



# RIVER'S EDGE

Est. 2019

## STARTERS

### MUSSELS / 10

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

### FLAMING SAGANAKI / 14

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

### BRUSCHETTA / 8

Roma tomato, garlic, red onion, mozzarella, basil, and balsamic reduction served on toasted baguette.

### POUTINE / 10

Frites topped with braised beef, fried cheese curds, & pepper beef gravy

### WINGS / 8

Tossed with choice of sauce: buffalo, barbecue, mango habanero, General Tso

### CHARCUTERIE BOARD / 14

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

### HUMMUS PLATTER / 10

Hummus, Tzatziki, & fresh vegetables served with 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 / 24

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

### GARLIC PEPPERCORN TIPS / 18

Tenderloin tips seasoned with garlic peppercorn.

### ROSEMARY GARLIC RIBEYE / 27

12oz Certified Angus Ribeye marinated in rosemary & garlic.

## ENTRÉES

Choice of 2 sides

### BACON MAPLE PORK CHOP / 15

Seared pork chop with bacon, maple, pepper glaze.

### SHEPARD'S PIE / 11

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

### MEAT LOAF / 11

With a sweet, tangy glaze.

### BANGERS & MASH / 15

An Irish classic: two sausages, one spiced with sage & thyme, the other nutmeg & ginger.

Served with mashed potatoes topped with red wine onion gravy. Served with choice of 1 side.

### CITRUS DILL GLAZED SALMON / 16

Wild caught salmon fillet with our tangy glaze.

### LEMON COD / 15

Pacific cod with a buttery bread crumb coating.

### MAHI MAHI / 17

Baked & finished with a splash of lemon.

## SOUP & SALADS

### BRUSCHETTA CHICKEN SALAD / 12

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

### CRISPY CHICKEN SALAD / 12

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

### STRAWBERRY PECAN SALAD / 13

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

### WALDO CHICKEN SALAD / 12

Spring greens tossed with marinated chicken, sliced apple, cranberry, carrot, 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.

### CHICKEN TORTILLA SOUP / 5

## FLATBREADS

### CHICKEN MARAGHERITA / 10

Grilled chicken, tomato, mozzarella, basil pesto, & lemon garlic sauce.

### THAI CHICKEN / 10

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

### ITALIAN / 10

Marinara, mozzarella, Italian sausage, & pepperoni.

### SMOKED PORKER / 10

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

## PASTA

Served with salad

### JAMBALAYA / 16

Andouille sausage, chicken, shrimp, & a spicy crema sauce over a bed of pasta.

### CAJUN CHICKEN PENNE / 15

Creamy Alfredo & blackened chicken breast.

### SHRIMP SCAMPI / 15

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

### TUSCAN GARLIC CHICKEN / 14

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

### DRUNKEN MUSSELS / 15

Linguini tossed with garlic, lemon, mussels, and white wine marinara.

### LOBSTER MAC 'N CHEESE / 16

Chunks of tender Maine lobster, topped with a crisp panko crumb.

## BURGERS

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

### ICE HOUSE PUB / 10

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

### SPICY SRIRACHA / 11

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

### SMOKEHOUSE / 11

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

### 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.

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.

### HOT BEEF / 10

Tender braised beef sandwich with mashed potatoes, covered in homemade beef gravy.

### LOBSTER ROLL / 13

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

### MAHI MAHI SANDWICH / 13

Served on a grilled hoagie with lettuce, tomato, & mayo.

### CUBAN / 12

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

### CAPRESE CHICKEN / 12

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

### SMOKED SICILIAN / 12

Smoked ham, pepperoni, mozzarella, balsamic marinated tomato-onion relish, served on toasted focaccia with mixed greens.

### MEATLOAF SANDWICH / 10

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

### THE LANDING DIP / 12

Tender braised beef served on a grilled hoagie with garlic aioli, Swiss, and rosemary onion 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.

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

*18% gratuity added to groups of 8 or more.*



# **FAMILY STYLE MEALS**

**SERVES 3-4**  
**ONE ENTREE + ONE SIDE \$19.99**  
**ONE ENTREE + TWO SIDES \$24.99**

**ENTREES:**  
**SHEPHERD'S PIE**  
**POT ROAST**  
**MEATLOAF**  
**CHICKEN TENDERS**  
**CHICKEN PARMESAN**

**SIDES:**  
**GARLIC MASHED**  
**BAKED POTATO**  
**GREEN BEANS**  
**GARDEN SALAD**  
**STEAMED BROCCOLI**  
**COLESLAW**  
**POTATO SALAD**  
**BROCCOLI SALAD**

## **TAKE & BAKE CARRY OUT**

**RIVER'S EDGE | 104 CAPITOL | 605.664.2779**

# River's Edge

## Lenten Menu



**GUINNESS Beer Battered Crispy Cod** served basket style with golden French fries and creamy coleslaw with our homemade tartar sauce. 10.99

**Maple Cedar Salmon** Subtle smoked flavor, served with garlic mashed potatoes and grilled asparagus. 16.99



**Coconut Encrusted Shrimp** served with our signature pina colada sauce, potato or rice and choice of a garden salad, homemade soup, or vegetable. 15.99

**Pecan Crusted Tilapia** on a bed of rice with steamed broccoli with choice of a garden salad or homemade soup. 13.99



**Skewered Shrimp** brushed with a delightfully tangy lime and garlic glaze served on a bed of rice pilaf with steamed vegetables. 16.99