

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**

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 & quickly fried, with warm marinara sauce. **10**

AHI TUNA* Mediterranean peppercorn encrusted tuna, seared rare, then chilled. 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 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 **6**

STRAWBERRY WALNUT Romaine and spring mix, walnuts, strawberries, feta cheese, served with Balsamic Vinaigrette. **9** Add grilled chicken **3** Add sautéed shrimp **6**

COBB Romaine lettuce, bacon, grilled chicken, avocado, crumbled bleu cheese, chopped egg, parmesan cheese with a choice of dressing. **11** Sub sautéed shrimp **3**

ENTRÉES

Entrée selections include: fresh baked bread and salad bar.

BBQ RIBS *River's Bend Signature Baby Back Ribs,* slow roasted, then brushed with honey BBQ sauce. Served with crinkle cut fries. Full Rack **28** Half Rack **19**

BROASTED CHICKEN Marinated overnight, delicately seasoned and breaded, served with garlic mashed potatoes. **16**

LIVER & ONIONS Calves liver, delicately sautéed with caramelized onions, served with garlic mashed potatoes and fresh steamed broccoli. **17** Add fried bacon **2**

GARLIC ROSEMARY CHICKEN Grilled marinated boneless breast, with seasoned mushrooms, juicy and full of flavor. Served with rice pilaf and sautéed asparagus. **18**

BEEF STROGANOFF *Hand cut* tenderloin sautéed in a cognac cream sauce, with crimini mushrooms, served over wide egg noodles. **23**

FETTUCCINE ALFREDO Creamy homemade alfredo sauce tossed in fettuccine pasta. Served with garlic toast. **16** Add grilled chicken **3** Add sautéed shrimp **6**

PASTA PRIMAVERA Bow-tie pasta tossed with fresh medley of vegetables and parmesan cheese, with alfredo or marinara sauce, served with garlic toast. **17** Add grilled chicken **3** Add sautéed shrimp **6**

PORK CHOP 14oz tender bone-in French cut, seasoned and grilled. Served with a baked sweet potato and asparagus. **24**

FRIDAY FISH FRY

Fish Fry selections include: salad bar and choice of side.

PERCH DINNER

Lightly breaded fresh lake perch with buttered rye bread and tartar sauce. A local favorite. **18**

COD DINNER

Choice of beer battered or delicately baked in lemon butter, served with buttered rye bread. **19**

*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.

STEAKS

Our steaks are U.S.D.A. Choice Black Angus Beef from local purveyors and expertly cut in house, by hand.
Steak selections include: fresh baked bread, salad bar and choice of side.



RARE: cool red center **MEDIUM-RARE:** warm red center **MEDIUM:** warm to hot pink center
MEDIUM-WELL: slight pink, mostly brown **WELL:** all brown center

FILET MIGNON* Fork tender and melts in your mouth!
6oz 24 10oz 32

RIBEYE* Heavily marbled for flavor. 16oz 32

BONE-IN RIBEYE* Hearty & juicy, a house favorite! 22oz 38

PRIME RIB* (Wednesday's & Saturday's after 4pm) River's Bend Secret Recipe!
Seasoned and slow roasted overnight to tender perfection.
Queen 14oz 28 King 22oz 38

NEW YORK STRIP* Bold, mouthwatering flavor. Cut from the top of the loin. 16oz 28

PORTERHOUSE* Flavor of the strip and a tender filet, together!
22oz 33

STEAK TOPPINGS

TRUFFLE BUTTER 3

HERBED GARLIC BUTTER 3

OSCAR 6

BÉARNAISE 3

BLACKENED 2

BLEU CHEESE ENCRUSTED 3

SAUTÉED MUSHROOM MEDLEY 3

CARAMELIZED ONIONS 3

STEAK ADD-ONS

ALASKAN KING CRAB LEGS 1/2lb 18

COLD WATER LOBSTER TAIL 5oz 21

SAUTÉED OR FRIED SHRIMP 4 tails 6

SAUTÉED SCALLOPS (3) 15

SEAFOOD

Seafood selections include: fresh baked bread, salad bar and choice of side.

WALLEYE Lightly breaded and pan fried, served with lemon butter. 22

HALIBUT Encrusted with chopped pistachio nuts, then slowly baked. Served with a lemon butter sauce. 32

SALMON Grilled Norwegian salmon, with a choice of lemon butter or bourbon glazed. 24

TILAPIA Parmesan encrusted flaky white fish, baked to mouthwatering goodness and topped with Alfredo sauce. 18

LOBSTER Steamed cold-water twin tails, served with drawn butter. 48

CRAB LEGS Full pound of steamed, pre-split, jumbo Alaskan king crab legs, served with drawn butter. 42

SHRIMP Choose your favorite, fried golden brown with cocktail sauce or sautéed in a light lemon butter sauce. 21

SCALLOPS Sautéed in a lemon beurre blanc. 32
Bacon wrapped 36

SEAFOOD FEAST Sautéed shrimp in garlic butter, steamed cold water lobster tail and steamed jumbo Alaskan king crab. Served with a side of hot drawn butter. 51

CHILEAN SEA BASS Slowly baked, tender and flaky. Topped with fresh mango salsa. 36

KIDS 12 and under

Kids selections include choice of side. Add salad bar 3

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

SIDES

BABY REDS 3

BAKED POTATO 3

TWICE BAKED POTATO 4

BAKED SWEET POTATO 3

GARLIC MASHED POTATOES 3

SWEET POTATO FRIES 3

STEAK FRIES 3

CRINKLE CUT FRIES 3

RICE PILAF BLEND 3

STEAMED BROCCOLI 3

STEAMED ASPARAGUS 3

BEVERAGES

COCA-COLA PRODUCTS 3

COFFEE OR TEA 2.50

MILK 3

JUICE 3

BAUMEISTER ROOT BEER 3

KID BEVERAGE 2

SUNDAY BRUNCH

10am - 2pm

SPECIAL EVENT?

ASK US

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

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

*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.