



Welcome to the River Deck ... a historic restaurant with a contemporary twist.

Appetizers

SALMON CAKE 24

Baked salmon cake served with a succotash sauté and a citrus dill Beurre Blanc. **

BAKED BRIE 19

Brie baked with grapes, rosemary and hot honey served with crackers.

SMOKED SALMON DIP 19

House made and served with fried pita chips.

TUNA NACHOS 24

Freshly made tortilla chips served with pan seared tuna, tomato, micro greens and Sriracha aioli. **

CHICKEN WINGS 20

Crispy chicken wings tossed in a dill pickle ranch. **

Sandwiches & Salads

Sandwiches Served with French Fries, Kettle Chips, or our House Salad tossed with a Balsamic Vinaigrette

GRILLED STEAK SALAD 22

6 Ounce Sirloin Steak grilled and served on Spring Mix with bleu cheese crumbles, tomatoes, cucumbers, charred red onion and drizzled with our House Balsamic. **

BURGER 29

Half Pound Grilled Wagyu Beef patty served with sharp cheddar cheese, red wine caramelized onion jam, and roasted garlic horseradish sauce. Served on a Telera Roll. **

SMOKED SALMON SALAD 20

Spring mix topped with aged cheddar cheese, lemon infused wild rice, smoked Alaskan Salmon and tossed in a Lemon Vinaigrette.

WALLEYE SANDWICH 27

8 oz. Pan Seared Walleye fillet topped with Spring Mix, tomato and a caramelized onion and stone ground mustard sauce. Served on a Telera Roll. **

Entrées

Served with a dinner roll and our House Salad tossed with a Balsamic Vinaigrette

PASTA PUTTANESCA 26

Fettuccine noodles tossed in a house made Puttanesca sauce.

PORK TENDERLOIN 35

Pan seared pork tenderloin served and a sauté of fingerling potatoes, green beans and garlic. Served with a stone ground mustard cream. **

BEEF TENDERLOIN 58

8 oz. pan seared beef tenderloin served with caramelized Brussels sprouts, whipped potatoes and a Cabernet Demi-Glace. **

DUCK 33

Pan seared duck breast with served with carrot puree, crispy Brussels sprouts, walnut infused wild rice, and an orange Sriracha glaze. **

POKE BOWL 38

Pan seared tuna, Jasmine Rice, mango salsa, spicy mayo, topped with eel sauce and tobiko. **

SCALLOPS 52

Fresh pan seared Sea Scallops served with a parsnip purée, wild mushrooms, crispy potatoes and truffle essence. **

****Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.**

20% gratuity added to groups of 8 or more.