

# W A T E R P L A C E

## Delicious Bites

<b>CALAMARI A LA MAMA</b> \$7 LIGHTLY FRIED TENDER SQUID RINGS TOSSED WITH CHERRY PEPPERS IN A PINOT GRIGIO AND ROASTED GARLIC BUTTER	<b>TRADITIONAL CLAMS ZUPPA</b> \$10 SLOWLY BRAISED LITTLENECKS IN A WHITE OR RED BROTH SERVED WITH TOASTED GARLIC CIABIATTA BREAD
<b>HONEY CHIPOTLE CALAMARI</b> \$8 LIGHTLY FRIED TENDER SQUID RINGS TOSSED IN A SWEET AND SPICY BUTTER AND FINISHED WITH FRESH SCALLION PESTO AND LIME	<b>PUFF PASTRY WRAPPED BRIE</b> \$9 WARM GOOEY BRIE BAKED IN BUTTERY PUFF PASTRY AND TOPPED WITH RED ONION MARMALADE, CANDIED PEANS AND OUR HARVEST FRUIT COMPOTE SERVED WITH FLATBREAD CRACKERS AND PORT WINE REDUCTION
<b>CHICKEN SKEWERS</b> \$7 WHOLE GRAIN MUSTARD BEER GLAZED CHICKEN SKEWERS WITH AN APRICOT HORSERADISH DIPPING SAUCE	<b>DRUNKEN CLAMS</b> \$12 LITTLENECKS SLOWLY BRAISED WITH CHORIZO SAUSAGE, CARAMELIZED ONIONS AND OVEN ROASTED TOMATOES, IN A NEWCASTLE BEER BROTH, AND FINISHED WITH FRESH SPINACH, ROASTED GARLIC BUTTER, AND HERBS. SERVED WITH TOASTED GARLIC CIABIATTA
<b>CLASSIC SHRIMP COCKTAIL</b> \$3.50 PER PIECE COCKTAIL SAUCE AND FRESH LEMON	<b>LOBSTER FRITTERS</b> \$11 DECADENT AND DELICIOUS LOBSTER AND TARRAGON FRITTERS SERVED WITH A MARSALA CHIVE REMOULADE
<b>GRILLED SWEET CORN AND SHRIMP QUESADILLA</b> \$12 TOASTY FLOUR TORTILLA FILLED WITH PROSCIUTTO, GRILLED SWEET CORN, PEPPERJACK CHEESE, SHRIMP AND JALAPENO POBLANO PESTO. SERVED WITH HOMEMADE GUACAMOLE AND CILANTRO LIME CREME FRAICHE	<b>SEARED SCALLOPS</b> \$12 CRUSTED IN ROOT VEGETABLE CHIPS AND SERVED OVER A BED OF SWEET CORN, ASPARAGUS CHORIZO AND BUTTERNUT SQUASH SUCCOTASH
<b>MOROCCAN HUMMUS PLATTER</b> \$8 CHEF'S OWN CREAMY CHICKPEA SPREAD, FETA, RED ONION MARMALADE, PEPPERONCINI, CRISP VEGGIES AND WHOLE WHEAT PITA	<b>ASIAN PORK PARCELS</b> \$9 FIRE SPICED WONTONS FILLED WITH A GROUND PORK TENDERLOIN AND ASIAN VEGETABLE FILLING. SERVED WITH A TRIO OF DIPPING SAUCES; ASIAN PESTO, SPICY PEANUT AND STICKY SOY
<b>SHISO TUNA</b> \$10 SEARED TUNA WITH AN ASIAN PESTO GLAZE, EDAMAME HUMMUS, CHILI OIL, CRISP MARINATED VEGETABLE SALAD AND A SHISO VINAIGRETTE	<b>MONTE CRISTO MUNCHIES</b> \$9 SMOKED HAM, CHEDDAR, GRUYERE AND CANDIED ONIONS, ON DECADENT BRIOCHE, AND DIPPED IN A HONEY ALE BATTER. SERVED WITH A THREE MUSTARD DIPPING SAUCE
<b>GRUYERE ROASTED GARLIC AND TRUFFLE FONDUE</b> \$12 "TO SHARE" SEASONAL FRUIT, BRIOCHE CROUTONS, AND BABY VEGETABLES	<b>"CAPRESE" CROSTINI</b> \$9 BURRATA CHEESE, PRESERVED LEMON INFUSED OLIVE OIL, TUSCAN STYLE GARLIC CROSTINI, SEASONAL TOMATOES, HOMEMADE TRADITIONAL BASIL PINENUT PESTO

