

ripple

MEANU

SOUPS SALADS SANDWICHES STEAKS SPECIALTIES

TRY ONE OF OUR
Signature Sauces:
"Rye Whiskey BBQ", "Honey Stung Buffalo" or "Cool Blue" blend.

Breakfast Starters

- Oatmeal Banana Split 5.00**
Split whole banana, topped with hot and healthy oatmeal and sprinkled with nuts and fruit.
- Yogurt Parfait 5.00**
Creamy fruit yogurt topped with granola and nuts.
- Fruit Bowl 6.00 Bowl 4.00 Cup**
Fresh cut fruits of the day.
- Dutch Apple Pancake 5.50**
Baked with caramelized apples and served with whipped maple butter.

Eggs and Stuff

All breakfasts are served with hash browns.

- Steak & Eggs* 13.00**
8 oz. New York Strip grilled with "Ripple's steak seasoning", two eggs, and choice of toast.
- Corned Beef Hash*. 9.00**
House-made corned beef hash crisped on the griddle, with two eggs and choice of toast.
- Riverside Breakfast*. 8.25**
Two eggs with smoked bacon, sausage, or grilled ham and choice of toast.
- Ripple Omelet*. 8.25**
Pan-rolled omelet, with cheddar-jack cheese and your choice of three: bacon, sausage, ham, mushrooms, onions, peppers, spinach, and tomatoes with choice of toast.
(Add extra toppings for .75 each)
- The Breakfast Club. 8.25**
A triple-decker sandwich on wheat toast with two farm-fresh fried eggs, smoked bacon, ham, tomatoes, and American cheese.
- Dutch Apple Pancake 9.00**
Baked with caramelized apples and served with whipped maple butter. Sided with applewood smoked bacon, sausage, or grilled ham.
- Chicken Fried Pork Tenderloin* 9.50**
"Our favorite fried pork tenderloin", with house-made sausage gravy, two eggs, and choice of toast.
- Biscuits & Gravy 9.00**
Buttermilk biscuits with house-made sausage gravy and two eggs.

*Toast choices are white, wheat, rye, sourdough, English muffin, or buttermilk biscuit.

Soups

- Loaded Potato Soup. 4.25 Bowl 3.25 Cup**
Soup of the Day. 4.25 Bowl 3.25 Cup

PLEASE CONSIDER:

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Individuals with certain health conditions may be at higher risk.

Starters

- Blue Top Sampler 13.00**
Beer-battered fried shrimp, onion rings, and smoked chicken wings with two of our signature dipping sauces.
- Chicken Frits 9.00**
Breaded chicken fritters with ranch, honey mustard or choice of signature dipping sauce.
- Flat Iron Chicken Quesadillas 9.00**
Seasoned chicken, tomatoes, green onions, and sided with salsa, sour cream and guacamole.
- Ripple's Shrimp and Chips. 9.50**
Beer-battered fried shrimp and fried pickle chips with southwestern ranch dipping sauce.
- Jumbo Rings 8.00**
Fried onion rings served with choice of our signature dipping sauce.
- Smoked Brisket Nachos 9.50**
House smoked beef brisket, corn salsa, tomatoes, green onions, avocado cream sauce, and cheddar jack cheese.
- Fried Cheese Ravioli 8.00**
Stuffed with three cheeses and served with marinara dipping sauce.
- Smoked Chicken Wings 8.00**
House smoked, flash-fried and tossed with "Honey Stung Buffalo" sauce or "Rye Whiskey BBQ" sauce, served with "Cool Blue" dipping sauce.

Fresh Salads

Our fresh greens and crisp veggie combinations served with grilled parmesan pasta bread.

DRESSINGS: Ranch, French, Caesar, Italian, Honey Mustard, Blue Cheese, Thousand Island, Balsamic Vinaigrette, & Fat-free Ranch.

- Balsamic Steak & Potato Salad. 12.00**
8 oz. New York Strip steak, roasted potatoes, roasted tomatoes, charred green beans and corn with balsamic vinaigrette.
- Buffalo Chicken Salad 10.00**
Fried chopped chicken tossed in "Honey Stung Buffalo" sauce, crumbled blue cheese, carrots, celery and tomatoes tossed in "Cool Blue" dressing.
- House Salad 7.50**
Cucumbers, tomatoes, and croutons.
Add grilled chicken for 3.00. Add sautéed shrimp for 5.00. Add grilled 8 oz. salmon for 7.00.
- Caesar 7.50**
Creamy caesar dressing, parmesan cheese, red onions, and croutons.
Add grilled chicken for 3.00. Add sautéed shrimp for 5.00. Add grilled 8 oz. salmon for 7.00.
- Grilled Chicken Chop 10.00**
Marinated chicken breast, bacon, ham, tomatoes, cucumbers, and cheddar-jack cheese
- Greek Salad 8.50**
Romaine lettuce, cucumbers, olives, cherry tomatoes, banana peppers, red onions, and feta cheese with citrus herb vinaigrette.
Add grilled chicken for 3.00. Add sautéed shrimp for 5.00. Add grilled 8 oz. salmon for 7.00.
- Mexican Cobb. 11.00**
Chilled lime chicken and fried shrimp with cheddar-jack cheese, guacamole, sliced eggs, corn salsa, tortilla chips, and zesty ranch dressing.

Pastas

All pasta dishes served with side salad and grilled parmesan pasta bread.

