

# 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

**CAESAR** Romaine hearts tossed in creamy Caesar dressing and fresh grated parmesan cheese. **10**  
*Add Grilled Chicken 3      Add Sautéed Shrimp 6*

**CHEF'S SALAD** Romaine lettuce and spring greens, grilled chicken, ham, cherry tomatoes, swiss cheese, cheddar cheese, hard boiled eggs, cucumbers, croutons, with choice of dressing. **12**

**CAPRESE CHICKEN** Tender and juicy grilled chicken breast topped with basil pesto, tomato and fresh mozzarella cheese. Served on a toasted gluten free bun. **12**

**B.Y.O.B\*** 1/2lb. beef patty, seasoned and seared with choice of three toppings. **13**

**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 2**

**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. **15**

## ENTREES

**Entrée selections include salad bar and choice of side.**

**PORK CHOP** 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. **19**  
*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 MIGNO** Fork tender and melts in your mouth!  
Petite **30** Large **42**

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

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

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

**NEW YORK STRIP** Bold, mouthwatering flavor. Cut from the top of the loin. **38**

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

### STEAK TOPPINGS

TRUFFLE BUTTER **3**

HERBED GARLIC BUTTER **3**

FRIED EGG **1.50**

BLEU CHEESE ENCRUSTED **3**

SAUTEED MUSHROOM MEDLEY **4**

### 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. **36**

**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. **48**

**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**

### SIDES

BABY REDS **3**

BAKED POTATO **3**

BAKED SWEET POTATO **3**

GARLIC MASHED

POTATOES **3**

RICE PILAF **3**

STEAMED BROCCOLI **4**

STEAMED ASPARAGUS **4**

## 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.