

# Dinner Menu

(Our lunch menu is also available upon request)

## Soups

**Chef's Daily Soup** .....cup \$1.75 || bowl \$3.25  
Assorted Crackers  
♥**Low Sodium Soup**.....cup \$1.75 || bowl \$3.25  
Chef Inspired ask your server

**Homestyle Chili**.....cup \$1.75 || bowl \$3.25  
House made beef and bean chili  
**French Onion Soup**.....cup \$1.75 || bowl \$3.25  
With toasted crouton and melted provolone

## Salads & Sandwiches

♥**House salad**.....full \$4.50 || half \$3.00  
carrots, cucumber, red onion, feta cheese,  
tomato, cranberries, croutons – Dressing Choice  
♥**Traditional Caesar**.....full \$4.50 || half \$3.00  
Parmesan cheese and sourdough croutons

**Cup of any Soup & House Salad**..... \$4.75  
your choice of dressing  
**Cup of any Soup & Half Sandwich** .....\$4.50  
Chicken, tuna, egg salad, BLT, grilled cheese, or deli  
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*

♥**Wild Caught Perch**..... full \$8.50 || half \$7.00  
Batter fried or broiled lake perch

♥ **Black Tiger Shrimp**.....full \$10.00 || half \$8.50  
Your choice of battered or grilled

♥**Atlantic Salmon**..... 8oz. 10.00 || 4oz. \$8.50  
Broiled or Grilled

**Maryland Crab Cake**.....full \$8.50 || half \$7.00  
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  
Marinated and Grilled

♥**8oz Ribeye Steak**..... full only \$12.00  
your choice of , fresh grated horseradish, Old Bay  
butter, or steak sauce

♥**Fiesta Chicken**.....8oz. \$7.50 || 4oz. \$6.00  
Grilled chicken breast topped with sautéed corn,  
black beans, and queso. Finished with a house  
made salsa

**Pork Parmesan**.....full only \$7.00  
Lightly breaded pork cutlet topped with marinara  
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 Choc-  
olate **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*

