

Appetizers

Captain's Combo

A bountiful portion of crispy onion rings, spicy buffalo wings and our hand-wrapped mozzarella logs served with marinara dipping sauce. 8.00

Chilled Shrimp Martini

Five jumbo tail-on shrimp served straight up in a chilled martini glass with horseradish cocktail sauce. 7.00

Mozzarella Marinara

Wisconsin string cheese rolled up in crispy egg roll wrappers and served with marinara sauce. 5.50

Pan Seared Sea Scallops

A tasty portion of delicately sautéed scallops presented in a curry lime vinaigrette. 6.00

Salads

Salmon or Chicken Caesar Salad

Tender morsels of broiled salmon or charbroiled chicken breast layered atop crisp romaine lettuce, with homemade croutons, anchovies, tomato and traditional Caesar dressing. 8.50

Citrus Salmon or Grilled Shrimp Salad

Fresh salmon or grilled shrimp over fresh spring mix dressed with mandarin oranges, walnut pieces and balsamic orange vinaigrette. 9.00 Combo with Salmon and Shrimp. 14.00

Triple Salad Delight

Scoops of tuna salad, chicken salad and cottage cheese with fresh vegetables and fruit garnish on a bed of crisp lettuce. 8.00

Monterey Grilled Chicken Salad

Crisp romaine lettuce dressed with cherry tomatoes, red onion, bacon, croutons, shredded marble jack cheese, topped with char-grilled chicken breast and ranch dressing. 7.50

Soup

Baked French Onion

Served in a crock with melted mozzarella cheese and homemade croutons. 3.95

Soup du Jour

Cup 1.95 Bowl 2.50

“Light” House Entrées

For the lighter appetites

Fabulous Five Shrimp Plate

Our crispy gulf shrimp, served with seafood sauce. 11.00

One Chop

A single cut of our country crusted Iowa pork chop. 10.75

Chicken ‘n Bacon Alfredo

A traditional favorite with the complements of button mushrooms, onions and hickory smoked bacon. 10.50

Citrus Salmon Filet

A smaller catch of this River Room Favorite. 11.00

Potato Crusted Cod Medallions

White and flaky cod topped and broiled with seasoned mashed potatoes and served with chive cream. 10.50

Blackened Salmon

Lightly coated in a blend of peppers and herbs then seared in a hot cast iron skillet and served with roasted garlic and tomato salsa. 11.00

Sun-dried Tomato Cream Ravioli

Jumbo cheese ravioli with a sun-dried tomato cream sauce, finished with a sprinkle of fresh parsley. 10.50

5 oz. Tenderloin

Hand trimmed choice steer filet. 12.00

8 oz. Ribeye

Seasoned and grilled to your liking. 13.00

Light House Entrées include choice of side and vegetable du jour.
Small house salad or cup of soup du jour add 1.95. Salad bar add 2.95.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk food borne illness, especially if you have certain medical conditions.

Seafood Selections

Citrus Salmon Filet

A River Room favorite broiled with lemon, wine and seasonings, then topped with citrus compound butter. 15.00

Seafood Platter

Broiled salmon anchored alongside shrimp and scallops sautéed in garlic butter, lemon and wine. 17.00

Broiled Honey Glazed Scallops

Glazed with honey, brown sugar and butter. 14.50

Shrimp Scampi Linguine

Tender black tiger shrimp sautéed with garlic butter, lemon and white wine and tossed with linguine pasta. 13.50

Seafood Alfredo

Shrimp, scallops and tender fettuccine tossed in a rich parmesan cream sauce. 14.50

Gulf Shrimp

Deep fried to a crispy golden brown, served with cocktail sauce and lemon. 15.00

Lemon Parmesan Pike Filet

Lightly breaded with our house recipe bread crumbs, parmesan cheese and finished with fresh lemon. 15.00

Blackened Salmon or Tuna

Lightly coated in a blend of peppers and herbs then seared in a hot cast iron skillet and served with roasted garlic and tomato salsa. 15.50

Potato Crusted Cod

White and flaky cod topped and broiled with seasoned mashed potatoes and served with chive cream. 14.00

Above entrées include choice of side, vegetable du jour and salad bar.

Steaks, Poultry and Pork

Charbroiled Tenderloin

Hand trimmed choice steer filet.
Mate's cut - 20.00 Captain's Cut - 24.00

Brandy Apple Prime Rib of Pork

12 oz. cut of signature "White Marble Farms" bone in pork,
charbroiled and topped with brandy buttered apples and raisins. 16.00

Charbroiled Ribeye

Seasoned and grilled to perfection.
12 oz. - 20.00 16 oz. - 25.00

Steak and Shrimp

A Captain's favorite!
8 oz. top sirloin filet and crispy golden gulf shrimp. 19.00

Top Sirloin Filet

A choice cut, charbroiled and full of flavor. 15.50

Chicken Breast Filet

Choice of: Parmesan or Charbroiled. 14.00

Country Crusted Pork Chops

Twin Iowa chops hand-breaded and quick fried
to seal in the flavor. 15.00

Chicken 'n Bacon Alfredo

A traditional favorite with the complements of button mushrooms,
onions and hickory smoked bacon. 14.00

Above entrées include choice of side, vegetable du jour and salad bar.