



The Water's Edge

COUNTRY CLUB



It is our delight to bring you today's fare that is innovated by the essence of spring flavors. With spring the fare should be delicate; sauces should be lighter with citrus notes and floral finishes. It delivers a dining experience that's distinct and delectable. Welcome to Water's Edge, to spring, and to this evening's affair.



Appetizers

Cashew Chicken Spring Rolls...\$9 GF

Ginger Dipping Sauce

Crispy Edamame Dumplings...\$8

Citrus Soyuz

Baked Crab Wontons...\$11

Raspberry Puree

Duck Confit Flatbread...\$10

Goat Cheese & Sage

Bacon Glazed BBQ Shrimp ...\$12 GF

Sweet BBQ Sauce

Soups

\$5 Cup \$6 Bowl

Ginger Carrot & Sweet Potato Bisque GF

Classic French Onion Soup

Spring Influenced Soup du Jour

Tapas Plates

Marinated Petite Filet...\$22 GF

Truffle Glace & Confit Potatoes

Charred Fish Tacos...\$12

Grilled Pineapple Lime Salsa

Spring Risotto...\$12 GF

Asparagus, Shiitake, Peas

Lobster Mac N Cheese ...\$14

Fontina Cream



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



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Spring Greens

Keto Greek Kale Salad...\$10 Full \$6 Half GF

Kale, Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta Cheese & Greek Vinaigrette

Tomato & Mozzarella... \$10 Full \$6 Half GF

Dandelion, Tomato, Fresh Mozzarella, Red Onion, Micro Basil, Grana Padano, & Balsamic

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

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

Baby Green Salad... \$10 Full \$6 Half GF

Bibb Lettuce, Strawberries, Avocados, Almonds, & Herb Chevre

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

Romaine, Grana Padano, Asparagus, Herb Crouton & House Caesar



Enhancements

Herb Grilled Chicken...\$6

Pan Seared Salmon...\$10

Tenderloin Tips ...\$11

Citrus Grilled Shrimp...\$10

Dressings

Greek Vinaigrette
Blackberry & Tarragon Vinaigrette
Honey Mustard
Green Goddess
Thousand Island
Blue Cheese
Italian
Caesar
Ranch

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From the Sea

Shrimp Fieramosca \$22

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

Pecan Crusted Salmon \$24

Seared Salmon, Pecan Herb Crust,
with Butter Cream Reduction

Seared Chilean Sea Bass \$32 GF

Herb Crusted Sea Bass Topped
with Tomato & Shallot Fondue

Chargrilled Yellowfin Tuna \$25 GF

Grilled Fresh Yellowfin with a
White Wine Piperade



From the Land

Pistachio Crusted Chicken \$18

Crusted Free Range Chicken
Breast with Fontina Cheese Sauce

Spiced Cured Duck Breast \$25 GF

Seared Cured, Duck Breast with
a Red Current Port Reduction

Kona Rubbed Filet Mignon \$35 GF

Aged Beef Tenderloin, Kona
Rub & Port Wine Reduction

Hand Cut New York Strip \$30 GF

14 oz Hand Cut Striploin with
Herb Butter

Braised Lamb Shank \$28 GF

Spiced, Slow Roasted Lamb
with Beurre Rouge Sauce

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

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