## Greens

<b>TRADITIONAL MIXED GREENS</b> \$6 BABY MESCLUN GREENS, CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS AND ALFALFA SPROUTS WITH YOUR CHOICE OF DRESSING
<b>CAESAR</b> \$7 FRESHLY CUT ROMAINE LETTUCE, CREAMY DRESSING, SHAVED REGGIANO CHEESE AND HERBED FOCACCIA CROUTONS
<b>GRILLED HEARTS OF ROMAINE</b> \$8 CRUMBLLED CHEVRE, SLOW ROASTED TOMATOES, KALAMATA OLIVES, TOASTED SOY NUTS AND WARM APPLEWOOD BACON VINAIGRETTE
<b>SICILIAN</b> \$8 FRESHLY CHOPPED ROMAINE AND ARUGULA TOSSED IN A BALSAMIC AND FRESH HERB VINAIGRETTE AND TOPPED WITH PROSCIUTTO, HOUSE PULLED FRESH MOZZARELLA, SLOW ROASTED TOMATOES, KALAMATA OLIVES AND CRISPY PANCETTA CRACKLINGS. FINISHED WITH BALSAMIC SYRUP AND TOASTY GARLIC CIABIATTA BREAD
<b>WP WEDGE</b> \$9 TENDER BOSTON BIBB LETTUCE, SLOW ROASTED TOMATOES, BRAISED CIPOLLINI ONIONS, GREAT HILL BLUE CHEESE. CREAMY PANCETTA DRESSING AND CRISPY PANCETTA CRACKLINGS
<b>SPINACH</b> \$8 BABY SPINACH LEAVES TOSSED IN A LIGHT CLOVER HONEY APPLE CIDER VINAIGRETTE WITH TOASTED MARCONA ALMOND BRITTLE, SUN-DRIED CHERRIES, CRISPY APPLEWOOD BACON, AND CRUMBLLED CHEVRE
<b>CLASSICAL FRENCH</b> \$8 BABY GREENS AND ENDIVE TOSSED IN A LIGHT SHALLOT DIJON VINAIGRETTE WITH SMOKED APPLEWOOD BACON, ROASTED SHIITAKE MUSHROOMS, SEMI-DRIED SLOW ROASTED TOMATOES, AND FINISHED WITH A WARM TOASTED ALMOND AND HERB ENCRUSTED CHEVRE MEDALLION
<b>THAI NOODLES</b> \$10 CELLOPHANE NOODLES, EDAMAME, SHREDDED CARROTS, HONEY ROASTED PEANUTS, FIVE-SPICED BEEF TENDERLOIN MEDALLIONS, FRESH CHILIES, AND LIME, SCALLION, CILANTRO, AND MINT ON A BED OF BABY GREENS.

ADD ON'S TO ANY SALAD  
GRILLED CHICKEN BREAST \$4  
GRILLED STEAK \$7  
GRILLED SUSHI TUNA \$6  
GRILLED SHRIMP \$6  
SEARED SCALLOPS \$6  
GRILLED TOFU \$4



# Pizza

ONE RUSTIC SIZE \$10

## TUSCAN

SAN MARZANO TOMATO SAUCE, FRESH BASIL, VINTAGE OLIVE OIL, MELTED MOZZARELLA, SLICED PROSCIUTTO, AND HOUSE ROASTED RED PEPPERS. FINISHED WITH CRISPY PANCETTA, FRESH ARUGULA, AND BALSAMIC SYRUP

## CARNE ASADA

BLACK BEAN SPREAD, PEPPERJACK CHEESE, CARNE ASADA MARINATED STEAK, TOMATO, AND SWEET CORN. FINISHED WITH SHREDDED LETTUCE, AND A AVOCADO AND CILANTRO LIME CRÈME FRAICHE.

## CLASSIC WHITE

ROASTED GARLIC HERB OIL, ROMANO, MOZZARELLA, REGGIANO, FETA, GOAT CHEESE AND RICOTTA

## MEDITERRANEAN

OLIVE TAPENADE, MOZZARELLA, FETA, FRESH SPINACH, AND TOMATO. FINISHED WITH TZATZIKI AND LEMON

## HERBY

FRESH HERB PESTO, SMOKED GOUDA, THINLY SLICED BUTTERNUT SQUASH, PROSCIUTTO, PEARS AND PORT WINE REDUCTION.

