



RIVER'S EDGE

Est. 2019

STARTERS

MUSSELS / 10

With garlic, onion, tomato, white wine, & Parmesan.
Served with sliced baguette.

FLAMING SAGANAKI / 14

Imported Greek cheese, fried and set aflame tableside.
Served with sliced baguette.

BRUSCHETTA / 8

Roma tomato, garlic, red onion, mozzarella, & balsamic
reduction drizzle served on toasted baguette.

POUTINE / 10

Frites topped with braised beef, fried cheese curds, &
pepper beef gravy. Add a fried egg +1.

WINGS / 8

Tossed in sauce of choice: Buffalo, Honey BBQ, Mango
Habanero, General Tso. Ranch or Bleu Cheese.

CHARCUTERIE BOARD / 15

A rustic array of meats, cheeses, olives, fruits, crackers,
sliced baguette, jam, & stone ground mustard.

HUMMUS PLATTER / 10

Traditional Hummus, Tzatziki, & fresh vegetables served
with raw & fried pita.

PICKLE SPEARS / 7

Breaded & fried, served with homemade ranch.

WISCONSIN CHEESE CURDS / 7

Breaded, fried & served with homemade ranch.



STEAKS

Choice of 2 sides

RIVERSIDE SIRLOIN / 22

Certified Angus Sirloin topped with mushroom gravy & fried onion strings.

FILET MIGNON / 26

Tenderloin - the most tender, melt-in-your-mouth. Lean yet succulent and elegant.

GARLIC PEPPERCORN STEAK TIPS / 18

Tenderloin tips seasoned with garlic peppercorn.

ROSEMARY GARLIC RIBEYE / 29

12oz Certified Angus Ribeye

ENTRÉES

Choice of 2 sides

BACON MAPLE PORK CHOP / 16

Seared pork chop with topped with a maple, bacon, pepper glaze.

GRILLED CHICKEN MARGARITA / 13

Seasoned grilled chicken, topped with pesto, cherry tomatoes, and melted mozzarella cheese.

SHEPARD'S PIE / 12

Ground Certified Angus baked with farm vegetables, spices, and gravy. Topped with
homemade mashed potatoes and cheese. Served with choice of one side

MEAT LOAF / 13

Topped with a sweet, tangy glaze. This family recipe is truly a crowd favorite.

CITRUS DILL GLAZED SALMON / 16

Wild caught salmon fillet with our tangy glaze.

BEER BATTERED COD / 12

Lightly breaded & fried, house-made tartar & lemon wedge.

MAHI MAHI / 17

Baked & finished with a splash of lemon.

SOUP & SALADS

BRUSCHETTA CHICKEN SALAD / 12

Romaine & spring greens topped with grilled chicken, mozzarella, and
balsamic marinated tomatoes & onions. Caesar dressing on the side.

CRISPY CHICKEN SALAD / 12

Spring greens, iceberg, cherry tomato, red onion, shredded cheese, bacon,
& crispy fried chicken. House honey mustard on the side.

STRAWBERRY PECAN SALAD / 13

Romaine & spring greens tossed with strawberries, pecans, gorgonzola,
red onion, & grilled seasoned chicken. Poppseed dressing on the side.

WALDO CHICKEN SALAD / 12

Spring greens topped with grilled seasoned chicken, sliced apple, carrot,
cranberry, celery & candied walnuts. Choice of dressing on the side.

STEAK SALAD / 13

Sirloin tips & gorgonzola served on a bed of spring greens. Choice of
dressing on the side.

WHITE CHICKEN CHILI / BOWL 5 CUP 3.5

FLATBREADS

CHICKEN MARAGHERITA / 11

Grilled chicken, tomato, mozzarella, & creamy basil pesto.

THAI CHICKEN / 11

Spicy peanut sauce, chicken, carrots, red onion, mozzarella, & cilantro.

ITALIAN / 11

Marinera, mozzarella, Italian sausage, & pepperoni.

SMOKED PORKER / 11

Smoked pulled pork, red onion, homemade BBQ sauce, mozzarella, &
cilantro.

PASTA

Served with garden salad

JAMBALAYA / 16

Andouille sausage, chicken, shrimp, & a spicy crema sauce over penne.

CAJUN CHICKEN PENNE / 15

Creamy Alfredo & blackened chicken breast - a classic.

