

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. **14**

BRUSCHETTA Grilled crostini topped with a blend of fresh mozzarella, garlic, tomatoes and drizzled with aged balsamic vinegar. **10** Add Tenderloin Medallions **5**

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. **12**

REUBEN ROLLS Slow roasted corned beef, sour kraut, swiss cheese and thousand island dressing rolled in a wanton wrap and fried to golden perfection. **13**

GOUDA MAC N CHEESE Delicately baked cavatappi macaroni tossed in a gouda cheese sauce, topped with parmesan breadcrumbs and bacon crumbles. **10**

AHI TUNA* Mediterranean peppercorn encrusted tuna, seared rare, then chilled. Served with a side of soy ginger dipping sauce and Cajun coleslaw. WOW on flavor! **14**

SPINACH & ARTICHOKE DIP Homemade, creamy and mouthwatering, served with warm sea salted pita crisps. **12**

CRAB CAKES Two freshly made lump crab cakes, lightly drizzled with remoulade sauce, served with a Cajun coleslaw. **16**

SHRIMP COCKTAIL Choice of Classic **11** Cajun Blackened **13**

CALAMARI Italian breaded and fried to perfection. Served with remoulade and warm marinara sauce. **14**

WISCONSIN CHEESE CURDS Fresh Renard's cheese curds, battered and fried, served with zesty marinara sauce. **9**

THE BEND'S FAMOUS FRENCH ONION Prepared with croutons and baked golden brown with two varieties of cheese. **8**

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 **35** Half Rack **23**

BROASTED CHICKEN Marinated overnight, delicately seasoned and breaded, served with whipped potatoes. **20**

LIVER & ONIONS Calves liver, delicately sautéed with caramelized onions, served with whipped potatoes and fresh steamed broccoli. **24** Add fried bacon **3**

CHICKEN MARSALA Grilled marinated boneless breast with a rich mushroom Marsala wine sauce. Served with rice pilaf and broccoli. **26**

BEEF STROGANOFF *Hand cut* tenderloin sautéed in a cognac cream sauce, with cremini mushrooms, served over wide egg noodles. **29**

FETTUCCHINE ALFREDO Fettuccine pasta tossed in our creamy alfredo sauce, served with garlic crostini. **20**
Add grilled chicken or sautéed shrimp **6**

PASTA PRIMAVERA Bow-tie pasta tossed with a fresh medley of vegetables, parmesan cheese, and your choice of marinara or alfredo sauce, served with garlic crostini. **23**
Add grilled chicken or sautéed shrimp **6**

PORK CHOP* Tender bone-in French cut, seasoned, grilled and topped with a pork demi-glaze. Served with a baked sweet potato and asparagus. **28**

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. **MARKET**

COD DINNER

Beer battered with tartar sauce or baked with lemon butter. Served with buttered rye bread.

MARKET

*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.



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 3

HERBED GARLIC BUTTER 3

OSCAR 8

BÉARNAISE 3

BLACKENED 2

BORDELAISE SAUCE 4

BLEU CHEESE ENCRUSTED 3

SAUTÉED MUSHROOM MEDLEY 4

CARAMELIZED ONIONS 4

STEAK ADD-ONS

ALASKAN KING CRAB LEGS (1/2lb) Market

COLD WATER LOBSTER TAIL (5oz) Market

SAUTÉED OR FRIED SHRIMP (4 tails) 6

SAUTÉED SCALLOPS (3) Market

SEAFOOD

Seafood selections include: fresh baked bread, salad bar and choice of side.

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

WALLEYE Lightly breaded and pan fried, served with lemon butter. 26

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

NORWEGIAN SALMON Grilled and served with a choice of lemon butter or bourbon glaze. 28 Blackened 2

ATLANTIC COD Delicately seasoned and baked, topped with a white wine tomato basil sauce. Market

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

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

SHRIMP Fried golden brown with cocktail sauce or sautéed in a garlic butter sauce. 24

SCALLOPS Delicately seasoned and sautéed. Market
Bacon wrapped Market

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. Market

KIDS 12 and under

Kids selections include choice of side. Add salad bar 4

GRILLED CHEESE Two cheeses melted on grilled toast with a pickle spear on the side. 8

CHICKEN TENDERS Fried to golden brown with choice of sauce. 8

BOWTIE PASTA Buttered 8 | Marinara 10 | Alfredo 10
Add grilled chicken or sautéed shrimp 6

SIDES

BAKED POTATO

BAKED SWEET POTATO

STEAK FRIES

CRINKLE CUT FRIES

RICE PILAF

WHIPPED POTATOES

PREMIUM SIDES

TWICE BAKED POTATO (+\$2.00)

HERBED TRI-COLOR
FINGERLING POTATOES (+2.00)

STEAMED BROCCOLI (+\$2.00)

SAUTEED ASPARAGUS (+2.00)

GOUDA MAC N CHEESE (+\$3.00)

SUNDAY BRUNCH

10:00am - 2:00pm

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!

ASK US

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

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