## Decadent and Devious

### GNOCCHI

PAN-SEARED BEEF TENDERLOIN MEDALLIONS SAUTÉED WITH SHIITAKE MUSHROOMS CARAMELIZED ONIONS, WILTED BABY SPINACH, AND ASPARAGUS IN A CANDIED GARLIC AND SHERRY CREAM TOSSED WITH POTATO GNOCCHI

\$17

### PILLOWS FROM ABOVE

DECADENT PUMPKIN RAVIOLI, FRESH PEAS, AND TOASTED WALNUTS IN A NUTTY BROWN BUTTER SAUCE, FINISHED WITH MARSALA GLAZED CHICKEN AND PECORINO ROMANO CHEESE

\$16

### NOT YOUR AVERAGE ALFREDO

SMOKED MOZZARELLA, CHEVRE, REGGIANO AND PECORINO ROMANO CHEESES IN A ROASTED GARLIC CREAM SAUCE TOSSED WITH FETTUCCHINE PASTA

\$14

### PINK'S NOT JUST FOR GIRLS

SAN MARZANO TOMATO SAUCE WITH A HINT OF VODKA AND CREAM TOSSED WITH PECORINO ROMANO CHEESE AND FRESH BASIL AND SERVED OVER FETTUCCHINE PASTA

\$14

### SUNDAY DINNER

OLD WORLD STYLE MEATBALLS SLOWLY SIMMERED IN "GRAVY" OVER RIGATONI PASTA, AND FINISHED WITH TRUFFLED RICOTTA CHEESE, REGGIANO, AND TOASTED GARLIC CIABIATTA BREAD

\$14

### CARBONARA MAC AND CHEESE

FRESH PEAS, AND APPLEWOOD SMOKED BACON, TOSSED WITH RIGATONI PASTA IN A GRUYERE AND ROASTED GARLIC CREAM. FINISHED WITH BUTTERY CRUMBS

\$15

### SICILIAN CHICKEN PEPPERONATA

PAN SEARED CHICKEN BREAST MEDALLIONS SAUTÉED WITH OLIVE OIL ROASTED BELL PEPPERS, AND EGGPLANT, FRESH BASIL, ROASTED GARLIC, AND TOASTED PINENUTS. TOSSED WITH RIGATONI PASTA, AND FINISHED WITH CHILI OIL AND FRESH MOZZARELLA CHEESE

\$16

### ALL THINGS GREEN

PAN-SEARED CHICKEN BREAST MEDALLIONS SAUTÉED WITH FRESH ARUGULA, BABY SPINACH AND PEAS AND A PARAGUS IN A LIGHT LEMONY WHITE WINE SAUCE WITH A HINT OF RICOTTA, MASCARPONE AND FRESH HERBS AND TOSSED WITH CAPELLINI PASTA

\$16

### POMODORO FRESCO

SEASONS BEST FRESH TOMATOES, GARDEN BASIL, VINTAGE EXTRA VIRGIN OLIVE OIL, HAND PULLED FRESH MOZZARELLA AND CAPELLINI

\$12

## Center of Attention

### PORK TENDERLOIN

APPLE CIDER BEER BRINED PORK TENDERLOIN CRUSTED IN ROOT VEGETABLE CHIPS AND SERVED OVER FRESH HERB POLENTA, BUTTER BRAISED BABY CARROTS, AND PAN FLASHED SPINACH AND RADICCHIO. FINISHED WITH A FIG MARSALA BUTTER.

