



waterleaf

Prelude

Seared Scallop 11
Corn, Shiitake, Bacon, Crab, Edamame, Soy Cilantro Jus

Crab Cake 11
“Rouille” Aioli, Cayenne Pepper, Micro Greens

Soup

Onion Soup 8
Garlic Crouton, Imported Gruyere Cheese

Tomato & Pesto Soup 7

Salad

Tossed Wild Baby Greens 7
Julienne of Vegetables, Tear Drop Tomatoes, Truffle & Sherry Vinaigrette

Classic Caesar Salad 7

Entrée Size Caesar Salad Complemented 12
with Smoked Salmon, Blackened or Grilled Chicken

Salad 13
Organic Arugula, Apple, Grapes, Walnuts, Celery, Wheat Berries, Orange Juice & Zest, Cranberries, Scallions, Tarragon Creamy Dressing, Apple Wood Smoked Salmon, Organic Arugula

Classic Cobb Salad 13
Turkey Breast, Smoked Bacon, Avocado, Scallion, Blue Cheese, Tomatoes, Romaine Lettuce, Honey Mustard Vinaigrette

Chef Salad 12
Smoked Ham, Gruyere cheese, Hard Boiled Egg, Celery Grape Tomatoes, Baby Green Lettuce, Cheddar Cheese, Croutons, Truffle-Sherry & Balsamic Vinaigrette

Sandwiches

Club 14
Thinly Sliced Grilled Chicken Breast and Smoked Bacon Layered with Smoked Gouda Cheese, Arugula Lettuce, Fresh Basil & Cracked Pepper Spread, Homemade Potato Chips

Grilled Cheese 9
Sour Dough, Cheddar, Smoked Gouda, Tomato, Homemade Chips

Cubano 12
Smoked Ham, Dijon, Pickle Chip, Swiss Cheese, Mayonnaise, Jalapenos, Pita, Homemade Chips

Turkey Wrap 11
Sliced Turkey, Tomatoes, Avocado, Chili Mayonnaise, Lettuce, Homemade Chips

Entrees

Risotto of the Day 12

Asparagus Mezzaluna Ravioli 17
Seared Scallop, Rock Shrimp, Baby Asparagus Sauce Dugléré

Chablis, Morel & Tarragon Infused Chicken 21
English Pea Stew, Braised Vine Tomato, Mashed Potatoes

Pan Seared Whitefish 18
Asparagus, Sweet Corn Pancake, Kohlrabi and Tomato Compote

Arrabbiata Gemelli Pasta 14
Grilled Chicken, Fresh Herbs Medley, Parmesan

Focaccia Flat Bread 12
Smoked Chicken, Roasted Corn, Arugula Salad, Mozzarella, Tomatoes, Parmesan

Cheese

Artisan Cheese Plate 12
*A Selection of Three Cheeses
Tomato Tarragon Sorbet, Nuts, Chutney, Grapes, Apple*

Dessert

Floating Island 7
*Fluffy Meringue, Mango Crème Anglaise
Caramel Sauce, Almond Wafer*

Honey, Lemon & Lavender Crème Brûlée 8
Lemon Sorbet, Galette Saint Michel

Chocolate Trio 10
*Chocolate Peanut Butter Tart, Peanut Brittle, Cocoa Coulis, Walnut Sable, Ginger Pear Jam, Luscious Dark Chocolate Mousse, Sweet Red Wine Cinnamon Sauce
Chocolate Pot de Crème, Langue de Chat*

Assorted Sorbets 6
Florentin Cookie, Fresh Berries Salad

Lime Spiced Bread Pudding 7
Caramelized Sautéed Peaches, Five Spices Ice Cream

Lunch Specials

Select one of the following: 13

1/2 Sandwich & Cup of Soup
Or
1/2 Salad & Cup of Soup
Or
1/2 Sandwich & 1/2 Salad