

River's Bend

PICTURESQUE RIVERSIDE DINING SINCE 1974

APPETIZERS

MUSSELS White wine, garlic, parmesan and a touch of cream combined perfectly and steamed to create a fragrant flavor. Served with grilled crostini for savoring the broth. **12**

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 **10** or Cajun Blackened. **12**

ONION RINGS *River's Bend Secret Recipe!* These onions are hand cut, beer battered and then fried golden brown. Served with a side of remoulade sauce. **9**

CALAMARI Italian breaded and fried to perfection with warm marinara sauce. **11**

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**

SPINACH & ARTICHOKE DIP House-made, creamy and mouthwatering, served with warm sea salted pita crisps. **11**

CRAB CAKES Two freshly made lump crab cakes, lightly drizzled with remoulade sauce and served with a side of Cajun slaw. **17**

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

THE BEND'S FAMOUS FRENCH ONION Prepared with house-made croutons and baked golden brown with two varieties of cheese. **6**

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 and a rosemary sauce, 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 cremini mushrooms, served over wide egg noodles. **24**

FETTUCCINE ALFREDO Fettuccine pasta tossed in our creamy homemade alfredo sauce. Served with garlic toast. **17**
Add grilled chicken **3** Add sautéed shrimp **6**

PASTA PRIMAVERA Bow-tie pasta tossed with a fresh medley of vegetables, parmesan cheese, and your choice of marinara or homemade alfredo sauce, served with garlic crostini's. **18**
Add grilled chicken **3** Add sautéed shrimp **6**

PORK CHOP 14oz tender bone-in French cut, seasoned, grilled and topped with a pork demi-glaze. 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 **39**

RIBEYE* Heavily marbled for flavor. 16oz **36**

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 **38**

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

FRIED EGG 1.50

BLACKENED 2

BLEU CHEESE ENCRUSTED 3

SAUTÉED MUSHROOM MEDLEY 4

CARAMELIZED ONIONS 4

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, broccoli or asparagus add \$1.

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

HALIBUT Lightly seasoned and grilled. Served with a roasted red pepper sauce. **36**

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

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 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**

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. **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 4

STEAMED ASPARAGUS 4

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 Bloody Mary Bar or our Bottomless Mimosa's!

ASK US

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

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