

# Waterplace

## *Evolution*

Executive Chef - Angie Armenise

### LUNCH MENU

#### *Small Plates*

- “Fish and Chips” ..... 9**
- Crispy fried and cornmeal crusted
  - Malt vinegar salted seasonal vegetable “fries”
  - Spicy twisted tartar sauce
- Traditional Calamari a la Mama ..... 8**
- Classically fried
  - Sliced pepper rings
  - White wine garlic butter
  - Fresh lemon
- Guacamole” ..... 8**
- Grilled Seasonal Vegetable Relish
  - Smashed Plantains
  - Mango Sorbet
  - Assorted Chips
- Moroccan-Style Hummus Platter ..... 10**
- Creamy Chickpea Spread
  - Feta Cheese
  - Red Onion Marmalade
  - Pepperoncini and Crisp Veggies
  - House Made Tzatziki
  - Grilled Whole-Wheat Pita
- Falafel and Tzatziki ..... 6**
- Classic Chickpea and Bulgur Wheat Batter
  - Red Onion, Fresh Parsley, Fragrant Spices, Apricot
  - House-made English Cucumber Yogurt Dip
- Simple Crispy Yucca Fries ..... 5**
- Adobo Spiced Sea Salt
  - Chickpea Cumin Puree
  - Fresh Lime
- Chilled Gazpacho ..... 12**
- Organic Yellow tomato sorbet
  - Arugula Oil
  - 3 Chilled U-15 Shrimp

# Greens

## Mixed Field Greens.....5

- Baby greens
- Grape tomato, English Cucumber and Carrot
- Vintage Cheddar
- Rustic Croutons

## Caesar.....5

- Creamy Classic Dressing
- Parmigiano Reggiano
- Fresh Lemon
- Rustic Croutons

## BBQ Chopped Chicken Salad.....6

- Crisp Romaine
- Roasted Pineapple Vinaigrette
- Vintage Cheddar, Sweet Corn, Ripe Avocado
- English Cucumber, Red Onion, Marinated Black Beans
- Grape Tomato
- Chopped BBQ Glazed Chicken
- Sweet Potato Fries

## Waterplace Wedge.....6

- Boston Bibb
- Oven-Roasted Tomatoes
- Crumbled Applewood Bacon
- Thinly Sliced Red Onion
- House Made Creamy Blue Cheese Dressing

## Greek Greens.....5

- Crisp Romaine Lettuce
- Creamy Lemon Oregano Dressing
- Crumbled Feta
- Kalamata Olives, Grape Tomato, Red Onion
- Crispy Falafel
- Fresh Lemon

## Grilled Hearts of Romaine.....5

- Roasted Garlic Oil Brushed Lightly Grilled Romaine
- Roasted Tomatoes
- Kalamata Olives
- Crumbled Goat Cheese
- Toasted Soy Nuts
- Warm Applewood Bacon Vinaigrette

# Noodles

Choice of Cavatappi or Capellini Pasta  
Just the Way They Began...Clean,  
Classic and Comforting.  
For Me....9

## Classic Pink Vodka Sauce

- San Marzano Plum Tomatoes
- Basil Infused Olive Oil
- Fresh Basil Leaves
- Pecorino Romano Cream

## Classic Alfredo

- Whole-Unsalted Butter
- Fresh Garlic
- Cream, Pecorino Romano
- Chopped Fresh Parsley

## Classic Basil Pesto

- Garden Basil
- Basil Infused Olive Oil
- Toasted Pine Nuts
- Pecorino Romano

## Classic Pomodoro

- Extra Virgin Olive Oil, Fresh Garlic
- Pan Flashed Ripe Tomatoes
- Garden Basil
- Shaved Ricotta Salata

## Classic Aglio Olio

- Extra Virgin Olive Oil, Fresh Garlic
- Toasted Red Pepper Flakes
- Sliced Black Olives
- White Wine, Freshly Chopped Parsley
- Pecorino Romano
- Toasted Italian Breadcrumbs  
(Available With or Without  
White Anchovy Fillets)

# Sandwiches

## Lobster in a Tuxedo.....16

- Fresh Lobster Meat
- Madagascar Vanilla Bean and Tarragon Aioli
- Finely Minced Red Onion and Celery
- Truffle Buttered Toasted Brioche
- Crisp Applewood Bacon

## Crispy Squid Po' Boy.....9

- Crunchy Tube and Tentacle Calamari
- Toasted Torpedo Roll
- Spicy Meyer Lemon Herb Remoulade
- Shredded Lettuce
- Spiced Fried Green Tomatoes

## My Big Fat Greek Sandwich.....9

- Warm Grilled Syrian Bread
- Lemon Oregano Grilled Sliced Chicken Breast
- Whipped Feta Cheese Spread
- Red Wine Vinaigrette Dressed Baby Spinach
- Kalamata Olives, Tomato, Red Onion Relish
- House Made English Cucumber Yogurt Dressing
- Crispy Falafel

## Certified Black Angus Burger ..... 8

- 8 oz. Angus Ground Beef
- Toasted roll
- Lettuce
- Tomato

## Garden Basil Chicken Salad..... 8

- Herb roasted and pulled chicken breast
- Granny Smith apple crunchy red grapes, celery, red onion,
- Garden basil aioli
- Toasted brioche roll
- Crisp lettuce and
- Ripe tomato

## *and Things*

## The Infamous Irish Pub Burger ..... 10

- Grilled Certified Black Angus burger
- Cheddar cheese
- Crisp Applewood bacon
- Red onion marmalade whole grain mustard
- Guinness aioli
- Toasted whole-wheat roll

