



# RIVER'S EDGE

Est.  
2019

## STARTERS

### 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 / 12

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

### CHARCUTERIE BOARD / 16

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

### HUMMUS PLATTER / 11

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

### PICKLE FRIES / 7

Breaded & fried, served with homemade ranch.

### WISCONSIN CHEESE CURDS / 8

Breaded, fried & served with homemade ranch.



## STEAKS

Choice of 2 sides

### RIVERSIDE SIRLOIN / 25

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

### FILET MIGNON / 31

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

### GARLIC PEPPERCORN STEAK TIPS / 22

Tenderloin tips seasoned with garlic peppercorn.

### ROSEMARY GARLIC RIBEYE / 35

12oz Certified Angus Ribeye topped with rosemary butter

## ENTRÉES

Choice of 2 sides

### GRILLED CHICKEN MARGARITA / 15

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

### SHEPARD'S PIE / 13

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 / 17

Wild caught salmon fillet topped with a tangy, citrus glaze.

### BEER BATTERED COD / 14

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

## SOUP & SALADS

### BRUSCHETTA CHICKEN SALAD / 13

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

### CRISPY CHICKEN SALAD / 13

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

### WALDO CHICKEN SALAD / 13

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

### STRAWBERRY PECAN SALAD / 14

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

### WHITE CHICKEN CHILI / BOWL 5 CUP 3.5

## FLATBREADS

### CHICKEN MARAGHERITA / 11

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

### ITALIAN / 11

Marinera, mozzarella, Italian sausage, & pepperoni.

### THAI CHICKEN / 11

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

## PASTA

Served with garden salad

### CAJUN CHICKEN PENNE / 16

Creamy Alfredo & blackened chicken breast - a classic.

### LOBSTER MAC & CHEESE / 18

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

### STEAK & BLEU / 19

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

### TUSCAN GARLIC CHICKEN / 16

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

### CHICKEN PARMESAN / 16

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

## BURGERS

Served with Fries. Sub 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 / 12

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

**ADD CHEESE, CREMINI MUSHROOMS, JALAPENOS, OR EGG +1**

**ADD BACON +2**

### BLACK & BLEU / 12

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

### SMOKEHOUSE / 12

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

## SANDWICHES

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

### PULLED PORK / 10

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

### HOT BEEF / 11

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

### BOSSY CHICKEN / 12

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

### DIRTY BIRD / 12

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

### CAPRESE CHICKEN / 13

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

### MEATLOAF SANDWICH / 12

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

### THE LANDING DIP / 12

Tender braised beef served on a grilled hoagie with garlic aioli, Swiss cheese, 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. Topped 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.*