



# WATER'S EDGE

## Sunday Brunch

Sunday, March 10th

12:00 p.m. to 1:30 p.m.

\$16.00 per person

## Sunday Brunch

Cream of Zucchini Soup or Tomato Soup

Tropical Cole Slaw

Fruited Jell-O

Chef Carved NY Strip Loin with Au Jus Sauce

Seafood Stuffed Sole

Blueberry Pancakes with Syrup

Saffron Rice

Creamed Corn

Assorted Desserts

Call (740) 201-5770 for Reservations,

Orders and Delivery

**Water's Edge Daily Specials – Week #2**  
**Lunch: 12pm – 1:30pm - Dinner: 5:30pm – 7:00pm**  
**Reservation line: (740) 201-5770**

**Sunday, March 10<sup>th</sup>**

**Chef Carving Station**

Brunch Cream of Zucchini Soup – Tomato Soup – Tropical Cole Slaw – Fruited Jell-O – Chef Carved NY Strip Loin with Au Jus Sauce – Seafood Stuffed Sole – Blueberry Pancakes and Syrup - Saffron Rice – Creamed Corn – Assorted Desserts \$16.00

Dinner **Closed**

**Monday, March 11<sup>th</sup>**

Soup Fava Bean and Farfalle

Lunch Teriyaki Turkey Melt – Apple Waldorf Salad (**Full Only**) \$ 7.00

Dinner Mongolian Chicken – Fried Rice – Broccoli – Dinner Salad or Soup of the Day \$10.00

**Tuesday, March 12<sup>th</sup>**

Soup Beef and Root Vegetable

Lunch Herb Crusted Chicken Wrap – Zucchini Fries \$ 7.00

Dinner Meatloaf with House Made Ketchup – Grilled Green Onion Mashed Potatoes – Skillet Corn – Dinner Salad or Soup of the Day \$10.00

**Wednesday, March 13<sup>th</sup>**

Soup Bacon and Potato

Lunch Roasted Top Round Open Faced Sandwich – Mixed Vegetable \$ 8.00

Dinner Smothered Pork Chops – Scalloped Potatoes – Cut Green Beans \$10.00  
Dinner Salad or Soup of the Day

**Thursday, March 14<sup>th</sup>**

Soup Pork Posole

Lunch Harvest Salad with House made Apple Cider Maple Vinaigrette – Dinner Roll \$ 8.00

Dinner Rosemary Crusted Beef Tenderloin with Horseradish Sauce – Mashed Potatoes \$18.00  
– Honey Glazed Carrots – Dinner Salad or Soup of the Day

**Friday, March 15<sup>th</sup>**

Soup Meatball and Pasta

Lunch Southern Peach Ham Sandwich \$ 7.00

**St Patrick's Day Celebration**

Dinner Mushroom and Cheddar Soup – Traditional Boxty – Poached Pear and Goat Cheese Salad – Carved Slow Roasted Corned Beef – Beer Battered Cod – Cheeseburger Slider – Braised Cabbage and Carrots – Irish Cheddar and Chive Mashed Potatoes – Bread Pudding with Crème Anglaise – Chocolate Guinness Cake (**No Ala Cart**) \$16.00

**Saturday, March 16<sup>th</sup>**

Lunch **Boxed Lunch** – Choice of Sandwich and Cold Side Dish – Bag of Potato Chips – Fresh Baked Cookie \$ 8.00

Dinner **Closed**

**Sunday, March 17<sup>th</sup>**

**Chef Carving Station**

Brunch Bacon Potato Soup - Tomato Soup - Apple Walnut Salad - Fresh Cut Fruit Salad - Chef Carved Roasted Turkey with Sage Gravy – Beef Short Rib - Wild Rice - Corn Casserole - Assorted Desserts \$16.00

Dinner **Closed**

**No salt is added to our daily specials.**

**Call (740) 201-5770 for Reservations, Orders and Delivery**



*The Culinary Team at Delaware Run is  
proud to offer our:*

***Water's Edge Chef's Creation:**  
March 11<sup>th</sup>-15<sup>th</sup>*



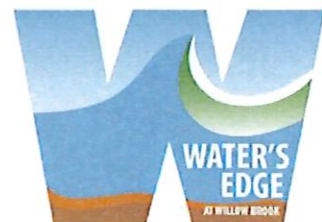
*Orange Berry Salad*

*Romaine Lettuce, oranges, blueberries, cherry tomatoes,  
sliced red onion, toasted almonds and asiago cheese with  
choice of grilled chicken, shrimp or salmon*

*Served with house-made sundried tomato and herb  
focaccia*

***\$10.50 (Full Only)***

*Available for lunch only at this time.*





# WATER'S EDGE

## Sunday Brunch

Sunday, March 17th

12:00 p.m. to 1:30 p.m.

\$16.00 per person

## Chef Carving Station

Bacon Potato Soup or Tomato Soup

Apple Walnut Salad

Fresh Cut Fruit Salad

Chef Carved Roasted Turkey with Sage Gravy

Beef Short Rib

Wild Rice

Corn Casserole

Assorted Desserts

Call (740) 201-5770 for Reservations,  
Orders and Delivery





# *Water's Edge Easter Brunch*

SUNDAY, MARCH 31ST

12:00PM - 2:00PM

\$20 PER MEAL

Please call 5770 for reservations

Mixed Green Apple and Candied Walnut Salad

Shrimp and Crab Salad

Italian Pasta Salad

Honey Lime Fruit Salad

Smoked Deviled Eggs

Tomato Soup

Lamb Stew

Sweet and Wheat Rolls

Honey Glazed Ham with a Pineapple Sauce

Lobster Stuffed Sole with a Lemon Cream Sauce

Corned Beef Hash

Gruyere Mashed Potatoes

Chef Made French Toast with Toppings

Assorted Breakfast Pastries

Green Bean Almandine

Roasted Root Vegetables

Variety of Hand Scooped Ice Cream, Reese's Peanut Butter Pie, Tiramisu,

Assorted Cheesecakes, Assorted Fruit Pies

Double Chocolate Cake, Red Velvet Cake, German Chocolate Cake