

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. \$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. \$26
- * **Porterhouse** 24 ounces of steak for the hearty appetite. \$32
- * **Delmonico** a trimmed 12 oz boneless rib eye. A real favorite. \$25
- * **New York strip** 14 ounces of choice beef char-broiled to order. \$25

❖ Surf & Turf ❖

- * **Steak and Shrimp**
our 8 ounce filet served with your choice of scampi, Cajun or deep fried shrimp. \$26
- * **Small Steak and Lobster**
a 6 ounce tenderloin served with a 6 ounce cold water lobster tail. \$34
- * **Large Steak and Lobster**
an 8 ounce tenderloin with a 6 ounce cold water lobster tail.
\$36 with 2 lobster tails. \$54

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 ❖

- * **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). \$27
- * **Lamb chops** our New Zealand rack of lamb that we cut into chops, marinate, then grill to order. \$26 *Would you like mint jelly?*
- Grilled pork chop** our premium chop simply grilled and served on a bed of seasoned dressing. \$21
- Glazed pork chop** grilled premium butterflied 16 oz chop brushed with an apricot mustard jam & garnished with a mango salsa. \$21
- 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 ... \$21 Full rack ... \$28
- Wiener Schnitzel** crispy fried, lightly breaded veal is served with a side of brown gravy. \$16
- Boursin veal** breaded cutlets under our signature garlic herb cheese, and sautéed portabella mushrooms with onions. \$19

* 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 a 6 ounce cold water tails, from the south Atlantic, served with drawn butter. \$30

add to any entrée \$20
(sorry, no alá carte)

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

