

the
Rivers'
Edge

*Open for dinner at 5:00 pm
Monday - Saturday*

CLOSED SUNDAY

***715-735-7344
www.RiversEdge.biz
email: Dinner@RiversEdge.biz***

❖ Starters ❖

Calamari deep fried, breaded calamari served with our sweet & spicy dipping sauce. \$7

Portabella pie our popular crab fondue broiled in a portabella mushroom. \$10

Coconut shrimp large shrimp coated with sweet coconut, deep fried until golden. Served with our own piña colada sauce. \$8

Classic shrimp cocktail cold boiled shrimp served with our house made cocktail sauce. \$6

Onion rings beer battered & delicious.
half pound \$3.50 full pound \$6

Spicy onion petals lightly breaded & seasoned, served with our sweet & spicy sauce. \$4

Pickle fries corn meal battered thin pickle spears deep fried until golden. \$6

Crab fondue imitation crab and two cheeses blended together with scallions, then baked. Served with a selection of crackers. \$10

Corn nuggets corn batter deep fried and served with drawn maple butter. \$4

Parmesan cheese curds deep fried white cheddar cheese curds in a seasoned parmesan cheese breading. \$6

Bruschetta Crostini topped with basil pesto, diced tomatoes, green onions and grated Romano cheese. \$4

Duck strips almond breaded duck served with our à l'Orange and Gochujang dipping sauces. \$6

Crab cakes sweet crabmeat blended with seasonings, breadcrumbs and scallions, served on a sweet and spicy sauce. \$8

(please allow 20 minutes cooking time)

Baked French onion we start with caramelized onions, rich beef and chicken broths, crisp croutons, top with two cheeses, and bake until golden. \$5 as salad choice \$3

Soup du Jour homemade and delicious. cup ... \$3 bowl ... \$5

White chili white beans, veggies and chicken finished with a touch of cream create our spicy and "little bit different" house soup. cup ... \$3 bowl ... \$5

Dinners served with soup or side salad, choice of potato and fresh baked dinner rolls.

Potato choices

Baked, Twice baked
Garlic mashed

Au gratin hash browns

Baby cakes (mini deep fried
potato pancakes)

Wild rice pilaf

or Asparagus

Sour cream 50¢

Dressing choices

Our house Buttermilk ranch, Italian, Parmesan peppercorn,
Honey Dijon, Creamy Bleu cheese, 1000 Island or
Garlic infused oil & red wine vinegar.

Fat free selections French dressing, Raspberry,
White balsamic shallot or Mango pineapple vinaigrettes

Add black olives and feta cheese \$1

Bleu cheese crumbles 50¢ Hot bacon \$1

❖ Beef ❖

the River's Edge is proud to serve only USDA choice beef

- * **Filet mignon** 3 sizes of beef tenderloin to tempt any appetite, grilled to order.
Choose the size that's right for you
6 oz \$18 8 oz \$20 10 oz \$22
- * **Steak Otto** a 6 oz tenderloin on sautéed mushrooms then topped with asparagus, hollandaise sauce, & plump shrimp. \$24
- * **Cowboy steak** a 16 ounce bone-in rib eye for extra flavor. \$30
- * **Porterhouse** 24 ounces of steak for the hearty appetite. \$35
- * **Delmonico** a trimmed 12 oz boneless rib eye. A real favorite. \$28
- * **New York strip** 14 ounces of choice beef char-broiled to order. \$26

❖ Surf & Turf ❖

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| <ul style="list-style-type: none"> * Steak and Shrimp
our 8 ounce filet served with your choice of scampi, Cajun or deep fried shrimp. \$26 | <ul style="list-style-type: none"> * Small Steak and Lobster
a 6 ounce tenderloin served with a 6 ounce cold water lobster tail. \$35 | <ul style="list-style-type: none"> * Large Steak and Lobster
an 8 ounce tenderloin with a 10 ounce cold water lobster tail. \$49 |
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Sorry, we cannot be responsible for well done items

