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FOR THE TABLE

RIVER'S BEND CHILI 9
Cheddar Jack | Oyster Crackers

GRAZING BOARD 23
Specialty Meats and Cheeses | Crackers | Pickles | Jams | Fruit

BOURBON GLAZED BRUSSELS 15
Applewood Smoked Bacon | Bourbon Maple Syrup | Cranberries | Sea Salt

TUNA NIGIRI HW 18
Crispy Rice | Ahi Poke | Sesame Seeds | Scallions | Wasabi

BAKED LOBSTER DIP 19
Cheddar & Monchego Cheese | Garlic | Sherry | Grilled Naan Bread

CRISPY CALAMARI 15
Baby Sweet Peppers | Banana Peppers | Remoulade

CHICKEN WINGS 17
Choice of Boneless or Traditional | House Made Ranch or Blue Cheese Dressing | Celery
Choice of Sauce: Buffalo | Sticky Garlic Hoisin | BBQ | Mango Habanero

HARISSA SPICED CARROTS 9
Whipped Feta | Roasted Walnuts | Hot Honey | Mint

THE LADLE & THE LEAF

Grilled Chicken 6 | Salmon 16 | Sirloin Steak 12

KNIFE AND FORK CAESAR 12
Baby Gem Lettuce | House Made Caesar Dressing | Parmesan | Herbed Breadcrumbs

THE WEDGE 12
House Made Ranch Dressing | Blue Cheese Crumbles | Grape Tomatoes | Hard Cooked Egg | Applewood Bacon

SEARED AHI TUNA SALAD HW 18
Mixed Greens | Purple Cabbage | Watermelon Radish | Carrots | Edamame Cucumbers | Avocado | Sesame Ginger Dressing

AUTUMN APPLE SALAD 12
Romaine | Feta | Butternut Squash | Apples | Walnuts | Cranberries | Apple Cider Vinaigrette

SIGNATURE STACKS

Crafted with Quality ingredients and bold flavors, turning a classic into something special. Served with your choice of a side.

CRISPY SCHNITZEL SANDWICH 15
Fischer Farms Pork | Dijonnaise | Lettuce | Tomato | House Made Pretzel Bun

SMOKED GOUDA SMASHBURGER 18
Sakura Wagyu | Smoked Gouda Cheese Sauce | Caramelized Onions
Bearnaise Aioli | Brioche Bun

RIVER'S BEND CLUB 15
Oven Roasted Turkey Breast | Black Forest Ham | Cheddar | Swiss | Bacon
Lettuce | Tomato | Dijonnaise

THE GLTE 13
Glier's Goetta | Gem Lettuce | Heirloom Tomatoes | Over Hard Egg
Toasted House Made Pumpernickel Bread

LOBSTER SLIDERS 18
Creme Fraiche | Tarragon | House Made Rolls

PLAYERS BURGER 16
Lettuce | Tomato | Onion | Pickles | American Cheese | Brioche Bun

FRIED CATFISH SANDWICH 14
Brioche | Lettuce | Tomato | Remoulade

HAND TOSSED PIZZA

THE FLYING PIG 17
San Marzano Tomato Sauce | Mozzarella | Pepperoni | Sausage & Proscuitto

FOR "GOETTA" BOUT IT 14
Glier's Goetta | Mozzarella | Crushed Red Peppers | Passata

HOT HONEY PIZZA 15
Sopressata | Hot Honey | Mozzarella | Oregano | Tomato Sauce

THE GREEK HW 16
Garlic Oil | Mozzarella | Whipped Feta | Cherry Tomatoes | Green Olives
Red Onion | Garlic Confit | Oregano

HW – Health & Wellness

Consumming raw or undercooked meats, poultry, seaffod, shellfish, or eggs may increase your risk of foodborne illness. 48443

BIG PLATES

Comfort & flavor, bringing together the best of seasonal ingredients and timeless favorites.

LAKE EERIE WALLEYE 27
Pan-Seared | Quinoa | Grilled Brocollini | Verjus Cream Sauce | Charred Lemon

LOBSTER TAGLIATELLE 26
Blistered Tomatoes | Champagne Cream Sauce | Manchego Cheese | Megan's Basil

PORK SCHNITZEL 24
Pretzel Breaded Porkloin | Mustard Spatzle | Grilled Asparagus | Cabbage Slaw

PAN-SEARED VERLASSO SALMON 27
Whipped Feta | Grilled Asparagus | Roasted Yukon Potatoes | Charred Lemon

TENDERLOIN FILET 48
Grilled Asparagus | Robuchon Potatoes | Tarragon Cream

BRAISED SHORT RIB PASTA 24
Tomato Cream Sauce | House Made Pappardelle | Manchego | Mushroom | Blistered Tomatoes | House Grown Basil

STEAK FRITES 30
10 oz. Black Hawk Farms Sirloin | Hand Cut Fries | Bearnaise Aioli

SALMON BOWL HW 22
Farro | Avocado | Black Beans | Pepitas | Arugula | Apple Cider Vinaigrette
Grilled Lemon

AUTUMN GRAIN BOWL 14
Brown Rice | Kale Sprouts | Butternut Squash | Dried Cranberries | Feta
Cashews

SIDES

HAND CUT FRIES 5

SWEET POTATO FRIES 5

CRAFT BEER BATTERED ONION RINGS 5

SEASONAL FRUIT 5

CHOPPED CAESAR 5
Romaine | House Made Caesar | Parmesan | Croutons
Add Grilled Chicken 6 | Salmon 16 | Sirloin 12

BROCCOLINI 5

drink

BREWS

MILLER LITE

COORS BANQUET

COORS LIGHT

CORONA LIGHT

CORONA PREMIER

MODELO ESPECIAL

VOODOO RANGER JUICY HAZE IPA

WHITE CLAW HARD SELTZER

HIGH NOON TEQUILA SELTZER

HIGH NOON VODKA SELTZER

RED BULL ENERGY DRINK

Featured Beer on Tap

MODELO ESPECIAL

MILLER LITE

NEW BELGIUM FAT TIRE BELGIAN WHITE

ATHLETIC NON-ALCOHOLIC

SMOKEY BLUE MOON SHANDY

Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup

COCKTAILS

THE COUNT OF MONTE CRISTO

Jim Beam Bourbon | Campari | Amaretto Disaronno

FLECHA PALOMA

Flecha Azul Blanco Tequila | Grapefruit Juice | Lime Juice | Agave

SMOKED OLD FASHIONED

Woodford Reserve Bourbon | Simple Syrup | Orange Bitters

RANCH WATER

Patrón Silver Tequila | Sparkling Water | Lime

NEGRONI

New Amsterdam Gin | Sweet Vermouth | Campari

CLUB MAI TAI

Cruzan Light Rum | Orange Juice | Pineapple Juice | Myers's Rum

PEACH TEA

Yellowstone Bourbon | Freshly Brewed Sweet Tea | Peach Schnapps

BACK NINE SPRITZ

Tito's Handmade Vodka | Lemonade | Club Soda

WINE

LA MARCA
Prosecco

CANYON ROAD
Chardonnay

TALBOTT KALI HART
Chardonnay

MASO CANALI
Pinot Grigio

KIM CRAWFORD
Sauvignon Blanc

LA JOLIE FLEUR
Rosé

HAHN SLH
Pinot Noir

MEIOMI
Pinot Noir

FREI BROTHERS
Merlot

POGGIO AL TESORO SOLOSOLE
Vermentino

PRATI BY LOUIS M. MARTINI
Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA
Toscana Blend

CANYON ROAD
Cabernet Sauvignon

MATUA
Sauvignon Blanc