



The Water's Edge

COUNTRY CLUB



It is our pleasure to bring you today's offering that is innovated by the essence of summer. With summer the offerings should be fresh; sauces should be light with sweet notes and cool finishes. It delivers a dining experience that is both relaxing and refreshing. Welcome to Water's Edge, to summer, and to this evening's affair.



Appetizers

Cashew Chicken Spring Rolls...\$9 GF

Ginger Dipping Sauce

Vegetable Thai Pot Sticker...\$8

Sweet Mae Ploy Sauce

Grilled Chicken Wings 6 or 12...\$8/\$13

Grilled & Chipotle Orange Glazed, Cucumber Ranch

Ribeye Cheesesteak Quesadilla...\$13

Cipollini Onion Relish, Smoked Gouda, Tomatillo Sour Cream

Bacon Glazed BBQ Shrimp ...\$12 GF

Sweet BBQ Sauce

Chesapeake Crab Fondue ...\$14 GF

Toasted Sumac Lavash Chips

Soups

\$5 Cup \$6 Bowl

Heirloom Tomato & Fennel Bisque GF

Classic French Onion Soup

Summer Influenced Soup du Jour

Tapas Plates

Grilled Petite Filet...\$21 GF

Glacé de Boeuf & Sweet Potato Velouté

Fried Grouper Tacos...\$13

Caribbean Jicama Slaw, Tomatillo Creme

Curried Vegetable Pancit...\$11 GF, V

Curry Vegetables, Spring Onion, Rice Noodles

Grilled Moroccan Lamb Chops ...\$25

Citrus Cous Cous, Mint Raita

Mussels Provencal...\$12 GF

Heirloom Tomatoes & Thai Basil



*Consuming Raw or undercooked seafood or meat greatly increases your chances for foodborne illness



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Spring Greens

Watermelon Kale Salad...\$10 Full \$6 Half GF

Local Kale, Watermelon, Cucumber, Toasted Almonds, Feta Cheese & White Balsamic Vinaigrette

Baby Arugula & Peach... \$10 Full \$6 Half GF

Baby Arugula, Grilled Summer Peaches, Dried Cranberries, Goat Cheese, Pecan Pralines

Water's Edge Salad \$8 Full \$5 Half GF

Bibb Lettuce, Cucumber, Tomato, Shredded Carrots & Pickled Onion

Crackling Salad... \$10 Full \$6 Half GF

Bibb Lettuce, Grapefruit Supremes, Pickled Onions, Almonds, Ham Crackling & Feta

Summer Caesar... \$8 Full \$5 Half

Crisp Romaine, Grana Padano, Heirloom Baby Tomatoes, Herb Crouton & House Caesar



Enhancements

Herb Grilled Chicken...\$6

Pan Seared Salmon...\$10

Tenderloin Tips ...\$11

Citrus Grilled Shrimp...\$10

Dressings

Cilantro Mango
White Balsamic Vinaigrette
Honey Mustard
Banylus Vinaigrette
Thousand Island
Blue Cheese
Cucumber Wasabi
Caesar
Ranch

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From the Sea

Shrimp Fieramosca \$22

Coastal Shrimp, Pancetta, Tomatoes,
Fontina Cream & Campanella Pasta

Grilled Atlantic Salmon \$23

Ginger Sake Glazed Salmon, Tobiko Roe
Scented Chardonnay Sauce

Day Boat Alaskan Halibut \$29 GF

Herb Crusted Halibut, Topped
with Fennel Slaw, Saffron Nage

Panko Crusted Rainbow Trout \$31 GF

Crusted Rainbow Trout Layered with Crab
Rockefeller, Butter Crème Sauce

Frutti Di Mare \$30

Fresh Mussels, Coastal Shrimp, Garlic Pepper
Marinella Sauce, Campanella Pasta, Crab
Topping



From the Land

Pistachio Crusted Chicken \$18

Crusted Free Range Chicken
Breast with Fontina Cheese Sauce

Spiced Crispy Duck Breast \$25 GF

Seared Crispy Duck Breast, Grilled Peach Tapenade
Tart Cherry Balsamic Glaze

Spiced Rubbed Filet Mignon \$35 GF

Grilled Spiced Tenderloin,
Maitre D' Butter, Glace de Boeuf

Pepper Crusted Ribeye \$32 GF

14 oz Crusted Ribeye, Tobacco Onion Straws
Cipollini Onion Reduction

Veal Osso Buco \$32 GF

Spiced, Slow Braised Veal Shank
with Roasted Tomato Rouille

Add a half Water's Edge Salad or Caesar
Salad, cup of Soup Du Jour or Tomato and
Fennel Bisque to any entrée for an additional
\$4

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