SHRIMP SCAMPI / 16

Grilled shrimp tossed with garlic, lemon, fresh herbs, and parmesan over a bed of butter farfalle noodles.

LOBSTER MAC & CHEESE / 16

Lump tender Maine lobster, farfalle noodles, signature three cheese blend, topped with a crisp panko crumble, & baked to perfection.

TUSCAN GARLIC CHICKEN / 15

Farfalle, grilled chicken, cremini mushrooms, garlic, spinach, roasted tomato, & basil pesto cream sauce.

CHICKEN PARMESAN / 15

Breaded chicken breast, on a bed of linguine, topped with marinara and melted mozzarella cheese.

STEAK & BLEU / 16

Sautéed tender angus beef with linguine, sautéed mushrooms, alfredo, topped with bleu cheese crumbles.

BURGERS

Served with Fries, Salad +2, or Cheese Curds +4

ICE HOUSE PUB / 10

1/3lb Certified Angus Chuck served on grilled brioche bun with garlic aioli, lettuce, tomato, & onion.

SPICY SRIRACHA / 11

Topped with creamy sriracha, pepper jack, bacon, & grilled jalapeños on a grilled brioche.

SMOKEHOUSE / 11

Applewood smoked bacon, homemade bbq, smoked cheddar, mild sweet mustard, & fried onion strings served on grilled brioche.

BLACK & BLEU / 12

Sautéed and blackened mushrooms, caramelized onions, Bleu cheese crumbles, garlic aioli, served on a grilled brioche bun.

HANG OVER / 11

Fried egg and melted American cheese.

ADD CHEESE, CREMINI MUSHROOMS, OR AN EGG +1

ADD BACON +2

SANDWICHES

Served with Fries, Salad +2, or Cheese Curds +4

PULLED PORK / 10

Slow smoked pulled pork, homemade BBQ, served on grilled brioche bun.

HOT BEEF / 10

Tender braised beef sandwich with mashed potatoes, covered in homemade beef gravy. No additional sides.

BOSSY CHICKEN / 11

Crispy chicken fillet with roasted jalapeños, homemade garlic bleu cheese dressing, served on grilled brioche.

DIRTY BIRD / 11

Grilled chicken with smoked cheddar, caramelized onions, & our Kickin' sauce, served on grilled brioche.

LOBSTER ROLL / 13

Chilled chunk lobster tossed in homemade aioli, served on a buttery roll.

CAPRESE CHICKEN / 12

Grilled chicken with balsamic marinated tomato, onion, mozzarella, served on toasted focaccia with garlic aioli & mixed greens.

CUBAN / 12

Grilled ham, roasted pork, Swiss, pickles, & mustard on hot-pressed Cuban bread.

MEATLOAF SANDWICH / 11

Homemade meatloaf, lettuce, tomato, garlic aioli, & sweet ketchup glaze, served on toasted bread.

THE LANDING DIP / 12

Tender braised beef served on a grilled hoagie with garlic aioli, Swiss, and gravy on the side.

SIDES

STEAMED BROCCOLI

GRILLED ASPARAGUS

STEWED TOMATOES

MASHED POTATOES

FRENCH FRIES

BAKED POTATO

SWEET POTATO MASH

STEAKHOUSE POTATO SALAD

GARDEN SALAD

COLESLAW

BROCCOLI SALAD

DESSERTS

LEMON AMARETTO TIRAMISU / 7

Amaretto soaked spongecake, layers of fresh lemon cream, topped with toasted almonds.

CHOCOLATE IRISH CAKE / 7

Chocolate caked smothered with caramel & Bailey's Irish Cream. Served with ice cream, whipped cream, & chocolate drizzle.

WHISKY BREAD PUDDING / 7

Cinnamon, nutmeg, vanilla bread pudding. Served with our famous whisky sauce and ice cream.

CHEESECAKE / 7

New York Style Cheesecake, choice of chocolate or caramel drizzle.

**WE KNOW YOU HAD OPTIONS TO DINE, THANK YOU
FOR CHOOSING RIVER'S EDGE.**

18% gratuity added to groups of 8 or more.



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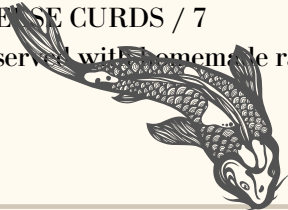
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