

the  
River's  
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. \$8

**Bruschetta** ..... Crostini topped with basil pesto, diced tomatoes, green onions and grated Romano cheese. \$5

**Coconut shrimp** ..... large shrimp coated with sweet coconut, deep fried until golden. Served with our own piña colada sauce. \$11

**Parmesan cheese curds** ..... deep fried white cheddar cheese curds in a seasoned parmesan cheese breading. \$7

**Onion rings** ..... beer battered & delicious.  
half pound ..... \$5      full pound ..... \$9

**Spicy onion petals** ..... lightly breaded & seasoned, served with our sweet & spicy sauce. \$5

**Crab fondue** ..... imitation crab and two cheeses blended together with scallions, then baked. Served with a selection of crackers. \$11

**Corn nuggets** ..... corn batter deep fried and served with drawn maple butter. \$5

**Classic shrimp cocktail** ..... cold boiled shrimp served with our house made cocktail sauce. \$8

**Portabella pie** ..... our popular crab fondue broiled in a portabella mushroom. \$11

**Duck strips** ..... almond breaded duck served with our à l'Orange and Gochujang dipping sauces. \$7

**Crab cakes** ..... sweet crabmeat blended with seasonings, breadcrumbs and scallions, served on a sweet and spicy sauce. \$11

(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. \$6 ..... as salad choice \$4

**Soup du Jour** ..... homemade and delicious.    cup ... \$4    bowl ... \$6

**White chili** ..... white beans, veggies and chicken finished with a touch of cream create our spicy and “little bit different” house soup.    cup ... \$4    bowl ... \$6

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, French, Creamy Bleu cheese, 1000 Island or Garlic infused oil & red wine vinegar.

Fat free selections ..... White balsamic shallot or Raspberry 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 ..... \$24    8 oz ..... \$27    10 oz ..... \$30
- \* **Steak Otto** ..... a 6 oz tenderloin on sautéed mushrooms then topped with asparagus, hollandaise sauce, & plump shrimp. \$29
- \* **Cowboy steak** ..... a 16 ounce bone-in rib eye for extra flavor. \$39
- \* **Porterhouse** ..... 24 ounces of steak for the hearty appetite. \$40
- \* **Delmonico** ..... a trimmed 12 oz boneless rib eye. A real favorite. \$35
- \* **New York strip** ..... 14 ounces of choice beef char-broiled to order. \$33

## ❖ Surf & Turf ❖

- \* **Steak and Shrimp** .....  
our 8 ounce filet served with your choice of scampi, Cajun or deep fried shrimp. \$31
- \* **Small Steak and Lobster** .....  
a 6 ounce tenderloin served with a 6 ounce cold water lobster tail. \$46
- \* **Large Steak and Lobster** .....  
an 8 ounce tenderloin with a 10 ounce cold water lobster tail. \$60

*Sorry, we cannot be responsible for well done items*

*Sautéed mushrooms, onions, or mushrooms & onions \$4  
Boursin (garlic & herb) cheese, portabella mushrooms & onions \$6  
Oscar fixings (asparagus, hollandaise sauce and sautéed shrimp) \$5  
Au poivre (cracked black pepper, garlic & cheese in a rich bourbon sauce) \$1*

## ❖ Lamb ❖

- \* **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). \$39
- \* **Lamb chops** ..... our New Zealand rack of lamb that we cut into chops, marinate, then grill to order. \$38    Would you like mint jelly?

