

# 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.

**BRUSCHETTA** Grilled crostini topped with a blend of fresh mozzarella, garlic, tomatoes and drizzled with aged balsamic vinegar. Add Tenderloin Medallions

**WISCONSIN CHEESE CURDS** Fresh Renard's cheese curds, battered and fried, served with zesty marinara sauce.

**SHRIMP COCKTAIL** Choice of Classic Cajun Blackened

**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.

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

**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!

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

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

**REUBEN ROLLS** Slow roasted corned beef, sour kraut, swiss cheese and thousand island dressing rolled in a wonton wrap and fried to golden perfection.

**SOUP DU JOUR** Cup Bowl

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

## 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 Half Rack

**BROASTED CHICKEN** Marinated overnight, delicately seasoned and breaded, served with garlic mashed potatoes.

**LIVER & ONIONS** Calves liver, delicately sautéed with caramelized onions, served with garlic mashed potatoes and fresh steamed broccoli. Add fried bacon

**CHICKEN MARSALA** Grilled marinated boneless breast with a rich mushroom Marsala wine sauce. Served with rice pilaf and broccoli.

**BEEF STROGANOFF** *Hand cut* tenderloin sautéed in a cognac cream sauce, with cremini mushrooms, served over wide egg noodles.

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

**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. Add grilled chicken Add sautéed shrimp

**PORK CHOP** Tender bone-in French cut, seasoned, grilled and topped with a pork demi-glaze. Served with a baked sweet potato and asparagus.

## 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.

### COD DINNER

Choice of beer battered or delicately baked in lemon butter, served with buttered rye bread.

\*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 additional cost.



**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

**ALL STEAKS ARE PRICED MARKET VALUE.**

**FILET MIGNON\*** Fork tender and melts in your mouth!  
Petite | Large

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

**RIBEYE\*** Heavily marbled for flavor.

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

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

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

## STEAK TOPPINGS

TRUFFLE BUTTER

HERBED GARLIC BUTTER

OSCAR

BÉARNAISE

FRIED EGG

BLACKENED

BORDELAISE SAUCE

BLEU CHEESE ENCRUSTED

SAUTÉED MUSHROOM MEDLEY

CARAMELIZED ONIONS

CREAMY PEPPERCORN SAUCE

## STEAK ADD-ONS

ALASKAN KING CRAB LEGS 1/2lb

COLD WATER LOBSTER TAIL 5oz

SAUTÉED OR FRIED SHRIMP 4 tails

SAUTÉED SCALLOPS (3)

## SEAFOOD

Seafood selections include: fresh baked bread, salad bar and choice of side. Twice baked potato add additional cost.

**CHILEAN SEA BASS** Pan seared and topped with a lemon truffle butter

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

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

**NORWEGIAN SALMON** Grilled and served with a choice of lemon butter or bourbon glaze. Blackened

**MAHI-MAHI** Grilled, tender and flaky and topped with fresh pineapple salsa.

**SOUTH AFRICAN TWIN LOBSTER TAILS** Steamed and served with drawn butter.

**ALASKAN KING CRAB LEGS 1LB** Steamed, pre-split, and served with drawn butter.

**SHRIMP** Fried golden brown with cocktail sauce or sautéed in a garlic butter sauce.

**SCALLOPS** Delicately seasoned and sautéed. Bacon wrapped

**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.

## KIDS 12 and under

Kids selections include choice of side. Add salad bar for additional cost

**GRILLED CHEESE** Two cheeses melted on grilled toast with a pickle spear on the side.

**MINI BURGERS** Two sliders with American cheese and pickles. Served with a side of ketchup.

**CHICKEN TENDERS** Fried to golden brown with choice of sauce.

**BOWTIE PASTA** Buttered | Marinara | Alfredo  
Add chicken or shrimp

## SIDES

BABY REDS

BAKED POTATO

TWICE BAKED POTATO

BAKED SWEET POTATO

GARLIC MASHED POTATOES

STEAK FRIES

CRINKLE CUT FRIES

RICE PILAF BLEND

STEAMED BROCCOLI

STEAMED ASPARAGUS

## 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.

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