\$19

### GRILLED SUSHI-STYLE TUNA

BRUSHED WITH A SPICY MONGOLIAN BBQ GLAZE AND SERVED OVER WOK-FRIED LO-MEIN NOODLES TOSSED IN A STICKY HOISIN BROTH WITH ASIAN VEGETABLES, CRUSHED PEANUTS, AND FRESH LIME

\$19

### ALMOST "PICCATA-STYLE" SOLE

OVEN-BAKED FRESH SOLE TOPPED WITH CRISPY JULIENED PROSCIUTTO, BROWN BUTTER, AND LEMON CAPER VINAIGRETTE, AND SERVED OVER CHIVE AND CHEVRE RED BLISS MASHED POTATOES AND GRILLED ASPARAGUS. GARNISHED WITH RED WINE DRESSED BABY GREENS

\$16

### SOUTHERN COMFORT

TRADITIONAL PAN-FRIED "STATLER STYLE" BUTTERMILK CHICKEN BREAST SERVED OVER CHEDDAR, GREEN ONION, AND CHORIZO GRITS WITH A BUTTERY CORNBREAD CRUST AND WARM BLACK-EYED PEA SALAD, AND A THREE MUSTARD GLAZE

\$17

### BABY CHEDDAR AND MUSHROOM MEATLOAF

SERVED OVER ROASTED GARLIC RED BLISS MASHED POTATOES AND HOUSE VEGETABLE AND FINISHED WITH A CARAMELIZED ONION AND GUINNESS DEMI GLACE.

\$15

### NUEVO LATINO

ARROZ CON POLLO RICE CAKES WITH MOLE BRAISED PULLED CHICKEN BREAST, SERVED OVER BLACK BEAN RAGU WITH CHARRED RED PEPPER SOFRITO, ROASTED POBLANO PESTO, AND SPICED PLANTAIN CHIPS

\$16

### ANGIE'S SIGNATURE CHICKEN PICATTA

NOT SO CLASSIC. PAN SEARED CHICKEN BREAST MEDALLIONS TOSSED WITH BABY ARUGULA, AND CHERRY TOMATOES IN A LIGHT REGGIANO PAN JUS, AND SERVED OVER CAPELLINI PASTA

\$16

### MEDITERRANEAN CHICKEN NAPOLEON

HERB MARINATED SLOWLY ROASTED CHICKEN BREAST LAYERED WITH CLOVER HONEY AND OLIVE OIL ROASTED FETA, AND MEDITERRANEAN SPICED COUS COUS. ACCOMPANIED BY GREEK-STYLE GREENS IN A BAKLAVA "NEST" DRESSED WITH A CREAMY PEPPADEW PEPPER VINAIGRETTE

\$17

### FILET MIGNON

SMOTHERED IN NEW CASTLE BEER BRAISED CIPOLLINI ONION AND THYME RAGU, AND SERVED OVER CLOVER HONEY AND WHOLE GRAIN MUSTARD RED BLISS MASHED POTATOES AND PAN-FLASHED SWISS CHARD. FINISHED WITH CRISPY PANCETTA CRACKLINGS

\$28

### TURKEY CUTLET "MILANESE"

PAN-SEARED, BALSAMIC BRINED CUTLET. CRISPY CAPER AND PARMESAN EGG BATTER, PRESERVED LEMON HERB BUTTER, LEMONY WATERCRESS, RED ONION, AND TOMATO "SALAD", FONTINA RED BLISS MASHED POTATOES

\$17

### SEA BASS

POACHED IN A COURT BOUILLON OLIVE OIL BROTH, SERVED OVER CRISPY SWEET CORN AND VEGETABLE CAKES, PAN-FLASHED SWISS CHARD, AND FINISHED WITH A CHORIZO, ROASTED TOMATO, AND SAFFRON BUERRE BLANC

\$26

### 14 oz. GRILLED RIBEYE

GRILLED TO YOUR LIKING AND SERVED OVER BABY SPINACH MASHED POTATOES AND HOUSE VEGETABLE WITH A ROASTED SHALLOT AND CABERNET BUTTER

\$25

\*ITEMS THAT ARE RAW OR PARTIALLY COOKED CAN INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BOURNE ILLNESS

SHOULD ONLY EAT MEAT THAT IS THOROUGHLY COOKED.

