

❖ Appetizers ❖

Crab fondue imitation crab and two cheeses blended together with scallions, then baked. Served with a selection of crackers. \$8

Bruschetta Crostini topped with basil pesto, diced tomatoes, green onions and 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

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

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

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

Corn fritters battered & deep fried whole kernel sweet corn nuggets. Served with melted maple butter. \$4

Parmesan cheese curds deep fried white cheddar cheese curds in a seasoned parmesan cheese breading. \$5

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

Crab cakes sweet crabmeat blended with seasonings, breadcrumbs and scallions, served on a sweet and spicy sauce. \$8
(please allow 20 minutes cooking time)

❖ Salads ❖

Asian Thai egg-rolls served on a bed of our jeweled rice pilaf, mixed greens, mandarin oranges, sliced almonds and finished with an orange ginger dressing. \$10

Crab cake our popular crab cakes on mixed greens under a generous serving of Kathy's Louis dressing. \$11

❖ Soups ❖

Baked French onion a special recipe with croutons and two cheeses, baked until golden. \$4 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

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

Potato choices

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

❖ **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 \$15 8 oz \$17 12 oz \$22

New York strip 14 ounces of choice beef char-broiled to order. \$20

Cowboy steak a 16 ounce rib eye with the bone attached for extra flavor. \$24

Porterhouse 24 ounces of steak for the hearty appetite. \$25

Delmonico a trimmed 12 oz boneless rib eye. A real favorite. \$20

❖ **Surf & Turf** ❖

Steak and Shrimp
our 8 ounce filet served with your choice of scampi, Cajun or deep fried shrimp. \$20

Small Steak and Lobster
a 6 ounce tenderloin served with a 6 ounce cold water lobster tail. \$27

Large Steak and Lobster
an 8 ounce tenderloin with a 10 ounce cold water lobster tail. \$42

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 sautéed mushrooms & onions in a rich cream gravy. \$17

Pork chops grilled premium boneless chops brushed with a maple balsamic glaze, then garnished with a mango salsa.
one chop \$13 two chops \$16

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

Pork medallions our super tender medallions on a bed of sage dressing are covered with sliced roasted apples in a mustard and wine sauce. \$17

Thoroughly cooking foods of animal origin reduces the 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** served with either dill butter or lightly dusted with Cajun spices. \$17
- ❖ **Oscar** served with asparagus spears, hollandaise sauce and shrimp. \$20

Roasted salmon flame grilled for a smokey flavor, finished in the oven and topped with a fruit salsa. \$16

Shrimp choose 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, resting on avocado and pepper sauces. \$20

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

Lobster tail cold water tails, served with drawn butter. 6 oz \$23 10 oz \$35
add to any entrée (sorry, no alá carte)
6 oz \$16 10 oz \$28

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

Broiled fish gratin we feature pangasius, a white fish that's broiled under grated cheeses, then drizzled with a lemon herb butter. \$13

Walleye fillets are lightly breaded and deep fried, served with tarter sauce.
one fillet \$15 two fillets \$18

Pan-fried walleye a Canadian walleye fillet is coated in seasoned flour, pan-fried & served with a brown butter mustard brandy sauce with mushrooms and pecans. \$16

Tilapia a farm raised white fish with a delicate flavor, broiled and topped with dill sauce.
one fillet \$12 two fillets \$15

❖ Poultry ❖

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

New England chicken a sautéed chicken breast served on bread stuffing and topped with a cranberry orange compote. \$14

Hot Brown chicken a crisp breaded chicken breast is baked under a white cheese sauce and tomatoes, then garnished with bacon. \$14

Bruschetta chicken bread crumbs & pesto cover a boneless chicken breast topped with tomatoes, green onion & Romano cheese.
one fillet \$12 two fillets \$15

Boursin chicken a breaded then baked, garlic & herb cheese stuffed chicken breast that's smothered with sautéed portabella mushrooms and onions. \$16

Jeweled rice chicken a boneless chicken breast filled with a blend of rice pilaf, green onion, garlic, almonds and dried cranberries. Baked under an Asian inspired glaze. \$15

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 bbq 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

Stir fry stir-fried veggies with chicken ~or~ beef in a honey garlic sauce with a hint of sesame & ginger. Served over white rice. \$15

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

Mussels puttanesca mussels in a lusty tomato sauce flavored with red pepper flakes, capers, black olives and anchovies over linguine pasta. \$18

German style pork our pork medallions on a bed of spaetzle that's sautéed in an herb infused brown butter sauce, finished with a mustard gravy & a side of sauerkraut. \$17

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

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.

Orange chicken crispy chicken combined with stir fried veggies and mandarin orange slices in a zippy orange ginger sauce, served on white rice. Garnished with crunchy sesame seeds. \$15

Kung Pao shrimp large shrimp sautéed with celery & onions in a spicy Korean pepper sauce on a bed of white rice, garnished with dry roasted peanuts. \$16

Lobster ravioli tender pillows of pasta filled with a blend of lobster & cheese in a rich cream sauce that's garnished with lobster morsels. \$20

Lemon garlic shrimp jumbo shrimp in a luxuriously creamy lemon and white wine cheese sauce flavored with freshly ground black pepper & red pepper flakes then tossed with linguini pasta. \$16

Chicken Sofia thinly sliced chicken, spinach, sun-dried tomatoes, black olives, artichokes & Italian herbs tossed with white wine, garlic & pasta, finished with feta cheese. \$16

Mushroom & shrimp risotto creamy rice risotto loaded with garlic, cheese, onions, sautéed mushrooms & savory shrimp all topped with shaved parmesan cheese. \$16

<u>Half order</u>	<u>Full order</u>
\$10 sauce only	\$12
\$12 with chicken	\$14
\$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. \$13 double perch \$21
- ★ **Perch dinner** the same wonderful perch, served as a dinner with soup or salad, choice of potato and fresh breads. \$16
double perch \$24
- ★ additional charge for pan fried perch

❖ **Saturday dinner features ...** ❖

- Prime rib** slow roasted and perfectly seasoned.
small (10 oz) \$17 large (14 oz) \$20
larger cuts available upon request
- Smoked BBQ pork ribs** smoked for hours to produce a tender taste sensation, glazed with our own BBQ sauce before baking.
half rack \$15 full rack \$20

❖ **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

