Lunch Menu

Soups

Chef's Daily Soup......cup \$1.75 || bowl \$3.25 |
with assorted crackers
Homestyle Chili.......cup \$1.75 || bowl \$3.25 |
House made beef and bean chili

➤ Low Sodium Soup......cup \$1.75 || bowl \$3.25 Chef Inspired ask your server French Onion Soup.....cup \$1.75 || bowl \$3.25 With toasted crouton and provolone cheese

Sandwiches and Salad

Entrée Salads

Served with your choice Salmon, Tri Tip Beef, Chicken, or Shrimp Bacon Bleu Cheese full \$7.50 || half \$6.00

Romaine topped with crispy bacon, bleu cheese, tomato, red onion, carrot, and toasted walnuts

Southwestern Salad full \$7.50 || half \$6.00

Romaine topped with black beans, sweet corn, Mexican Cheese, tomatoes, red onion, and corn chips

Harvest Apple full \$7.50 || half \$6.00

Romaine topped with fresh cut apple, sunflower seeds, feta cheese, dried cranberry, and red onion **Dressing choice**

Ranch, ♥Light Ranch, ♥Fat-Free Raspberry Vinaigrette, French, ♥Fat Free Italian, Caesar, Bleu Cheese, Honey Mustard, , Poppy Seed, 1000 Island, ♥Oil & Vinegar, ♥Balsamic

Entrees

Served with your choice of one side Water's Edge Seasoned Fries, Sweet Potato Waffle Fries, Cole slaw, Fruit
Salad, Cottage Cheese or Chunky Applesauce

Shrimp and Chips......full \$8.00 || half 6.50 Hand battered shrimp served with seasoned potato wedges

Fried Fish and Chips......full \$8.00 || half 6.50 Batter dipped fried perch fillet with seasoned potato wedges

Tomato Chicken Sandwich.......full \$7.00 || Half \$5.50 Lightly grilled chicken breast served on a toasted Hoagie topped with sundried tomato pesto. Finished with lettuce, tomato, onion, and Monterey Jack Cheese

BBQ Pork Melt.....full only \$7.00
Lightly seared pork cutlet topped with sautéed

peppers, onions, and mushrooms. Finished with Kansas City BBQ and melted provolone

Queso Steak Sandwich.....full only \$7.00

Tender cuts of beef tips sautéed and tossed with queso sauce and fresh salsa. Served on a toasted hoagie bun

Tuna Melt.....full \$6.50 || half \$5.00 Grilled white bread with melted American cheese, sliced tomato, and house made tuna salad

Classic Ruben Sandwich.......full \$7.00 || half \$5.50 Sliced corned beef served on rye toast topped with 1000 island dressing, sauerkraut, and Swiss cheese

Signature Wraps
"Available at lunch only"
Served with your choice of one side
Philly Steak \$7.00

Sautéed beef tips tossed with peppers, onions, mushrooms, and queso. Finished with lettuce and tomato **Honey Mustard Turkey \$7.00**

Thin sliced turkey breast topped with honey mustard sauce. Finished with Cheddar, bacon, lettuce, onion, and tomato

Baja Chicken \$7.00

Grilled chicken breast topped with our signature Baja sauce. Finished with sweet corn, black beans, Mexican cheese, lettuce, tomato, onion, and Fritos

Side Dishes

All side dishes are full-cup portions and cost \$1.50 each unless a substitute

Broccoli - Brussels Sprouts – Carrots – Corn – Green Beans – Peas – Vegetable or Potato of the Day French Fries, Sweet Potatoes Fries, House Salad, or Caesar Salad

Beverages - Coke, Diet Coke, 7-Up, Root Beer, Lemonade, Milk (whole, 2%, skim), Freshly Brewed Iced Tea, Hot regular and Decaffeinated Coffee or Tea and Herbal Tea, Hot Chocolate

Juices: Cranberry, Apple, Orange and V8 All \$1.00

Items marked with a ♥ signify the ability to adjust cooking methods, seasoning and sauces to accommodate heart healthy dietary needs. Our kitchen uses canola oil for frying, and does not add MSG. We add no additional salt to our prepared food Eating raw or undercooked beef may increase your health risk

