

WATER'S EDGE GRILL

Fall-Winter 2011/2012

APPETIZERS

Small Plates Available

House-made Ricotta Baked in Crispy Phyllo Honey & Figs	\$12
Margarita Flat Bread Fresh Tomato, Mozzarella, and Basil Leaves	9
Parmesan Truffle French Fries	11
Crab Cake Spicy Tomato Aioli, Fried Pickled Onion Salad	9 /16
Crispy Calamari Marinara, Spicy Mustard Aioli, Pepperoncini	7 /12

SALADS

Small Plates Available

Caesar House-made Dressing, Garlic Herb Crouton, Parmesan cheese	\$5 /8
Roasted Pumpkin and Pear Salad Dried Cranberries, Arugula, Bacon and Walnut Dressing	6 / 9
Duck Confit Salad Vine Ripe Tomato, Chives, Crispy Shallots, Roasted Chestnut Dressing	14
Baby Arugula Nicoise Olives, Red Onions, Cherry Tomatoes, Herb Croutons, Red Wine Dressing	6 /9
Seared Spiced Ahi Tuna Mixed Greens, Wakami Salad, Fried Wonton, Ponzu Dressing	9 /14

FIRST COURSES

Small Plates Available

Cream of Crab Sherry Wine, Lump Crab	\$7 /12
Butternut Squash Soup Wild Mushrooms, Caramelized Shallots	6 /10
Minestrone Soup White Beans, Spinach, Zucchini, and Squash	6/ 10
Crispy Polenta Cake Gratin Oven Roasted Wild Mushrooms, Borsin Cheese, Fresh Thyme	10
Prince Edward Island Mussels Italian Sausage, Tomato, Fresh Herb, White Wine, Garlic Crouton	12

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PASTA ENTREES

Small Plates Available

Baked Ziti Veal, Sausage, Mozzarella, Parmesan Cheese	\$16 /22
House Made Pumpkin Tagliatelle Braised Leeks, Hen of the Wood Mushrooms, Roasted Cauliflower	17 /23
Shellfish Linguine Market Fish, Lump Crab, Cioppino Broth	17 /23
Shrimp Ravioli Egg Yolk, Boursin Cheese, Pancetta, Parmesan Foam	22
Truffle Mac & Cheese Gruyere, Parmesan and Goat Cheese	14 /20

ENTREES

Local Rockfish Brussels Sprout Ragu, Blistered Cherry Tomatoes, and Cauliflower Emulsion	\$ 28
Diver Scallops Organic Wild Mushrooms, Celery Root Puree, Butter Braised Radish	28
Pan Seared Salmon Root Vegetables, Brussels Sprout Leaves, Ice Wine Gastrique	26
Half Free Range Chicken Pan Roasted Cauliflower, Turnips, Squash, Roasted Garlic Potato Puree	23
Apple Wood Smoked Pork Loin Roasted Cipollini Onion Polenta, Acorn Squash, Sautéed Spinach, Apple Chutney	25
Fire Grilled Skirt Steak Olive Oil Poached Yukon Potatoes, Glazed Root Vegetables, Pepperoncini Pesto	32
New York Strip Steak Garlic Whipped Potatoes, Roasted Root Vegetables Red Wine Demi	36
Crab Gratin Filet of Beef Roasted Rosemary Wild Mushroom Risotto, Spinach, Port Shallot Jus	42
Braised Angus Beef Short Rib Rosemary Potato Puree, Roasted Wild Mushrooms	30

Chef De Cuisine- Chef Shon Kendrick
Restaurant Manager- Patrick McKiver