

❖ 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 it's back ... our popular crab fondue broiled in a portabella mushroom. \$10

Thai egg rolls a hint of spice combined with veggies & chicken in a crispy egg roll, served with a peanut dipping sauce. \$5

Scallops sweet bay scallops in a country breading are deep fried and served with drawn butter. \$8

Corn fritters battered & deep fried whole kernel sweet corn nuggets. Served with melted maple butter. \$5

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

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

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

Empanadas filled with shrimp, cheese, green onion, jalapeños and seasonings, served with sour cream on the side. \$5

Classic shrimp cocktail cold boiled shrimp served with house made cocktail sauce. \$5

Pepper rings zesty banana pepper slices breaded and deep fried until crispy. \$4

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

(please allow 20 minutes cooking time)

Crab cake salad our popular crab cakes on mixed greens under a generous serving of remoulade sauce, garnished with hard boiled eggs. \$10

Pecan chicken salad mixed greens, grilled chicken, toasted pecans, dried cranberries, bleu cheese crumbles & garlic croutons with a side of our fat free raspberry vinaigrette. \$8

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 or Tomato basil vinaigrettes

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 \$16 8 oz \$18 12 oz \$22

Steak Otto a 6 ounce tenderloin grilled to order and topped with asparagus, mushrooms, hollandaise sauce & sautéed shrimp. \$21

New York strip 14 ounces of choice beef char-broiled to order. \$22

Cowboy steak a 16 ounce bone-in rib eye for extra flavor. \$25

Porterhouse 24 ounces of steak for the hearty appetite. \$28

Delmonico a trimmed 12 oz boneless rib eye. A real favorite. \$21

❖ Surf & Turf ❖

Steak and Shrimp
our 8 ounce filet served with your choice of scampi, Cajun or deep fried shrimp. \$21

Small Steak and Lobster
a 6 ounce tenderloin served with a 6 ounce cold water lobster tail. \$29

Large Steak and Lobster
an 8 ounce tenderloin with a 10 ounce cold water lobster tail. \$50

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). \$26

Lamb chops grilled chops served with a side of dill sour cream sauce. \$25

Veal Oscar thinly pounded veal coated in a parmesan breading then sautéed and topped with asparagus, hollandaise sauce and plump shrimp. \$18

Boursin veal breaded cutlets under our signature garlic herb cheese, sautéed portabella mushrooms & onions. \$18

Smothered pork medallions of pork simmered until fork tender, smothered with onion marmalade & mustard sauce. \$18

Pork chop grilled premium butterflied 16 oz chop brushed with an apricot mustard jam, then garnished with a mango salsa. \$18

Pork tenderloin breaded pork cutlets under lemon hollandaise & tart raspberry sauces. \$15

Braised pork shank slow roasted in a light barbecue sauce until it's "fall off the bone" tender. \$20

BBQ smoked ribs St. Louis style pork ribs slow smoked and glazed with a sweet barbeque sauce. 1/2 rack ... \$15 Full rack ... \$21

Potato choices

Baked, Twice baked, Loaded mashed, Baby cakes (mini deep fried potato pancakes), Wild rice pilaf, Au gratin hash browns or Asparagus **Sour cream** 50¢

❖ 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. \$18
- ❖ **Oscar** served with asparagus spears, hollandaise sauce and shrimp. \$22
- ❖ **NOLa** dusted with cajun seasonings & topped with cajun spiced shrimp. \$22

Walleye fillets are lightly breaded and deep fried, served with tarter sauce.

one fillet \$16 two fillets \$20

Pan-fried walleye a walleye fillet is dusted in seasoned flour, pan-fried, topped by a brown butter mustard brandy sauce with mushrooms and pecans. \$18

Lobster pot Chilean langostino lobster pieces in a rich cheese sauce topped with buttered bread crumbs & parmesan cheese then baked. Garnished with green onion. \$18

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

6 oz \$25 10 oz \$45

add to any entrée (sorry, no alá carte)

6 oz \$18 10 oz \$35

Shrimp choose from lightly breaded & deep fried, scampi (in a garlic butter sauce), Cajun or Mornay. half order ... \$12 full order ... \$15

Stuffed monster shrimp jumbo butterflied shrimp stuffed with deviled crab meat, presented on avocado and pepper sauces. \$20

Tilapia a farm raised white fish with a delicate flavor,

- ❖ **Broiled** topped with dill sauce.

one fillet \$12 two fillets \$15

- ❖ **NOLa** a spicy rub on a broiled tilapia fillet topped with cajun shrimp. \$16

- ❖ **Stuffed** a tilapia fillet surrounds a crab filled dressing that's baked and served under a rich cheese sauce. \$16

Appetizer dinners choose one of our popular appetizers served as a dinner with soup or salad, potato choice & dinner rolls. \$15

- ❖ **Scallops** breaded & deep fried, served with drawn butter.
- ❖ **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 a Mornay sauce. \$16

Bruschetta chicken bread crumbs & pesto cover a boneless chicken breast under fresh tomatoes, green onion & Romano cheese.

one fillet \$13 two fillets \$16

Chicken Bella sautéed portabella mushrooms in a parmesan cream sauce over a grilled chicken breast. \$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 \$19

- ❖ **à l'Orange** broiled until crisp and topped with the classic orange sauce.
- ❖ **deep fried** then dusted with Cajun seasoning.
- ❖ **grilled** for a great barbecue flavor that we finish with a blackberry balsamic glaze.

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

❖ **Pasta and Rice** ❖

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. \$16

Garlic beef stir-fried strips of beef tenderloin, broccoli and onions in a slightly spicy Korean garlic bbq sauce. Served over fluffy white rice. \$16

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. \$15

Mushroom risotto we start with sautéed garlic, onions & mushrooms, then deglaze with a generous splash of white wine, and finish with parmesan cheese to make a creamy risotto. Garnished with shaved parmesan cheese. \$14
with chicken \$16 ~or~ with shrimp \$18

Spicy shrimp & sausage plump shrimp and spicy andouille sausage are sautéed with peppers, onions and tomatoes in Cajun spiced white rice. \$16

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

Lobster ravioli tender pillows of pasta filled with a blend of lobster & cheese in a rich white cheese sauce with mushrooms & grilled asparagus. Garnished with lobster morsels and roasted tomatoes. \$20

Sicilian chicken sautéed peppers, onions and strips of boneless chicken breast in a garlic cream sauce tossed with linguini pasta. Garnished with shaved parmesan. \$15

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. \$15

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. \$16

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>
\$10 sauce only	\$12
\$12 with chicken	\$15
\$13 with shrimp	\$16

a 15% gratuity will be added to groups of 8 or more
an 18% gratuity will 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) \$17 large (14 oz) \$20
larger cuts available upon request

❖ **Children's Menu** ❖

(for children 12 and under only)

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

6 ounce tenderloin *grilled to order,
served with French fries. \$10*

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

Buttered noodles \$6

Children's items served with applesauce

Gift Certificates available in any amount

