



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

Appetizers

WALLEYE CAKE

Seared walleye cake served with a citrus aioli. **

CHEESE PLATE

Four artisanal cheeses, crackers, grapes and candied walnuts.

CEVICHE

Shrimp, cucumber, tomato, and onion in citrus juice served with house made tortilla chips. **

TUNA NACHOS

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

CHICKEN WINGS

Crispy chicken wings tossed in our homemade Caribbean jerk rub and mango barbeque sauce. **

Sandwiches & Salads

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

GRILLED STEAK SALAD

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

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

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

WALLEYE SANDWICH

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

LEMON PASTA

Fettucine served with shaved asparagus, fresh basil and tossed in Meyer lemon olive oil and fresh lemon juice.

-Add shrimp **

PORK TENDERLOIN

Grilled pork marinated in garlic, rosemary and maple syrup. Served with sweet potato puree, crispy brussels sprouts with a Chipotle and maple jus. **

BEEF TENDERLOIN

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

DUCK

Pan seared duck breast marinated in orange and ginger. Served with a pepita crumble, chevre cream, macerated raspberry, orange supreme and crispy prosciutto. **

POKE BOWL

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

SCALLOPS

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

HALIBUT

Seared 8 oz halibut served with white bean purée, crispy scallion rice, bok choy and a beet reduction. **

**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 / 3% fee on all card transactions