

River's Bend

PICTURESQUE RIVERSIDE DINING SINCE 1974

GLUTEN
FREE
MENU

APPETIZERS

SHRIMP COCKTAIL Served classic with cocktail sauce. **10**

AHI TUNA* Mediterranean peppercorn encrusted tuna, seared rare, then chilled. Served with a side of soy ginger dipping sauce and Cajun slaw. WOW on Flavor! **11**

SALADS/LIGHTER FARE

WEDGE SALAD Iceberg lettuce, bleu cheese crumbles, Applewood smoked bacon and cherry tomatoes. **9**

CAESAR Romaine hearts tossed in creamy Caesar dressing and fresh grated parmesan cheese. **9**
Add Grilled Chicken 3 Add Sautéed Shrimp 6

STRAWBERRY WALNUT Romaine hearts and spring mix, candied walnuts, strawberries, feta cheese, served with Balsamic Vinaigrette. **10**
Add Grilled Chicken 3 Add Sautéed Shrimp 6

B.Y.O.B* 1/2lb. beef patty, seasoned and seared with choice of three toppings. **12**

American Cheese – Cheddar Cheese – Pepper Jack Cheese – Fried Egg – Swiss Cheese – Melted Bleu Cheese – Provolone Caramelized Onions – Sliced Sautéed Mushrooms – Jalapenos – Thousand Island Add Bacon or Avocado 1

PRIME RIB SANDWICH Shaved prime rib, mushrooms, onions and provolone cheese served on a toasted gluten free bun. Choice of Au Jus or horseradish sauce on the side. **14**

CAPRESE CHICKEN Tender and juicy grilled chicken breast topped with basil pesto, tomato and fresh mozzarella cheese. Served on a toasted gluten free bun. **11**

ENTREES

Entrée selections include salad bar and choice of side.

PORK CHOP 14oz tender bone-in French cut, seasoned, and grilled. Served with a baked sweet potato and asparagus. Try adding our gluten free Honey Dijon sauce! **24**

GRILLED CHICKEN BREAST Grilled marinated boneless chicken breast, juicy and full of flavor. Try adding sautéed mushrooms or our gluten free Honey Dijon sauce! Served with rice pilaf and sautéed asparagus. **18**

PASTA PRIMAVERA Gluten Free penne pasta tossed with a fresh medley of vegetables, parmesan cheese and marinara sauce. **18**
Add Grilled Chicken 3 Add Sautéed Shrimp 6

FRIDAY FISH FRY

Fish Fry selections include salad bar and choice of side.

BAKED COD DINNER

Delicately baked in lemon butter, served with lemon and a side of drawn butter. **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 salad bar and choice of side.



RARE: cool red center **MEDIUM-RARE:** warm red center **MEDIUM:** warm to hot pink center
MEDIUM-WELL: slightly 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 Bends 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**

FRIED EGG **1.50**

BLEU CHEESE ENCRUSTED **3**

SAUTEED MUSHROOM MEDLEY **3**

STEAK ADD-ONS

ALASKAN KING CRAB LEGS 1/2lb **22**

COLD WATER LOBSTER TAIL 5oz **22**

SAUTEED SHRIMP 4 tails **6**

SAUTEED SCALLOPS (3) **15**

FISH/SEAFOOD

Fish/Seafood selections include salad bar and choice of side.

HALIBUT Lightly seasoned and grilled. Served with lemon butter or fresh pineapple salsa. **35**

SALMON Grilled Norwegian salmon with a side of lemon butter. **26**

MAHI-MAHI Grilled, tender and flaky and 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 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 side of hot drawn butter. **59**

CHILEAN SEA BASS Fresh from Honolulu, rubbed with our house seasoning, grilled to perfection and served with a garlic and chive butter! **45**

SIDES

BABY REDS

BAKED POTATO

BAKED SWEET POTATO

GARLIC MASHED POTATOES

RICE PILAF

STEAMED BROCCOLI

STEAMED ASPARAGUS

SUNDAY BRUNCH

10am-2pm

ASK US

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

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