



# DINNER MENU



## APPETIZERS

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**SEARED CRAB CAKES ... 15**

*Red Slaw, Remoulade*

**SPINACH ARTICHOKE DIP ... 12**

*Au Gratin, Pita Triangles*

**STUFFED BANANA PEPPERS ... 12**

*Italian Sausage, Mozzarella, Marinara, Parmesan*

**GF CHICKEN WINGS (10) ... 15**

*Hot, Buffalo, BBQ or Bourbon Glaze. Celery and Bleu Cheese.*

**FRIED CALAMARI ... 14**

*Cherry Peppers, Asian Chili Sauce*

**BOOM BOOM SHRIMP ... 11**

*Lightly Breaded Shrimp, Sweet & Spicy Sauce*

## SALADS & SOUP

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**GF BLACK & BLEU SALAD ... 19**

*Filet Mignon Tips, Mixed Greens, Mushrooms, Grape Tomato, Red Onions, Bacon, Bleu Cheese, Balsamic Vinaigrette.*

**TRADITIONAL CAESAR ... 10**

*Anchovies upon request. Chicken +5, Steak +11, Salmon +12.*

**GF WEDGE SALAD ... 12**

*Iceberg Wedge, Bacon, Grape Tomato, Picked Red Onion, Hardboiled Egg, Chunky Bleu Cheese dressing*

**FRENCH ONION SOUP AU GRATIN ... 8**

**LOBSTER BISQUE WITH SHERRY ... 8**

**HOMEMADE SOUP OF THE DAY ... 6**

## PASTA BOWLS

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**BAKED CHICKEN PARM ... 24**

*Breaded Chicken Cutlet, Organic Marinara, Linguini, Baked Mozzarella on top, Garlic Bread*

**BAKED SPINACH & MUSHROOM ... 20**

*Sautéed Spinach and Mushrooms, Organic Marinara, Fettuccine, Baked Mozzarella on top, Garlic Bread*

**WATERSTONE BOLOGNESE ... 25**

*Rigatoni, Baked Mozzarella, Shaved Romano, Garlic Bread*

## STEAKS & CHOPS

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**GF 8OZ FILET MIGNON ... 44**

*Garlic Herb Butter, Baked Potato, Sautéed Vegetables*

**GF BLACK ANGUS 14OZ RIBEYE ... 40**

*Garlic Herb Butter, Vegetables, Baked Potato*

**BLACK ANGUS 12OZ NY STRIP STEAK ... 37**

*Cracked Pepper-Brandy Demi Glace, Crispy Onions, Vegetables, Baked Potato*

**GF BLACK ANGUS 10OZ TOP SIRLOIN ... 29**

*Mushroom Demi Glace, Vegetables, Baked Potato*

**APPLEWOOD GLAZED PORK TENDERLOIN ... 25**

*Bourbon Glaze, Suteed Onion, Yukon Gold Mashed, Asparagus*

## STEAK ADDITIONS

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**12 OZ. LOBSTER TAIL ... MP**

**SHRIMP SKEWER ... 6**

**CRAB CAKE ... 7**

**SAUTÉED MUSHROOMS OR ONIONS, OR BOTH ... 4**

**BLEU CHEESE ENCRUSTED WITH BALSAMIC GLAZE ... 5**

**CABERNET BLACKBERRY DEMI GLAZE ... 3**



## SEAFOOD

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### **BAKED STUFFED FILLET OF SOLE ... 29**

*Crab Meat Stuffing, Sautéed Spinach, Brandied Lobster Sauce*

### **GF SESAME ENCRUSTED AHI TUNA ... 32**

*Wasabi Soy Glaze, Rice, Red Slaw*

### **ATLANTIC SALMON FILLET ... 28**

*Fresh Pineapple Salsa, Rice*

### **FISH FRY (FRIDAY ONLY) ... 18**

*Beer Battered or Broiled (Regular, Cajun or Lemon Pepper Seasoning) Coleslaw, Macaroni Salad, Choice of Potato*

## PASTA

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### **GORGONZOLA STEAK ALFREDO ... 29**

*Filet Mignon Tips, Fettuccine, Spinach, Mushrooms, Peppers & Onions, Gorgonzola*

### **SHRIMP & SCALLOP LINGUINI ... 27**

*Sautéed shrimp, Creamy Lemon-Garlic Beurre Blanc Sauce, Diced Tomato, Ritz Cracker Crumb*

### **MEDITERRANEAN PASTA ... 20**

*Artichokes, Kalamata Olives, Roasted Red Peppers, Spinach, Grape Tomato, Extra Virgin Olive Oil, Garlic, Feta*

*\* Add Chicken + 5, Add Shrimp + 7 \**



## ENTRÉES

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### **GF CRISPY 1/2 ROASTED DUCK ... 31**

*Raspberry Sauce, Roasted Glazed Carrots, Yukon Gold Mashed*

### **1/2 ROASTED CHICKEN ... 18**

*Slow Roasted Chicken, Yukon Gold Mashed, Roasted Carrots, Chicken Gravy*

### **GF ASIAN-STYLE CHICKEN RICE BOWL ... 18**

*Stir Fried Vegetables, Gochujang Honey Sauce, Crispy Rice Noodles, Green Onion*

## SANDWICHES

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### **BACON BLEU BURGER ... 16**

*8oz Black Angus, Bacon, Bleu Cheese, Caramelized onions, Mayo, Lettuce & Tomato, Fries*

### **WATERSTONE BURGER ... 16**

*8oz Black Angus, Bacon, Swiss Cheese, Caramelized Onions and Rosemary Garlic Mayo, Fries*

### **SESAME ENCRUSTED AHI TUNA ... 26**

*Red Slaw, Wasabi Mayo, Fries*

### **PRIME RIB FRENCH DIP ... 17**

*Fresh Baked Baguette, Provolone, Caramelized Onions, Fries*

### **BBQ CHICKEN SANDWICH ... 15**

*Bacon, BBQ Sauce, Cheddar Cheese, Lettuce, Tomato, Onion and Mayo, Fries*

***Add House Salad to any Entrée \$2, Caesar \$4***

***1/2 Price Bottles of Wine Every Wednesday***