Non-residents add 25% surcharge per person and sales tax

Dinner Menu

(Our lunch menu is also available upon request)

Soups

Chef's Daily Soupcup \$1.75 bowl \$3.25	Homestyle Chilicup \$1.75 bowl \$3.25	
Assorted Crackers	House made beef and bean chili	
V Low Sodium Soupcup \$1.75 bowl \$3.25	French Onion Soupcup \$1.75 bowl \$3.25	
Chef Inspired ask your server	With toasted crouton and melted provolone	

Salads & Sandwiches

♥House salad	full \$4.50 half \$3.00	Cup of any Soup & House Salad	\$4.75		
carrots, cucumber, red on	ion, feta cheese,	your choice of dressing			
tomato, cranberries, crou	tons – Dressing Choice	Cup of any Soup & Half Sandwich	\$4.50		
▼ Traditional Caesar	full \$4.50 half \$3.00	Chicken, tuna, egg salad, BLT, grilled cheese, o	or deli		
Parmesan cheese and sou	rdough croutons	sandwich with choice of bread			

Entrée Salads

Your choice of Salmon, Shrimp, Chicken, or Tri Tip Beef Bacon Bleu Cheese full \$7.50 || half \$6.00

Romaine topped with crispy bacon, bleu cheese, tomato, red onion, carrot, and toasted walnuts

Southwestern Salad full \$7.50 || half \$6.00

Romaine topped with black beans, sweet corn, Mexican Cheese, tomatoes, red onion, and corn chips Harvest Apple full \$7.50 || half \$6.00

Romaine topped with fresh cut apple, sunflower seeds, feta cheese, dried cranberry, and red onion

Dressing choice

Ranch, ♥Light Ranch, ♥Fat-Free Raspberry Vinaigrette, French, ♥Fat Free Italian, Caesar, Bleu Cheese, Honey Mustard, , Poppy Seed, 1000 Island, ♥Oil & Vinegar, ♥Balsamic

Fresh Seafood

Served with fresh baked sweet or wheat roll upon request and the choice of two side dishes Sauce Choices ... Tartar, Cocktail, Old Bay Butter, or Lemon Wedges

Sauce Choices in faitar, Cocktain, Old Day Butter, or Lemon Wedges				
♥ Wild Caught Perch full \$8.50 half \$7.00	♥ Black Tiger Shrimpfull \$10.00 half \$8.50			
Batter fried or broiled lake perch	Your choice of battered or grilled			
♥Atlantic Salmon 8oz. 10.00 4oz. \$8.50	Maryland Crab Cakefull \$8.50 half \$7.00			
Broiled or Grilled	Pan seared lump crab cake			

Entrees

Served with fresh baked sweet or wheat rolls and your choice of two side dishes

♥Chicken Breast	8oz. \$7.00 4oz. \$5.50	♥8oz Ribeye Steak full	only \$12.00
Marinated and Grilled		your choice of , fresh grated horserac	lish, Old Bay
♥Fiesta Chicken	8oz. \$7.50 4oz. \$6.00	butter, or steak sauce	
Grilled chicken breast to	pped with sautéed corn,	Pork Parmesanfu	ill only \$7.00
black beans, and queso.	Finished with a house	Lightly breaded pork cutlet topped wi	ith marinara
made salsa		and fresh parmesan	

Pasta Creations

Sautéed fresh vegetables tossed with your choice of pasta, sauce, and one protein Served with a garlic knot......full \$10.00 / half \$8.50

Pasta Choices:

Fettuccine, Linguini, or Cheese Tortellini

Sauce Choices:

Marinara, Alfredo, Sundried Tomato Alfredo, or Pesto Alfredo

Protein Choices:

Tri Tip Beef, Chicken, Shrimp, Salmon, or Crab Cake

Side Dishes

All side dishes are full-cup portions and cost \$1.50 each unless a substitute

Broccoli - Brussels Sprouts - Carrots - Corn - Green Beans - Peas - Vegetable or Potato of the Day Water Edge's Seasoned Fries or Sweet Potato Waffle Fries, Mashed Potatoes Baked Potato, Baked Sweet Potato, Caesar, or House Salad

