

# 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. **11**

**AHI TUNA\*** Mediterranean peppercorn encrusted tuna, seared rare, then chilled. Side of soy ginger dipping sauce... WOW on flavor! **11**

**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. **15**

## 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 **32** Half Rack **20**

**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. Twice baked potato add \$1.



**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 **28**   10oz **36**

**RIBEYE\*** Heavily marbled for flavor. 16oz **35**

**BONE-IN RIBEYE\*** Hearty & juicy, a house favorite! 22oz **42**

**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 **34**

**PORTERHOUSE\*** Flavor of the strip and a tender filet, together!  
22oz **38**

## 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 **22**

**COLD WATER LOBSTER TAIL** 5oz **22**

**SAUTÉED OR FRIED SHRIMP** 4 tails **6**

**SAUTÉED SCALLOPS** (3) **15**

## SEAFOOD

Seafood selections include: fresh baked bread, salad bar and choice of side. Twice baked potato add \$1.

**WALLEYE** Lightly breaded and pan fried, served with lemon butter. **23**

**HALIBUT** Baked light and flaky, topped with roasted red pepper sauce. **35**

**SALMON** Steamed Norwegian salmon, with a choice of lemon butter or bourbon glazed. **26**   Blackened **2**

**MAHI-MAHI** Slowly baked, tender and flaky topped with fresh pineapple salsa. **24**

**LOBSTER** Steamed cold-water twin tails, served with drawn butter. **49**

**CRAB LEGS** Full pound of steamed, pre-split, jumbo Alaskan king crab legs, served with drawn butter. **49**

**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. **36**  
Bacon wrapped **39**

**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. **59**

**CHILEAN SEA BASS** Steamed and topped with fresh mango salsa. **39**

## 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

## SUNDAY BRUNCH

10am - 2pm

Featuring a Carving Station, Omelet Station, Salad Bar with Fresh Fruit Tray, and Dessert Bar to accompany our regular breakfast/lunch selections.

Try our Bottomless Mimosa's or Bloody Mary Bar!

## ASK US

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

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