

Lunch

Appetizers

- BRUSHETTA** - a blend of fresh tomatoes, garlic, olive oil and basil over grilled French bread and drizzled with aged balsamic. \$ 7.50
- CEVICHE** - a blend of crab and shrimp, fresh cilantro, red onion and chives marinated in a Tequila lime sauce, served with herb tortilla chips. \$10.00
- SHRIMP COCKTAIL** - large shrimp served with a citron vodka cocktail sauce with lemon. \$11.00
- CALAMARI** - calamari lightly seasoned and deep-fried, served with basil sour cream. \$ 8.75
- CHICKEN SATAY** - three marinated and grilled skewers of chicken drizzled with a Thai peanut sauce, served with a spicy slaw. \$ 9.00
- LAVOSH** - flatbread with grilled chicken, red and yellow peppers, pineapple, pesto, mozzarella and pecorino cheese. \$ 9.50
- CAJUN CATFISH FINGERS** - farm-raised catfish fillets, cajun battered and deep-fried, served with chipotle mayonnaise. \$ 8.75
- CRAB CAKES** - a sweet blend of snow and lump crab meat, lightly fried and served with a curry sauce. \$11.00
- CHEESE PLATE** - assorted cheeses with roasted garlic, fresh fruit and French bread. \$11.00
- SMOKED SALMON** - with tomato crostini, herbed goat cheese, served with dill sauce \$ 8.50
- ARTICHOKE RAMEKIN** - a creamy blend of artichoke hearts, fresh spinach, water chestnuts and Parmesan cheese served with carrots and rye bread (please allow 15-20 minutes). \$ 9.00



Salads and Combinations

served with French bread

- GRILLED CHICKEN SALAD** - sliced chicken breast, apples, grapes and toasted pecans on a bed of romaine, served with creamy tarragon dressing. \$ 9.00
- SUMMER SALAD** - of turkey, pears, figs, cranberries and walnuts, tossed with romaine and iceberg lettuce in a brandy vinaigrette topped with shaved asiago. \$10.50
- ORIENTAL SALAD** - your choice of chicken or shrimp with shredded Napa and red cabbage, black olives, water chestnuts and mandarin oranges, tossed with oriental dressing; topped with crunchy wontons. \$ 9.50
- CURRIED CHICKEN SALAD** - yogurt-baked chicken tossed with red grapes in a curried cream dressing, garnished with cashews and served with homemade pumpkin bread. \$10.50
- STRAWBERRY CHICKEN SALAD** - grilled chicken, red onion, strawberries, toasted pecans and goat cheese on a bed of fresh greens tossed in balsamic vinaigrette. \$11.00
- BLACKENED YELLOWFIN TUNA SALAD** - grilled medium-rare, served on mixed greens with Greek olives, roasted tomatoes, french and blue cheese dressing. \$13.00
- GRILLED SIRLOIN OR BLACKENED SHRIMP** - with peppers, red onion and blue cheese on a bed of romaine tossed in pomegranite balsamic vinaigrette. \$13.50
- CLASSIC CAESAR SALAD** - romaine and garlic croutons tossed in our homemade dressing and topped with grated parmesan, cracked black pepper, cherry tomatoes and anchovies. \$ 8.50
with *grilled chicken breast or blackened salmon* \$12.00
- THE TRIPLE DOCKER** - sandwich of the day, cup of soup, and a green salad topped with house vinaigrette. \$10.50
- SOUP AND SANDWICH** - a cup of homemade soup and your choice of a smoked turkey, roast beef with horseradish or a ham and swiss sandwich.
soup and 1/2 sandwich \$ 7.50 soup and sandwich \$ 8.50
- THE RIVERSIDE BANQUET** - a cup of homemade soup and your choice of a small caesar salad or mixed greens salad, served with fresh fruit and French bread. \$ 9.50
- CHICKEN WILD RICE SOUP** - our house specialty
- SOUP OF THE DAY** - served with French bread

cup \$ 4.00
bowl \$ 5.00

Sandwiches

served with kettle chips or cottage cheese
(french fries or green salad available for \$1.50)

- MEDITERRANEAN CHICKEN SANDWICH** - grilled chicken breast with rosemary, crumbled feta, roasted tomatoes, spring greens and lemon vinaigrette on a toasted bun. \$ 9.50
- FRESH TUNA SANDWICH** - seared Yellow Fin tuna topped with Cal-Asian mayonnaise, sprouts and lettuce. \$10.00
- GRILLED SALMON ON FOCACCIA** - grilled salmon served open-faced on focaccia with cucumber dill cream cheese, red pepper, onions and spring greens drizzled with balsamic. \$10.50
- WALLEYE SANDWICH** - pan-fried walleye topped with lemon caper sauce, mixed greens and red onion. \$10.50
- SWEET POTATO AND AVOCADO SANDWICH** - onions, Havarti cheese, cucumbers and alfalfa sprouts served on rye bread with a tahini-poppysseed spread. \$ 9.00
- REUBEN OR RACHEL** - corned beef or turkey with sauerkraut, swiss cheese and Thousand Island dressing, grilled on rye bread. \$ 9.50
- STEAK SANDWICH** - slices of grilled steak served on a ciabatta with a roasted tomato cream cheese and balsamic caramelized onions and mixed greens. \$14.00
- DOCK BURGER** - certified Angus beef, grilled and served on an onion bun with lettuce, and onion. Add swiss or cheddar .35 sauteed mushrooms .75 \$ 9.00
- PEPPER CHEESE BURGER** - grilled certified Angus beef seasoned with cajun spices and topped with fried onions and pepper jack cheese on a bun. \$ 9.50
- BARGE BURGER** - 10 oz. grilled BBQ bacon burger with Maytag blue cheese on a potato bun with red leaf lettuce and onions. \$11.00

*for your safety, we prepare all hamburgers medium, medium-well and well only



Entrees

served with mixed greens salad and French bread
(cup of soup available for an additional \$2.50)

- ATLANTIC SALMON** - with honey-soy glaze and wasabi, served with wild rice pilaf and fresh vegetables. \$13.00
- BLACK AND BLUE TUNA** - blackened yellowfin tuna topped with Maytag blue cream sauce, served with wasabi mashed potatoes and asparagus. \$14.00
- PROSCIUTTO WRAPPED OCEAN FISH IN MUSHROOM RAGOUT** - wild mushrooms, roma tomatoes, crushed garlic, extra virgin olive oil over mashed potatoes and asparagus. \$15.00
- SHIITAKE ENCRUSTED CHICKEN BREAST** - a chicken breast baked in a shiitake breading and finished with a light sherry sauce, served with mashed potatoes and fresh vegetables. \$14.00
- GRILLED PORK CHOP** - with black cherry balsamic, served with mashed potatoes and steamed broccoli. \$13.00
- CHICKEN ZITI** - chicken, pea pods and roma tomatoes in a garlic cream sauce tossed with ziti noodles. \$11.50
- SHRIMP DIABLO** - butterflied shrimp and roasted red peppers tossed with a spicy Creole cream sauce and fusilli pasta. \$12.50
- SCALLOP PUTANESCA** - fresh sea scallops tossed with fresh basil, tomatoes, greek olives, feta and linguini. \$15.50
- VEGETABLE RISOTTO** - medallions of vegetable strewn risotto cakes lightly fried on a bed of wilted spinach with a lemon, butter and garlic sauce, finished with sharp greens and chopped red peppers. \$10.50



For Dessert

Your server will offer a menu featuring our delicious desserts

A 16% gratuity will be added on groups of 8 or more

Gift Certificates Available