Beverages - Coke, Diet Coke, 7-Up, Root Beer, Lemonade, Milk (whole, 2%, skim), Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee or Tea and Herbal Tea, Hot Chocolate Juices: Cranberry, Apple, Orange and V8 All \$1.00 Items marked with a ♥ signify the ability to adjust cooking methods, seasoning and sauces to accommodate heart healthy dietary needs. Our kitchen uses canola oil for frying, and does not add MSG. We add no additional salt to our prepared food Eating raw or undercooked beef may increase your health risk



Vegetarian Menu

Soups

Seven Bean Stew— Hearty medley of Beans and Vegetables — cup \$1.75 || bowl \$3.25

Vegetarian Chili - Mixed roasted vegetables and beans — cup \$1.75 || bowl \$3.25

Garden Vegetable— Mix of fresh vegetables in rich tomato broth — cup \$1.75 || bowl \$3.25

Salads

Dressing Choices

ranch, ♥fat free ranch, ♥fat free raspberry vinaigrette, ♥fat free French, ♥fat free Italian, Caesar, bleu cheese, honey Dijon mustard, balsamic vinaigrette, poppy seed, 1000 Island, ♥oil & vinegar

House salad - carrots, cucumber, cranberries, red onion, feta cheese, tomato, croutons — half \$3.00 || full \$4.50 Caesar salad - with sourdough croutons — half \$3.00 || full \$4.50

South Western Salad- Romaine lettuce topped with black beans, sweet corn, Mexican cheese, tomatoes, red onion and Corn Chips—**full only \$6.00**

Harvest Apple Salad - Romaine lettuce topped with fresh cut apple, sunflower seeds, feta cheese, dried cranberry and red onion — **full \$6.00**

Sandwiches

served with two choices of the following sides

French fries, Sweet Potato Waffle Fries, Cole Slaw, Fruit Salad, Cottage Cheese, or Chunky Applesauce

Baja Wrap - Grilled Veggie Burger topped with our signature baja sauce. Finished with sweet corn, black beans,

Mexican Cheese, lettuce, tomato, onion and corn chips; wrapped in a tortilla — full only \$7.00

Roasted Vegetable Wrap—Tortilla stuffed full of roasted bell peppers, mushrooms, onions, sweet corn, black beans,

tomato, Mexican Cheese, honey mustard and romaine lettuce -full only \$6.00

Garden Burger- Served on a Kaiser bun with lettuce, tomato, onion, and choice of cheese — **full only \$7.00 Frisco Melt**—Seasoned Black Bean Burger topped with melted Swiss cheese, mushrooms, onions and 1000 island dressing on toasted Sour Dough Bread—**full only \$7.00**

Sun Dried Tomato Egg Plant Hoagie - Crisp Breaded Egg Plant topped with Sun Dried Tomato Chutney,
Melted Provolone Cheese, Lettuce, Tomato and red onion - full only 6.00

Special Plates

Tomato Egg Plant Napoleon – Breaded Egg Plant Layered between Sliced Tomato and Provolone Cheese on top of Marinara Sauce—choice of one side — half \$4.00 || full \$5.50

Vegetable Lasagna—House made lasagna with spinach, mushrooms, onions, and sweet corn. Topped with a marinara sauce with choice of two sides – **full only \$6.50**

Pasta Creations

Sauteed fresh vegetables tossed with your choice of pasta and sauce.

Served with a Garlic Knotfull \$7.50 / half \$6.00

Pasta Choices:

linavini au Chasas Tamballi

Fettuccini, Linguini , or Cheese Tortellini

Sauce Choices:

Marinara, Alfredo, Sun Dried Tomato Alfredo, or Pesto Alfredo

Beverages - Coke, Diet Coke, 7up, lemonade, root beer, cranberry, apple, Orange juices, milk (whole, 2%, skim), iced tea, hot tea and coffee, hot chocolate . **\$1.00**

All special requests will be honored whenever possible. Cooking method can be altered to meet specific needs. We cook with canola oil and use no MSG Non-residents add 25% surcharge per person and sales tax

