River's Edge Restaurant Menu

Lunch Served | Monday – Saturday: 11:30 AM – 1:30 PM
June 1st – June 6th, 2020

DAILY LUNCH SPECIALS
Meals are $9.00 All Inclusive

MONDAY, JUNE 1ST
Soup du jour: Roasted Tomato

<table>
<thead>
<tr>
<th>Country Fried Steak</th>
<th>Seafood Linguini</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9  Beef steak battered and fried topped with rich country gravy. Served with mashed potatoes and corn.</td>
<td>$9 Linguini tossed in tomato butter sauce with shrimp and scallops sundried tomatoes, asparagus, and roasted red peppers.</td>
</tr>
</tbody>
</table>

TUESDAY, JUNE 2ND
Soup du jour: Turkey Wild Rice

<table>
<thead>
<tr>
<th>Louisiana Crab Melt</th>
<th>Pastrami &amp; Swiss on Pretzel Roll</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9 Imitation crab salad topped with melted American cheese and sliced tomato, served on toasted sour dough bread with a side of potato chips and fruit.</td>
<td>$9 Hot smoked pastrami, Swiss cheese, and bistro sauce on pretzel roll. Served with potato chips and Russian coleslaw.</td>
</tr>
</tbody>
</table>

WEDNESDAY, JUNE 3RD
Soup du jour: Navy Bean & Ham

<table>
<thead>
<tr>
<th>Swedish Meatballs</th>
<th>Tilapia with Mango Salsa</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9 Meatballs simmered in rich gravy with sour cream, served over egg noodles with green beans Amandine.</td>
<td>$9 Tilapia topped with a mango pineapple salsa. Served with a side of cilantro rice and green beans Amandine.</td>
</tr>
</tbody>
</table>

THURSDAY, JUNE 4TH
Soup du jour: Chicken Noodle

<table>
<thead>
<tr>
<th>BBQ Pork Rib Sandwich</th>
<th>Teriyaki Chicken Stir Fry</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9 Tender Barbequed pork rib served on a hoagie roll. Served with coleslaw, beer battered fries, and pickle chips.</td>
<td>$9 Diced chicken breast stir fried with mixed vegetables and Teriyaki sauce. Served over fried rice.</td>
</tr>
</tbody>
</table>

FRIDAY, JUNE 5TH
Soup du jour: Seafood Gumbo

<table>
<thead>
<tr>
<th>Liverwurst Sandwich</th>
<th>Fried Cod</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9 Sliced liverwurst with mayo and red onion served on rye bread and finished with pasta salad and a side of carrots.</td>
<td>$9 Beer battered cod filets served with a side of baby carrots and chive fries.</td>
</tr>
</tbody>
</table>

SATURDAY, JUNE 6TH
Soup du jour: French Onion

<table>
<thead>
<tr>
<th>Sloppy Joe</th>
<th>Bacon &amp; Cheese Quiche</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9 An American classic: seasoned ground beef, onions, green peppers, and barbeque sauce slow cooked, served on a bun with a potato wedges and fruit.</td>
<td>$9 Egg, bacon, and cheddar cheese baked in a pie crust sliced and served with a fresh baked muffin and fresh fruit.</td>
</tr>
</tbody>
</table>
River's Edge Restaurant Menu

Dinner Served | Monday – Friday: 4:30 – 6:00 PM
June 1st – June 5th 2020

DAILY DINNER SPECIALS
Meals are All Inclusive $9
Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, JUNE 1ST
Soup du jour: Roasted Tomato

Honey Glazed Salmon $9
Salmon filet glazed with honey and Dijon mustard served with lemon wild rice, snap peas and bean sprouts.

Chicken Cordon Bleu $9
A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice blend and chef blend vegetables.

TUESDAY, JUNE 2ND
Soup du jour: Turkey Wild Rice Soup

BBQ Chicken Thigh $9
Grilled barbecued chicken thigh with roasted red potatoes and chef’s mixed vegetables.

Summer Shrimp Salad $9
Grilled shrimp, fresh berries, toasted almonds, and Feta cheese served with mixed greens and honey-Balsamic vinaigrette.

WEDNESDAY, JUNE 3RD
Soup du jour: Navy Bean & Ham

Sweet Italian Sausage $9
Grilled Italian sausage and seared peppers served with a marinara sauce over garlic pasta with a side of garlic bread.

Curry Chicken with Cashews $9
Tender chicken, fresh vegetables and cashews stewed in fragrant coconut curry sauce. Served over Jasmine rice.

THURSDAY, JUNE 4TH
Soup du jour: Chicken Noodle

Grilled Steak $9
Grilled beef steak topped with sautéed onions served with baked potato and cauliflower with hollandaise.

Smothered Chicken $9
Seared chicken breast topped with a mushroom gravy, served with baked potato and cauliflower with hollandaise sauce.

FRIDAY, JUNE 5TH
Soup du jour: Seafood Gumbo

Grilled Chicken Caesar Salad $9
Grilled chicken tossed with romaine lettuce, Caesar dressing, croutons, and parmesan cheese.

Fried Perch $9
Wisconsin lake perch seasoned and fried golden brown, served with potato pancakes, apple sauce, creamy coleslaw, and tartar sauce.

SATURDAY AND SUNDAY - CLOSED