

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** ❖

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

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

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

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

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

**Brat bites** ..... slices of Wisconsin bratwurst, beer battered then deep fried. Served with horseradish spiced ketchup for dipping. \$6

**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

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

**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

**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,  
Orange citrus, Tomato basil or White balsamic shallot  
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. \$31
- \* **Delmonico** ..... a trimmed 12 oz boneless rib eye. A real favorite. \$24
- \* **New York strip** ..... 14 ounces of choice beef char-broiled to order. \$24

## ❖ 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. \$33
- \* **Large Steak and Lobster** .....  
an 8 ounce tenderloin with a 10 ounce cold water lobster tail. \$48

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

*Sautéed mushrooms, onions, or mushrooms & onions \$3  
Gorgonzola Alfredo sauce \$2  
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?*
- Pork medallions** ..... boneless pork shoulder simmered in a mustard wine sauce until fork tender, topped with our gorgonzola Alfredo sauce. \$20
- Glazed pork chop** ..... grilled premium butterflied 16 oz chop brushed with an apricot mustard jam & garnished with a mango salsa. \$21
- Grilled pork chop** ..... our premium chop simply grilled and served on a bed of seasoned dressing. \$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 ... \$27
- Wiener Schnitzel** ..... crispy fried, lightly breaded veal is served with a side of brown gravy. \$16  
~or~ ..... with our gorgonzola Alfredo sauce. \$18
- 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. \$21

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

6 oz ..... \$27      10 oz ..... \$39

add to any entrée (sorry, no alá carte)

6 oz ..... \$19      10 oz ..... \$30

**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

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

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

**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.

❖ **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

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

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

**Shrimp scampi risotto** ..... a creamy rice risotto with asparagus topped by shrimp sautéed in garlic butter & grated parmesan. \$18

**Lobster risotto** ..... a creamy Italian risotto with white wine, tomato, onion, cheese, lobster morsels & green onion. \$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) ..... \$20*
  - large (14 oz) ..... \$23*

\* *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. \$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**

