

The Water's Edge

COUNTRY CLUB

It is our pleasure to bring you a cuisine that is inspired by the essence of fall and winter. In the fall foods should be richer; sauces should be heavier with spicy overtones and deep earth finishes. It all adds up to a dining experience that's bold and flavorful. We welcome you to the Water's Edge Country Club, to fall, and to this evening's fare.

FRONT NINE

Roasted Butternut Squash Bisque GF

Coconut cream, Tarragon Crème Fraiche

\$5 Cup \$6 Bowl

Classic French Onion Soup

Caramelized Onions, Gruyere Crouton

\$6 Bowl

Chef Inspired Fall Soup du Jour

Chefs Daily Creation of Fall Flavors

Market Price

Citrus Ahi Tuna Wrap \$15 GF

Seared Raw Tuna, Kohlrabi Coleslaw, Sriracha Aioli Wrapped in Local Grown Boston Bibb lettuce

Grilled & Chilled Shrimp Cocktail \$15 GF

Spicy Crab Topping Served with House Blended Cocktail Sauce

Wild Coastal Shrimp and Calamari \$12

Buttermilk Fried and Served with a Sweet Thai Chili Dipping Sauce

Coriander Seared Scallop \$14 GF

Seared Scallops with Coriander Essence Summer Crisp Greens, Shaved Radish, Pickled Fennel

Grilled Vegetable Antipasti \$12

Served with Roasted Garlic Hummus, Lavash Chips and Aged Balsamic Glaze

Beef Carpaccio \$18

Lightly Seared Filet of Beef, Apricot Onion Jam, Shaved Grana Padano & Micro Greens on Grilled Artisan Flat Bread

Imported and Domestic Artesian Cheeses with Cured Meats \$17

Cured dry aged meats, assorted regional cheeses, Candied Spiced Pecans, Cinnamon Apple Compote & Crispy Sumac Lavash Bread

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

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SOMETHING LIGHT

Go for The Green Salad \$10 Full \$6 Half GF

Fresh Locally Grown Bibb Lettuce, Strawberries
& Herb Goat Cheese with Candied Pecans

Flag Pin Caesar \$8 Full \$5 Half

Crispy Romaine Hearts, Shaved Grana
Padano, Roasted Red Peppers, and Herb
Croutons Tossed in Caesar Dressing

Fresh Torn Green Salad \$8 Full \$5 Half GF

Local Torn Baby Greens, Pickled Onions,
Valencia Orange Supremes, Crumbled Feta
& Slivered Almonds

The Greens Kale Salad \$10 Full \$6 Half GF

Hearty Kale, Oven Roasted Cellared Squash,
Drunken Cherries, Toasted Almonds, Goat Cheese
Sherry Tarragon Vinaigrette

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

Fresh Baby Lettuce, Cucumbers, Cherry
Tomatoes, Shaved Grana Padano and
Fresh Herb Croutons

DRESSINGS:

Raspberry Vinaigrette
Sherry Tarragon Vinaigrette
Honey Mustard
Mustard Emulsion
Thousand Island
Blue Cheese
Italian
Caesar
Ranch

ENHANCEMENTS:

Herb Grilled Chicken \$6
Seared Salmon \$12
Charred Beef Tenderloin \$12
Fennel Scallops \$13
Citrus Grilled Shrimp \$12

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BACK NINE

FROM THE SEA

Signature Lump Crab Cakes \$30

Jumbo Lump Crab Meat, Sweet Bell Pepper and Sherry, Served with Citrus Beurre Blanc

Bronzed Wild Butter Salmon \$24 GF

Seared Wild Salmon, Fresh Herbs, with Lobster and Leek Cream Sauce

Pan Seared Native Wreck Grouper \$32 GF

Herb Crusted Wreck Grouper, Citrus Garlic Butter, Topped with Bruleed Crab Hollandaise

Shrimp and Grits \$24

Wild Coastal Shrimp and Byrds
Mill Tasso Aged Cheddar Grits
With Sweet Bourbon Glaze

FROM THE LAND

Herb Parmesan Chicken Scaloppini \$19

Herb Crusted Free Range Chicken
Breast with Brown Butter Poultry Jus

Roasted Cornish Game Hen \$21 GF

Spiced Split Cornish Hen Served
with a Wild Forest Mushroom Ragout

Private Reserve Filet Mignon \$36 GF

8 oz. Grilled Aged Beef Tenderloin
with a Veal Truffle Glace De Veau

Hand Cut Ribeye Steak \$36 GF

14oz Hand cut Ribeye served with
Demi-Glace De Veau

Fresh Pastas & Vegetarian Dishes

Bronzed Diver Scallops \$30

Served over fresh lemon basil linguine
with truffle and lobster port nage

Wild Porcini Agnolotti \$24

Porcini Mushroom and Parmesan Stuffed
Pasta with Smoked Tomato Cream

Butternut Squash Medallions \$16

Local Honey-Brown Sugar Lacquered Butternut Squash Medallion
Chardonnay Butter Sauce

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

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