Sautéed mushrooms, onions, or mushrooms & onions \$3
Boursin (garlic & herb) cheese, portabella mushrooms & onions \$5
Oscar fixings (asparagus, hollandaise sauce and sautéed shrimp) \$5
Au poivre (cracked black pepper, garlic & cheese in a rich bourbon sauce) \$1

❖ Lamb ❖ ❖ Veal ❖ ❖ Pork ❖

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| <ul style="list-style-type: none"> * Tuscan rack of lamb a full rack is grilled, drizzled with balsamic glaze, then finished in the oven. Served on white beans with tomatoes and green onion (no substitutions). \$29 * Lamb chops our New Zealand rack of lamb that we cut into chops, marinate, then grill to order. \$28 <i>Would you like mint jelly?</i> Grilled pork chop our premium chop simply grilled and served on a bed of seasoned dressing. \$24 Glazed pork chop grilled premium butterflied 16 oz chop brushed with an apricot mustard jam & garnished with a mango salsa. \$24 | <ul style="list-style-type: none"> Smothered pork a tender duo of pork medallions under sautéed mushrooms & onions in a rich gravy. \$20 BBQ ribs St. Louis style pork ribs braised low & slow and glazed with a sweet barbeque sauce.
1/2 rack ... \$22 Full rack ... \$29 Wiener Schnitzel crispy fried, lightly breaded veal is served with a side of brown gravy. \$18 Boursin veal breaded cutlets under our signature garlic herb cheese, and sautéed portabella mushrooms with onions. \$21 |
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* May be cooked to order. Consuming raw or undercooked beef or lamb products may increase your risk of food borne illness.

❖ Seafood ❖

we use a Zero Trans Fat blend of corn & canola oils for deep frying

Salmon an 8 ounce Norwegian fillet

- ❖ *Broiled* with either dill butter or lightly dusted with Cajun spices. \$19
- ❖ *Glazed* broiled under an apricot mustard jam, topped with a mango salsa. \$19
- ❖ *Oscar* served with asparagus spears, hollandaise sauce and shrimp. \$24
- ❖ *NOLA* broiled Cajun spiced salmon topped with Cajun spiced shrimp sautéed in garlic butter. \$24
- ❖ *Stuffed* with a deviled crab cake then baked and finished by shrimp spirals in mornay sauce. \$25

Walleye Canadian walleye fillets are lightly breaded and deep fried, served with house made tarter sauce.

one fillet \$18 two fillets \$22

Pan-fried walleye a walleye fillet is dusted in seasoned flour, pan-fried, topped by a mustard brandy sauce with mushrooms and pecans. \$21

Shrimp choose from lightly breaded & deep fried, scampi (in a garlic butter sauce), Cajun or Mornay. half order ... \$16 full order ... \$20

Stuffed monster shrimp jumbo butterflied shrimp stuffed with deviled crab meat, presented on avocado and pepper sauces. \$24

Lobster pot Chilean langostino lobster pieces in a rich cheese sauce that's covered by buttered bread crumbs then baked. Garnished with green onion. \$22

Lobster tail cold water tails, from the south Atlantic, served with drawn butter.

6 oz \$30 10 oz \$42

add to any entrée (sorry, no alá carte)

6 oz \$21 10 oz \$33

Appetizer dinners choose one of our popular appetizers served as a dinner with soup or salad, potato choice & dinner rolls. \$16

- ❖ *Crab cakes* two cakes served on a sweet and spicy sauce.
- ❖ *Coconut shrimp* served with our own piña colada sauce.