# Wines by the Glass

## Whites

001	Montevina White Zinfandel	7	28
002	Cavit Pinot Grigio	7	26
003	Penfolds "Rawsons Retreat" Chardonnay	7	26
004	Dr. Loosen Riesling	8	30
005	Trinchero Sauvignon Blanc	8	30
008	Ca Montini Pinot Grigio	9	34
010	Alexander Valley Chardonnay	11	42
011	Charles Krug Sauvignon Blanc	12	46

## Reds

020	Bogle Merlot	7	26
021	Straccali Chianti	7	26
022	Penfolds "Rawsons Retreat" Shiraz/Cabernet	7	26
023	Robert Mondavi "Private Selection" Pinot Noir	8	30
024	Bogle Petite Sirah	8	30
026	Dona Paula "Estate" Malbec	9	34
027	L d' Lyeth Merlot	9	34
028	Jacob's Creek Shiraz	9	34
030	Echelon Pinot Noir	10	38
031	Hess Estate Cabernet Sauvignon	10	38

## Half Bottles

### Whites

040	Kendall-Jackson 'Vintner's Reserve' Chardonnay	15
041	Dry Creek Fume Blanc	16
042	Clos du Val Chardonnay	20
043	Hess Collection Chardonnay	22
044	La Crema Chardonnay	22
045	Chalk Hill Chardonnay	40

### Reds

050	Clos du Bois Merlot	18
051	Hess Estate Cabernet Sauvignon	22
052	Seghesio Zinfandel	22
053	Fonterutoli Chianti Classico	29
054	Steele Pinot Noir	24
055	Clos du Val Pinot Noir	24



# Full Bottles

## CRISP DRY WHITES

060	Chateau St Michelle Pinot Gris	24
061	La Cryma Christi White	22
062	Bottega Vinaia Pinot Grigio	27
063	Feudi di San Gregorio "Falanghina"	29
064	Santa Margarita Pinot Grigio	42

## SMOOTH, MEDIUM BODIED WHITES

065	Clos du Bois Chardonnay	22
066	Bonterra Chardonnay (organic)	22
067	Oyster Bay Sauvignon Blanc	23
068	Neil Ellis "Sincerely" Sauvignon Blanc	24

## FULL BODIED WHITES

069	Kendall-Jackson "Vintner's Reserve" Chardonnay	28
070	Fess Parker Chardonnay	30
071	St. Supery "Virtu" White	38
072	Domaine La Roche Chablis	38
073	Treanna White	39
074	Cakebread Chardonnay	42
075	Far Niente Chardonnay	85

## SMOOTH MEDIUM BODIED REDS

090	Red Diamond Merlot	20
091	Sterling Merlot	22
092	Shooting Star Syrah	24
093	Bonterra Merlot (organic)	24
094	Chateau St Michelle Merlot	38
095	Steele Pinot Noir	34
096	Zisola "Nero d'Avola"	36
097	Bertani Valpolicella	38
098	Ruffino Tan	38
099	Wildhorse Pinot Noir	42
100	Rocca della Macie Chianti Riserva	42
101	Silverado Sangiovese	42
102	Charles Krug Cabernet Sauvignon	44
103	Robert Mondavi "Caneros" Pinot Noir	45
104	Perrin Chateneauf du Pape "Les Sinards"	52
105	David Bruce Pinot Noir	56

## FULL BODIED REDS

106	Columbia Crest Merlot	26
107	Marques de Caceres Reserva	35
108	Murphy Goode "Liars Dice" Zinfandel	35
109	Montes "Alpha" Cabernet Sauvignon	37
110	Penfolds Bin 407 Cabernet Sauvignon	40
111	Antinori Villa Toscana	42
112	Stefano Farino Barolo	44
113	Antinori Pepoli	44
114	Chateau Greysac	46
115	Matanzas Creek Merlot	48
116	Marchesi di Barolo	68
117	Silverado Cabernet Sauvignon	68
118	Franciscan Magnificat	72
119	Ravenswood "Old Hill" Zinfandel	74
120	Campogiovanni Brunello di Montalcino	75
121	Castello di Fonterutoli Chianti Classico Riserva	75
122	Stags Leap "Artemis" Cabernet Sauvignon	77
123	Jordan Cabernet Sauvignon	78
124	Duckhorn Decoy Red	78
125	Masi Amarone	84
126	Chateau Gloria	86
127	St. Supery "Elu" Red	8
129	Francis Ford Copola "Rubican" Cabernet Sauvignon	100
130	Luce	110
131	Antinori Tignanello	120
132	Bertani Amarone	120
133	Opus	195

## SPARKLING

151	Piper Heidsieck Brut (Split)	14
152	Lunetta Prosecco	20
153	Gloria Ferrer Brut (Half Bottle)	18
154	Gloria Ferrer Brut	38
155	Schramsberg Blanc de Noir	55
156	Moet & Chandon White Star	74
157	Dom Perignon	198