**Grilled pork chop** ..... our premium chop simply grilled and served on a bed of seasoned dressing. \$26

## ❖ Pork ❖

- Glazed pork chop** ..... grilled premium butterflied 16 oz chop brushed with an apricot mustard jam & garnished with a mango salsa. \$26
- Smothered pork** ..... a tender duo of pork medallions under sautéed mushrooms & onions in a rich gravy. \$26

**Braised pork shank** ..... slow roasted in a light barbecue sauce until it's "fall off the bone" tender. \$29

\* 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. \$24
- ❖ **Glazed** ..... broiled under an apricot mustard jam, topped with a mango salsa. \$24
- ❖ **Oscar** ..... served with asparagus spears, hollandaise sauce and shrimp. \$29
- ❖ **NOLA** ..... broiled Cajun spiced salmon topped with Cajun spiced shrimp sautéed in garlic butter. \$29
- ❖ **Stuffed** ..... with a deviled crab cake then baked and finished by shrimp spirals in mornay sauce. \$30

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

one fillet ..... \$22    two fillets ..... \$25

**Pan-fried walleye** ..... a walleye fillet is dusted in seasoned flour, pan-fried, topped by a mustard brandy sauce with mushrooms and pecans. \$26

**Shrimp** ..... choose from lightly breaded & deep fried, scampi (in a garlic butter sauce), Cajun or Mornay. half order ... \$21 full order ... \$24

**Stuffed monster shrimp** ..... jumbo butterflied shrimp stuffed with deviled crab meat, presented on avocado and pepper sauces. \$31

**Lobster pot** ..... Chilean langostino lobster pieces in a rich cheese sauce that's covered by buttered bread crumbs then baked. Garnished with green onion. \$29

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

6 oz ..... \$36    10 oz ..... \$49

add to any entrée (sorry, no alá carte)

6 oz ..... \$24    10 oz ..... \$37

**Appetizer dinners** ..... choose one of our popular appetizers served as a dinner with soup or salad, potato choice & dinner rolls. \$21

- ❖ **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. \$20

**Bruschetta chicken** ..... bread crumbs & pesto cover a boneless chicken breast under fresh tomatoes, green onion & Romano cheese. one fillet ..... \$19    two fillets ..... \$22

**Boursin chicken** ..... a breaded then baked, garlic & herb cheese stuffed chicken breast that's smothered with sautéed portabella mushrooms and onions. \$21

**Chicken Cordon Bleu** ..... a boneless chicken breast lightly breaded, stuffed with smoked ham under a rich Swiss cheese sauce. \$20

**Duck** ..... a semi boneless young duckling half, served any of the following ways .... \$30

- ❖ **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. \$19

**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. \$19

**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. \$22

**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. \$20

**Spicy shrimp & sausage** ..... plump shrimp and spicy andouille sausage are sautéed with peppers, onions, tomatoes, Cajun spices and white rice. \$21

**Sicilian chicken** ..... sautéed peppers, onions and strips of boneless chicken breast in a garlic cream sauce tossed with linguini pasta. Garnished with shaved parmesan. \$19

**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. \$24

**Chicken & artichoke Florentine** ..... slices of seasoned chicken breast, spinach and artichokes in a creamy parmesan cheese sauce, tossed with pasta. Garnished with shaved parmesan. \$20

**Seafood Alfredo** ..... sweet lobster meat and plump shrimp combined with our rich Alfredo sauce, tossed with pasta. \$30

**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>
\$12 ..... sauce only	\$16
\$15 ..... with chicken	\$19
\$18 ..... with shrimp	\$22

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. \$19
- ❖ **Perch dinner .....** the same wonderful perch, served as a dinner with soup or salad, choice of potato and fresh breads. \$22
  - ★ additional charge for pan fried perch

❖ **Saturday dinner feature ...** ❖

- \* **Prime rib .....** slow roasted and perfectly seasoned.
  - small (10 oz) ..... \$28
  - large (14 oz) ..... \$32

\* 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 )

**Popcorn chicken .....** lightly breaded and deep fried, served with French fries. \$10

\* **6 ounce tenderloin .....** grilled to order, served with French fries. \$16

**Spaghetti .....** tomato sauce tossed with pasta. \$8

**Buttered noodles** \$6

*Children's items served with applesauce*

**Gift Certificates available in any amount**

