

River's Bend

PICTURESQUE RIVERSIDE DINING SINCE 1974

APPETIZERS

MUSSELS White wine, garlic and a touch of cream combined perfectly and steamed to create a fragrant flavor. Served with grilled crostini for savoring the broth. **10**

FISH TACOS Grilled and seasoned tucked inside soft corn tortillas with lime cilantro cabbage slaw, cheese, and tomatoes. **8**

RAVIOLI Cheese filled jumbo ravioli fried and served over fresh marinara and pesto sauce. Extra sauce on the side for dipping. **7**

BRUSCHETTA Grilled crostini topped with a blend of fresh mozzarella, garlic, tomatoes and drizzled with aged balsamic vinegar. **9** Add Tenderloin Medallions **4**

WISCONSIN CHEESE CURDS Fresh Renard's cheese curds, battered and fried, served with zesty marinara sauce. **7**

SHRIMP COCKTAIL Choice of classic or Cajun blackened. **10**

ONION RINGS *River's Bend Secret Recipe!* These onions are hand cut, beer battered and then quickly fried. Served with a side of remoulade sauce. **8**

CALAMARI Italian breaded and quickly fried, with warm marinara sauce. **10**

AHI TUNA* Mediterranean peppercorn encrusted tuna, seared rare, then chilled. Served with a side of soy ginger dipping sauce... WOW on flavor! **10**

SPINACH & ARTICHOKE DIP House-made, creamy and mouthwatering, served with warm sea salted pita crisps. **9**

CRAB CAKES Two freshly made lump crab cakes, seared to perfection! Lightly drizzled with remoulade sauce and served with a side of Cajun slaw. **14**

SOUPS & SALADS

SOUP & SALAD Salad bar and cup of Soup du Jour. **10**

SOUP DU JOUR
Cup **3** Bowl **5**

FRENCH ONION Baked with house-made croutons and melted cheese. **6**

CLAM CHOWDER *(Friday's only) Chef's Secret New England Recipe,* full of flavor! Cup **4** Bowl **6**

WEDGE SALAD Iceberg lettuce, bleu cheese crumbles, Applewood smoked bacon and cherry tomatoes. Choose your favorite dressing: French, creamy bleu or ranch. **9**

CAESAR Romaine hearts tossed in creamy Caesar dressing, homemade croutons and fresh grated parmesan cheese. **9**
Add grilled chicken **3** Add sautéed shrimp **4**

STRAWBERRY WALNUT Romaine and spring mix, walnuts, strawberries, feta cheese, served with Balsamic Vinaigrette. **9**
Add grilled chicken **3** Add sautéed shrimp **4**

COBB Romaine lettuce, bacon, grilled chicken, avocado, crumbled bleu cheese, chopped egg, parmesan cheese with a choice of dressing. **11** Sub sautéed shrimp **2**

-HAPPY HOUR-

Sunday - All Day
Tuesday - Thursday - 2-6pm
Friday - 2-5pm

BEER 2 FOR 1

HOUSE WINE 2 FOR 1

RAIL & SELECT CALL 2 FOR 1

OLD FASHIONED \$3

-SUNDAY BRUNCH-

10am - 2pm

**18% Gratuity may be added
to parties of 8 or more.**

**SPECIAL
EVENT?**

ASK US about our Banquet Facility
available for Weddings, Parties,
Meetings & Special Events.

*In compliance with Federal & State Health Regulations, we are informing you that eating raw or undercooked fish or animal products can result in foodborne illness.

* Burgers, Steaks and Ahi Tuna served rare or medium rare are considered undercooked and will only be served upon customer request.

U.S.D.A CHOICE BLACK ANGUS BURGERS

Burgers include your choice of side. Substitute veggie burger \$1.

