

River's Bend

GLUTEN
FREE
MENU

PICTURESQUE RIVERSIDE DINING SINCE 1974

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**

SALAD

BUILD YOUR OWN SALAD ON OUR SALAD BAR 8

Add Grilled Chicken 3

Add Sautéed Shrimp 6

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. **24**

GRILLED CHICKEN BREAST Grilled marinated boneless chicken breast, juicy and full of flavor. Try adding sautéed mushrooms! 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 MIGNON Fork tender and melts in your mouth!

Petite **Market Value** Large **Market Value**

RIBEYE Heavily marbled for flavor. **Market Value**

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

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

Queen **Market Value** King **Market Value**

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

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

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

COLD WATER LOBSTER TAIL 5oz

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. **Market Value**

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. **Market Value**

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

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. **Market Value**

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.

20% Gratuity will be added to parties
of 8 or more.