❖ Poultry ❖

Chicken Rangoon our crab fondue is sandwiched in a boneless chicken breast that's breaded, baked and topped with Mornay sauce. \$16

Bruschetta chicken bread crumbs & pesto cover a boneless chicken breast under fresh tomatoes, green onion & Romano cheese. one fillet \$15 two fillets \$18

Boursin chicken a breaded then baked, garlic & herb cheese stuffed chicken breast that's smothered with sautéed portabella mushrooms and onions. \$17

Chicken Cordon Bleu a boneless chicken breast lightly breaded, stuffed with smoked ham under a rich Swiss cheese sauce. \$16

Duck a semi boneless young duckling half, served any of the following ways \$22

- ❖ *à l'Orange* broiled until crisp and topped with the classic orange sauce.
- ❖ *deep fried* then dusted with Cajun seasoning.
- ❖ *grilled* under a spiced Korean pepper sauce for an Asian fusion barbecue kick.

❖ **Pasta and Rice** ❖

Wild mushroom ravioli pockets of pasta filled with a blend of wild mushrooms and your choice of Marinara ~or~ Alfredo sauce. Garnished with sautéed mushrooms. \$16

Pepper steak thin slices of beef tenderloin are stir fried with peppers and onions in a brown sauce flavored with ginger & garlic. Served over white rice. \$18

Spicy shrimp & sausage plump shrimp and spicy andouille sausage are sautéed with peppers, onions, tomatoes, Cajun spices and white rice. \$18

Chicken & artichoke Florentine slices of seasoned chicken breast, spinach and artichokes in a creamy parmesan cheese sauce, tossed with pasta. Garnished with shaved parmesan. \$17

Sicilian chicken sautéed peppers, onions and strips of boneless chicken breast in a garlic cream sauce tossed with linguini pasta. Garnished with shaved parmesan. \$16

Orange chicken crispy chicken combined with stir fried veggies and mandarin orange slices in a tangy orange ginger sauce, on white rice. Garnished with crunchy sesame seeds. \$16

Chicken Sofia thinly sliced chicken with garlic, spinach, sun-dried tomatoes, black olives, marinated artichoke hearts & Italian herbs in white wine and pasta, finished with feta cheese. \$17

German style pork pork medallions on spaetzle, sautéed in an herb infused butter sauce, finished with brown gravy, a side of sauerkraut and a dollop of sour cream. \$18

Korean pork shredded pork medallions in spicy Gochujang sauce over sweet & sticky pasta, topped with green onions. \$18

Seafood Alfredo sweet lobster meat and plump shrimp combined with our rich Alfredo sauce, tossed with pasta. \$25

Pasta and sauce linguine pasta tossed with your choice of any of our made to order sauces....

- ❖ **Alfredo** a blend of rich cream and two cheeses.
- ❖ **Cajun Alfredo** our homemade Alfredo sauce enhanced with Cajun spices.
- ❖ **Marinara** tomatoes, onion & garlic simmered together to make this classic sauce.

<u>Half order</u>	<u>Full order</u>
\$11 sauce only	\$15
\$14 with chicken	\$16
\$16 with shrimp	\$20

a 15% gratuity may be added to groups of 8 or more
an 18% gratuity may be added for groups of 8 or more when separate checks are requested
additional plate charge \$3 (includes place setting)

❖ **Friday dinner features ...** ❖

- ❖ **Perch fry** deep fried and served with coleslaw, baked beans, French fries and rye bread. \$14
- ❖ **Perch dinner** the same wonderful perch, served as a dinner with soup or salad, choice of potato and fresh breads. \$17
 - ★ additional charge for pan fried perch

❖ **Saturday dinner feature ...** ❖

- * **Prime rib** slow roasted and perfectly seasoned.
small (10 oz) \$21 large (14 oz) \$24

* May be cooked to order. Consuming raw or undercooked beef may increase your risk of food borne illness.

❖ **Children's Menu** ❖

(for children 12 and under only)

Chicken strips lightly breaded and deep fried, served with French fries. \$8

* **6 ounce tenderloin** grilled to order, served with French fries. \$12

Spaghetti tomato sauce tossed with pasta. \$8

Buttered noodles \$6

Children's items served with applesauce

Gift Certificates available in any amount

