Roasted Squash \$9 per person (DF)

smoked garlic aioli, chili honey

Asparagus \$9 per person

citrus sabayon, toasted almonds

SWEET

STATIONED OR PASSED | \$5 PER PIECE, SELECTIONS ORDERED BY THE DOZEN, MINIMUM OF 24 PIECES

Brown Butter Cornbread Financier

almond, honey cider glaze, smoked maldon salt

Mini Brûléed Banana Tartlet (NF)

graham cracker crust, banana whey custard, vanilla chantilly

Basque Cheesecake (GF)

burnt cheesecake custard, sour cherry

Orange Creamsicle (NF)

olive oil sponge, orange cream mousse

Malted Chocolate Square (NF)

malted milk, white chocolate, cocoa nib

PB&J Bonbon

concord blackcurrant pâte de fruit, peanut praline, dark chocolate

Chocolate Salted Caramel Tartlet

chocolate crèmeux, salted caramel, chocolate glaze

Chocolate Chip Cookie (NF)

brown butter, malted milk, dark chocolate

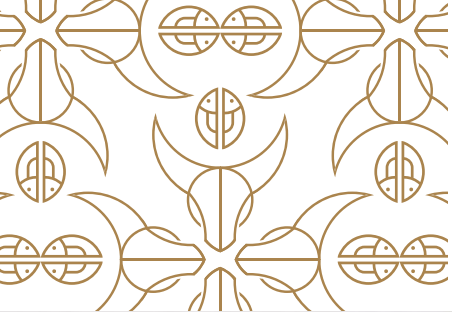
(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE

(NF) NUT FREE



THE GRAND TIRAMISU

\$800 | SERVES 40+

Created for celebrations that deserve a memorable finish.
The Grand Tiramisu is an impressive large-format dessert designed
to make a statement at receptions and events.

Generous layers of espresso-soaked ladyfingers
and rich mascarpone cream are finished with cocoa, candied cocoa nibs,
shaved chocolate and a touch of edible gold.

A striking addition to the reception experience,
made for gathering, sharing and indulging.

CONTAINS ALCOHOL, DAIRY, EGGS, GLUTEN AND SOY.



BOOK WITH US TODAY

647.508.9331 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

RILEY'S
FISH & STEAK