- Lemon Herb Shrimp Pasta 15.50**
Jumbo shrimp sautéed in a garlic lemon butter sauce with fresh herbs and roasted cherry tomatoes and tossed with fettuccine noodles.
- Parmesan Chicken Alfredo 14.00**
Grilled chicken, pan-made creamy alfredo sauce tossed with fettuccine.
- Smoked Brisket Mac & Cheese 14.25**
House smoked brisket and cellentani pasta with a smoked cheddar cheese sauce. Garnished with onion rings.
- Steak Tip Stroganoff 14.50**
Steak tips, sautéed onions and mushrooms in a rich creamy beef sauce over fettuccine noodles. Garnished with sour cream and green onions.

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SOUPS SALADS SANDWICHES STEAKS SPECIALTIES

Burgers & Chicken

All Sandwiches are sided with pickles and your choice of seasoned fries, coleslaw, or cottage cheese.

CHEESES: American, Cheddar, Swiss, Gouda, Provolone, Pepper Jack.

DRESSED is with lettuce, tomato and red onion.

Add Bacon 1.25

Add Egg .75

Cowboy BBQ Burger 10.25

Half-pound burger, smoked bacon, cheddar cheese, onion rings, "Rye Whiskey BBQ" sauce and dressed.

Ripple Burger 9.50

Half-pound burger, choice of cheese, and dressed.

Parker House Chicken 9.25

Crispy fried or grilled chicken breast, choice of cheese, with dijonaise on a sweet parker house bun and dressed.

Patty Melt 9.75

Half-pound burger melted with cheddar cheese and grilled onions on marble rye.

Mushroom Swiss Melt 9.75

Half-pound burger, sautéed mushrooms, Swiss cheese, brown gravy on toasted sourdough.

Buffalo Blue Top Burger 9.75

Half-pound burger with Swiss cheese, "Cool Blue" and "Honey Stung Buffalo" sauce and dressed.

Beverages

Coffee or Hot Tea 1.75

Iced Tea 2.25

Hot chocolate 2.50

Soft Drinks 2.25

Juice Small 1.75 Large 2.75

Milk Small 1.50 Large 3.00

Beer, Wine, & Spirits

Please ask your server about our expanded selection of premium wines and spirits.

Domestic Beer 4.00

Budweiser	Bud Light	Busch Light
Miller Lite	Coors Light	Michelob Ultra

Premiums & Imports 5.00

Blue Moon	Fat Tire	Guinness
Heineken	Amstel Light	Corona
Sam Adams	Boulevard Wheat	

Red Wine by the glass

Cabernet, House 5.00

Merlot, House 5.00

White Wine by the glass

Chardonnay, House. 5.00

White Zinfandel, House. 5.00

Sandwiches

All sandwiches sided with pickles and your choice of seasoned fries, coleslaw or cottage cheese.

Frisco Salmon 12.00

Grilled 8 oz. salmon filet and bacon on ciabatta, with lettuce, tomato, and frisco sauce.

Mother's Prime Rib 10.25

Roasted prime rib, grilled onions, mushrooms, and Swiss cheese on French roll with creamy horseradish and au jus.

Ripple's Reuben 10.25

House prepared corned beef, sauerkraut, Swiss cheese on marble rye with thousand island.

The Club 9.25

Classic triple decker of ham, turkey, bacon, and American cheese on wheat toast with lettuce, tomato, and mayo.

Pork Tenderloin 9.50

Pork tenderloin fried or grilled on a parker house roll, and dressed.

Cajun Chicken Philly 9.75

Marinated blackened chicken breast, roasted peppers and onions, Cajun Mayo, and cheddar cheese on a French roll.

Mississippi Longboat 9.50

Hand-breaded fried catfish on a French roll with lettuce, tomato, and tartar sauce.

Meatloaf Sandwich 9.25

Thick cut house-made meatloaf and brown gravy on a parker house roll.

BLT Stack 10.00

Half pound of thick cut bacon, lettuce, tomato, and garlic mayo on sourdough bread.

Smoked Brisket 10.50

House smoked beef brisket, Carolina style BBQ sauce, coleslaw, and fried pickles served on a parker house roll.

Dinners

All dinners served with warm dinner rolls and butter.

One Pound New York Dinner 19.00

16 oz. New York Strip grilled with "Ripple's steak seasoning", baked potato, and sautéed vegetables.

Rib-eye 18.50

12 oz. rib-eye grilled with "Ripple's steak seasoning", baked potato, and sautéed vegetables.

Jumbo Fried Shrimp 16.50

Jumbo shrimp lightly breaded and deep-fried with pan-fried lil' reds and coleslaw.

Mississippi Fish Fry 14.50

Catfish filets lightly breaded and deep-fried with pan-fried lil' reds and coleslaw.

Big Country Meatloaf 13.00

House-made meatloaf with caramelized onions, glazed with "Rye Whiskey BBQ" sauce, topped with a fried egg, served with garlic mashed potatoes, gravy, and sautéed vegetables.

Chicken Pot Pie 14.00

Classic chicken pot pie served with a scoop of mashed potatoes on top.

Grilled Pork Chops 14.00

Two 8 oz. pork chops served over Iowa potato hash with an apple glaze.

Surf & Turf Platter 17.00

8 oz. New York Strip steak, your choice of Jumbo shrimp or catfish filets, served with pan-fried lil' reds and sautéed vegetables.

Shrimp and Catfish Platter 15.00

Jumbo shrimp and catfish filets, lightly breaded and deep-fried, served with seasoned fries and coleslaw.

Billy's BBQ Ribs 18.50 Half 23.50 Full

Dry-rubbed baby back ribs, house-smoked, and sauced on the grill with "Rye Whiskey BBQ", served with seasoned fries and sautéed vegetables.

Sides

Sides 3.75

Garlic Mashed
Potato & Gravy
Baked Potato
Pan-fried Lil' Reds

Seasoned Fries
Side Salad
Small Caesar Salad
Sautéed Vegetables

Coleslaw
Cottage Cheese
Grilled Parmesan
Pasta Bread