River’s Edge Restaurant Menu

Lunch Served | Monday – Saturday: 11:30 AM – 1:30 PM
Sunday Brunch: 11:30 AM – 1:00 PM | $10.50
August 31st - September 5th

DAILY LUNCH SPECIALS
Meals are $9.00 All Inclusive

MONDAY, AUGUST 31ST
Soup du jour: Creamy Tarragon Chicken

Sesame Pork
Slow cooked pork tossed with vegetables and
finished with sweet & sour sauce atop Basmati rice.

Open Faced Turkey
Roasted sliced turkey served over toast points
with a side of green beans.

TUESDAY, SEPTEMBER 1ST
Soup du jour: Split Pea and Ham

Chicken Alfredo
Fettucine noodles topped with a creamy alfredo sauce
and grilled chicken breast, served with Italian
vegetables.

BBQ Beef Brisket Sandwich
Slow cooked beef brisket covered in barbeque
sauce served on a hoagie bun with a side of corn
on the cob, coleslaw.

WEDNESDAY, SEPTEMBER 2ND
Soup du jour: Beef Barley

Fried Chicken
Fried chicken served with loaded mashed potato
and peas & carrots.

Sliced Beef
Slow cooked beef sliced and served with loaded
mashed potatoes and peas & carrots.

THURSDAY, SEPTEMBER 3RD
Soup du jour: French Onion

Beef & Broccoli Stir Fry
Beef and broccoli tossed with stir fry sauce served
over a bed of herb rice.

Baked Haddock
Baked haddock topped with an herb butter
served with herb rice and grilled vegetables.

FRIDAY, SEPTEMBER 4TH
Soup du jour: Cream of Tomato

Lemon Pepper Cod
Cod filet topped with lemon pepper seasoning.
Served with brown sugar roasted carrots & buttered
red potatoes.

Chicken & Dumplings
Diced chicken & homemade dumplings, simmered in gravy with carrots, peas, red
pepper, and onions.

SATURDAY, SEPTEMBER 5TH
Soup du jour: Minestrone

Meat Lasagna
Homemade meat lasagna made with house
marinara and ground beef served with snow peas,
red peppers, and garlic bread.

Chicken Kiev
Breaded chicken breast stuffed with an herb
compound butter, fried to a golden brown.
Served with cream sauce, wild rice blend, &
snow peas with red peppers.
DINNER SPECIALS
Meals are All Inclusive $9
Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, AUGUST 31ST
Soup du jour: Creamy Tarragon Chicken

Liver & Onions $9
Sautéed liver topped with sautéed onions and bacon. Served with garlic parsley potatoes and roasted beets and carrots.

Spinach & Artichoke Cavatappi $9
Sautéed spinach leaves, artichoke hearts, cavatappi pasta, grilled chicken breast, parmesan cheese and grape tomato.

TUESDAY, SEPTEMBER 1ST
Soup du jour: Split Pea & Ham

Baked Salmon $9
Salmon fillet baked with lemon and fresh dill. Served with a baked potato and side of broccoli.

Steak Salad $9
Grilled flank steak sliced and served over romaine lettuce with red onion, artichoke hearts and blue cheese dressing.

WEDNESDAY, SEPTEMBER 2ND
Soup du jour: Beef Barley

Roasted Pork $9
Roasted pork served a top a fresh baked biscuit with grilled mushrooms. Served with snow peas.

Spaghetti and Meatballs $9
Spaghetti pasta tossed in garlic butter and finished with house made marinara sauce and meatballs. Served with snow peas and garlic toast.

THURSDAY, SEPTEMBER 3RD
Soup du jour: French Onion

Lemon Baked Chicken $9
Baked chicken breast topped with sliced lemon and served with a side of buttered potatoes and cauliflower.

Chili Mac $9
Homemade chili tossed with macaroni pasta and finished with Cheddar cheese served with a side of cauliflower.

FRIDAY, SEPTEMBER 4TH
Soup du jour: Cream of Tomato

Sautéed Walleye $9
Sautéed walleye pike served with a side of cous cous pilaf and California blend vegetable.

Cuban Sandwich $9
Pulled pork, ham, Swiss cheese, mustard and pickles served on a hoagie bun with a side of onion rings and a pickle.

SATURDAY AND SUNDAY - CLOSED