THE BEND 1/2lb. beef patty, seasoned and seared, with fried egg, bacon, avocado, cheddar cheese and garlic pepper mayo. Served on a steak roll. **11**

B.Y.O.B* 1/2lb. beef patty, seasoned and seared, with choice of 3 toppings. **11**

Bacon • American Cheese • Cheddar Cheese • Pepper jack cheese
Swiss cheese • Melted bleu cheese • Provolone • Caramelized onions
Sliced sautéed mushrooms • Jalapeños • BBQ Sauce • Thousand Island

SLIDERS* 3 mini American cheeseburgers on finger sized buns. Served with pickle, lettuce, onion and tomato. Perfect for any appetite! **9**

PATTY MELT 1/2 lb choice beef patty, topped with caramelized onions, cheddar and swiss cheese, on grilled rye bread. **10**

FLATBREADS

MARGHERITA Basil pesto base with mozzarella cheese, cherry tomatoes, sun-dried tomato and ribbons of fresh basil. **8**
Add Grilled Chicken **3**

SPINACH & MUSHROOM MEDLEY Garlic and olive oil base with a blend of mushrooms, spinach, mozzarella, feta and parmesan cheese. **8**

BUFFALO CHICKEN Diced grilled chicken tossed in buffalo sauce, sliced onions, bleu cheese crumbles and mozzarella cheese. **9**

KIDS *12 and under*

Kids menu includes your choice of side.

GRILLED CHEESE Two cheeses melted on grilled toast with a pickle spear on the side. **6**

MINI BURGERS Two sliders with American cheese and pickles. Served with a side of ketchup. **7**

CHICKEN TENDERS Fried to golden brown with choice of sauce. **7**

BUTTERED NOODLES Bowtie pasta sautéed in butter. **6**

SUNDAE 1 scoop vanilla ice cream with choice of chocolate, caramel or strawberry toppings. Always 2 cherries on this one! **3**

SANDWICHES & WRAPS

Sandwiches & Wraps include your choice of side.

ASIAGO BLT Bacon, lettuce, avocado, tomato, fried egg with herb cream cheese spread on a toasted Asiago cheese bagel. **10**

PRIME RIB Shaved prime rib, mushrooms, onions and provolone cheese served on a toasted hoagie roll. Choice of Au Jus or horseradish sauce on the side. **13**

GRILLED CHEESE A trio blend of cheeses & tomatoes, served on grilled sourdough bread. **7** Add bacon **2**

TENDERLOIN STEAK* 6oz hand cut choice tenderloin, seasoned and grilled, served on a toasted Ciabatta bun. **13**

REUBEN Corned beef sliced from a slow roasted brisket, piled high with sauerkraut, Swiss cheese and thousand island dressing served on grilled dark rye. **10**

CAPRESE CHICKEN Tender and juicy grilled chicken breast topped with basil pesto, tomato and fresh mozzarella cheese. Served on a toasted Ciabatta bun. **10**

FISH SANDWICH Breaded Cod with lettuce, tomato and tartar sauce served on a toasted steak roll. **10**

CHICKEN CAESAR WRAP Grilled chicken and romaine lettuce tossed in creamy Caesar dressing with parmesan cheese. **10**

TURKEY BACON RANCH WRAP Sliced turkey, bacon, mixed greens, cheddar cheese, tomato and ranch dressing. **9**

SIDES

CRINKLE CUT FRIES **3**

STEAK FRIES **3**

SWEET POTATO FRIES **3**

SIDE SALAD **3**

SIDE CAESAR **3**

CUP OF SOUP DU JOUR **3**

COLE SLAW **3**

BEVERAGES

DRAFT BEER

DRAFT BEER	ABV	ORIGIN
Guinness	4.2%	Ireland
Stella	5.2%	Belgium
Blue Moon	5.4%	Colorado
Spotted Cow	5.1%	Wisconsin
Titelown Johnny Blood Red	5.5%	Wisconsin
Leinie Seasonal	varies	Wisconsin
Miller Light	4.2%	Wisconsin
Bell's Two Hearted Ale	7%	Michigan
Ahnapee Little Soldier	5%	Wisconsin
Deschutes Fresh Squeezed IPA	6.4%	Oregon

BOTTLED BEER

Bud, Bud Light, Bud Light Lime, Bud Platinum,
Bud Select 55, Clausthauler, Coors Light,
Leinie Honey Weiss, Michelob Ultra,
Miller, Miller 64, MGD, Miller Lite,
Pabst, O'Doul's, O'Doul's Amber, Amstel Light
Becks, Corona, Corona Light, Heineken,
Mikes Hard Lemonade, Newcastle,
Peroni, Sam Adams,
Henry's Hard Orange Soda, Redd's Apple Ale

COCA-COLA PRODUCTS **3**

BAUMEISTER ROOT BEER **3**

COFFEE OR TEA **2.50**

MILK **3**

JUICE **3**

KID BEVERAGE **2**

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