

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, and tomatoes, then drizzled with aged balsamic glaze **13** Add steak 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 wonton wrap and fried to golden perfection **14**

THE BEND'S FAMOUS FRENCH ONION Prepared with croutons and baked golden brown with mozzarella and provolone cheese **9**

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

SPINACH & ARTICHOKE DIP Creamy and mouthwatering, served with warm tri-colored tortilla chips **13**

SHRIMP COCKTAIL Choice of Classic **12** Cajun Blackened **15**

CALAMARI Italian breaded and fried to perfection, served with remoulade and warm marinara sauce **14**

WISCONSIN CHEESE CURDS Fresh cheese curds, battered and fried, served with zesty marinara sauce **11**

GOUDA MAC N CHEESE Cavatappi macaroni tossed in a gouda cheese sauce, topped with parmesan breadcrumbs and bacon crumbles, then delicately baked **12**

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 **36** Half rack **24**

BROASTED CHICKEN Marinated overnight, delicately seasoned and breaded, served with whipped potatoes **22**

LIVER & ONIONS Calves liver, delicately sautéed with caramelized onions, served with whipped potatoes and fresh steamed broccoli **25** Add fried bacon **4**

CHICKEN MARSALA Grilled marinated boneless breast with a rich, creamy, mushroom marsala wine sauce, served with rice pilaf and broccoli **27**

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

PORK CHOP* Tender bone-in french cut, seasoned, grilled and topped with a pork demi-glaze, served with a baked sweet potato and asparagus **30**

FETTUCCHINE ALFREDO Fettuccine pasta tossed in our creamy alfredo sauce, served with grilled crostini **20**
Add tenderloin tournedos **14**
Add grilled chicken or sautéed shrimp **8**

PASTA PRIMAVERA Bow-tie pasta tossed with a medley of fresh vegetables, parmesan cheese, and your choice of marinara or alfredo sauce, served with grilled crostini **24**
Add tenderloin tournedos **14**
Add grilled chicken or sautéed shrimp **8**

FRIDAY FISH FRY

Fish Fry selections include: salad bar and choice of side
Ask about our New England Clam Chowder!

PERCH DINNER

Lightly breaded fresh lake perch with buttered rye bread and tartar sauce, a local favorite! **25**

COD DINNER

Beer battered with tartar sauce or baked with drawn butter, served with buttered rye bread **20**

*In compliance with Federal & State Health Regulations, we are informing you that eating raw or undercooked fish or animal products can result in food borne illness

* Steaks, Pork Chop and Ahi Tuna served rare or medium rare are considered undercooked and will only be served upon customer request

20% Gratuity will be added to parties of 6 people or more

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

All steaks are priced market value



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!
Petite | Large

RIBEYE* Heavily marbled for flavor

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

PRIME NEW YORK STRIP* Cut from the top of the loin, delivering bold, mouthwatering flavor

PORTERHOUSE* The flavor of a strip and the tenderness of a filet - all in one cut

WEDNESDAY & SATURDAY

PRIME RIB*

River's Bend Secret Recipe!

Seasoned and slow roasted overnight to tender perfection

Queen | King

STEAK TOPPINGS

TRUFFLE BUTTER 3

COMPOUND BUTTER 3

OSCAR 8

BÉARNAISE 4

BLACKENED 2

BLEU CHEESE ENCRUSTED 4

SAUTÉED MUSHROOM MEDLEY 4

SAUTÉED ONIONS 4

STEAK ADD-ONS

ALASKAN KING CRAB LEGS (1/2lb) Market

SOUTH AFRICAN LOBSTER TAIL (5oz) Market

SAUTÉED OR FRIED SHRIMP (4 tails) 8

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 truffle butter **Market**

WALLEYE Lightly breaded and pan fried, served with drawn butter and a lemon 27

ALASKAN HALIBUT Lightly seasoned and grilled, served with a roasted red pepper sauce **Market**

NORWEGIAN SALMON Grilled and served with a choice of drawn butter and lemon or bourbon glaze 30
Try it blackened! 2

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

SOUTH AFRICAN TWIN LOBSTER TAILS Lightly seasoned and steamed, served with drawn butter **Market**

ALASKAN KING CRAB LEGS (1lb) Steamed and pre-split, served with drawn butter **Market**

SHRIMP Your choice of fried golden brown with cocktail sauce or sautéed in a garlic butter sauce 24

SCALLOPS Delicately seasoned and sautéed **Market**
Or, try them Bacon Wrapped! **Market**

SEAFOOD FEAST Sautéed shrimp in garlic butter, steamed South African lobster tail and steamed jumbo Alaskan king crab, served with a side of drawn butter **Market**

SIDES

BAKED POTATO 3

RICE PILAF 3

STEAK FRIES 3

CRINKLE CUT FRIES 3

BAKED SWEET POTATO 3

WHIPPED POTATOES 3

PREMIUM SIDES

TWICE BAKED POTATO 5

SAUTÉED ASPARAGUS 5

HERBED TRI-COLOR FINGERLING POTATOES 5

STEAMED BROCCOLI 5

GOUDA MAC N CHEESE 6

SUNDAY BRUNCH

10:00am - 2:00pm

Featuring a Carving Station, Omelet Station, Salad Bar, Fresh Fruit, and Dessert Bar to accompany our large variety of breakfast/lunch items.

Try our **Bloody Mary** and **Mimosa Flights** or **Bottomless Mimosas!**

Ask about our Family Style Broasted Chicken To Go

~WEEKLY SPECIALS~

TUES - FILET FAJITA BOWL & PORK OSSO BUCO

WED - PRIME RIB

THURS - SEAFOOD ALFREDO

FRI - FILET 3 WAYS & FRIDAY FISH FRY

SAT - PRIME RIB & CHEF'S SEAFOOD CHOICE

SUN - CHEF'S CHOICE