## B-2 Buffalo Chicken Sandwich ..... 9

- Crispy Buffalo Glazed Panko Chicken Breast
- Buffalo Cheddar
- English Cucumber
- Ranch Dressing
- Lettuce
- Tomato

## Shiso Tuna.....11

- Edamame Hummus
- Crisp Vegetable Slaw
- Asian Pesto
- Spicy Chile Sauce
- Micro Shiso Greens

## Mama Tutrone's Chicken Cutlets.....9

- Simply Baked
- Crispy Seasoned Breadcrumbs
- Pecorino Romano, Fresh Parsley
- Arugula, Red Onion, Grape Tomato Salad
- Fontina Mashed Potatoes OR Pasta
- Extra Virgin Olive Oil

## Seared Diver Scallops.....12

- Spiced and Seared
- Fresh Corn and Grilled Vegetable "Relish"
- Crispy Adobo Salted Yucca Fries
- Sweet Smashed Plantains
- Avocado Cilantro Lime Crème Fraiche

## WINES BY THE GLASS

### *Whites*

001	Lindemans Chardonnay	6.5	24
002	Principato Pinot Grigio	6.5	24
003	Sakonnet Vidal Blanc	7.5	28
004	Chateau Ste. Michelle Riesling	8.5	32
005	Oyster Bay Sauvignon Blanc	8.5	32
006	Coppola Pinot Grigio	8.5	32
007	Picket Fence Chardonnay	10.5	40
008	Hall Sauvignon Blanc	11.5	44

### *Blush*

009	Montevina White Zinfandel	6.5	
010	Folie à Deux Ménage à Trois	8.5	32

### *Reds*

020	Bogle Merlot	7.5	28
021	Straccali Chianti	7.5	28
022	Main Street Cabernet Sauvignon	7.5	28
023	Echelon Pinot Noir	8.5	32
024	Penfolds "Koonunga Hill" Shiraz	8.5	32
025	Cline Zinfandel	8.5	32
026	Cono Sur Pinot Noir	8.5	32
027	Red Diamond Merlot	8.5	32
028	Dona Paula "Estate" Malbec	9.5	36
029	Rodney Strong Cabernet	10.5	40

### *Sparkling Wine*

030	Lunetta Prosecco (187)	7.5	
031	Sofia by Coppola (187)	8.5	

## WHEN YOU WANT TWO GLASSES

### *Whites*

040	Dry Creek Fume Blanc	20	
041	Kendall-Jackson 'Vintner's Reserve' Chardonnay	24	
042	Clos du Val Chardonnay	24	
043	Hess Su'Skol Chardonnay	24	
044	Jermann Pinot Grigio	26	

### *Reds*

045	Clos du Bois Merlot	20	
046	Hess Estate Cabernet Sauvignon	24	
047	Seghesio Zinfandel	24	
048	Clos du Val Pinot Noir	26	
049	Steele Pinot Noir	28	
050	Fonterutoli Chianti Classico	31	

## Full Bottles

### *Crisp Dry Whites*

051	Montinore Pinot Gris	26
052	La Cryma Christi White	31
053	Bottega Vinaia Pinot Grigio	32
054	Feudi di San Gregorio "Falanghina"	31
055	Santa Margherita Pinot Grigio	44

### *Smooth, Medium Bodied Whites*

056	Chateau Ste. Michelle Gewurztraminer	22
057	Clos du Bois Chardonnay	24
058	Sterling Chardonnay (Organic)	26
059	Neil Ellis "Sincerely" Sauvignon Blanc	26

### *Full Bodied Whites*

060	Kendall-Jackson 'Vintner's Reserve' Chardonnay	30
061	Coppola Director's Chardonnay	35
062	St. Supéry "Virtu" White	40

### *Smooth Medium Bodied Reds*

070	Red Diamond Merlot	36
071	Sterling Merlot	24
072	Shooting Star Syrah	26
073	Sterling Merlot (Organic)	26
074	Indian Wells Merlot	40
075	Bertani Valpolicella	40
076	Ruffino IL Ducale Toscana	40
077	Wild Horse Pinot Noir	44
078	Charles Krug Cabernet Sauvignon	46
079	Robert Mondavi "Carneros" Pinot Noir	47
080	Perrin Chateneauf-du-Pape "Les Sinards"	54
081	Coppola Diamond Pinot Noir	58

### *Full Bodied Reds*

082	Columbia Crest Merlot	28
083	Marqués de Cáceres Reserva	37
084	7 Deadly Zins	30
085	Steele Federal Hill Zinfandel	26
086	Montes "Alpha" Cabernet Sauvignon	39
087	Antinori Villa Toscana	44
088	Marchesi di Barolo	70
089	Silverado Cabernet Sauvignon	70
090	Ravenswood "Old Hill" Zinfandel	76
091	Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon	79
092	Jordan Cabernet Sauvignon	80

### *Player...Player*

100	Francis Ford Coppola "Rubican" Cabernet Sauvignon	102
101	Antinori Tignanello	122
102	Bertani Amarone	122
103	Opus	197

### *Sparkling*

200	Schramsberg Blanc de Noir	57
201	Moët & Chandon Imperial	77
202	Dom Perignon	200
203	Moët & Chandon Nectar Imperial	56
204	Moët & Chandon Nectar Imperial Rosé	68
205	Veuve Clicquot Yellow	85
206	Cristal	400