

W A T E R P L A C E

SPRING, SUMMER LUNCH

Afternoon Snacks

MOROCCAN HUMMUS PLATTER \$7
CREAMY CHICKPEA SPREAD, FETA, RED ONION
MARMALADE, CRISP VEGGIES, PEPPERONCINI, TZATZIKI,
WHOLE WHEAT PITA AND FRESH LEMON

SHRIMP COCKTAIL \$4 PER PIECE
TRADITIONALLY PREPARED AND PERFECTLY CHILLED
JUMBO U-8 SHRIMP SERVED WITH COCKTAIL SAUCE AND
FRESH LEMON

STICKY PB&J WINGS \$7
CRISPY CHICKEN WINGS TOSSED IN A WARM CREAMY
PEANUT BUTTER AND CONCORD GRAPE JELLY SAUCE
WITH A HINT OF SPICE. FINISHED WITH CRUSHED
HONEY ROASTED PEANUTS, CILANTRO AND SCALLION

CRISPY CALAMARI \$8
TENDER SQUID RINGS LIGHTLY FRIED AND SERVED WITH
YOUR CHOICE OF PREPARATIONS

A LA MAMA STYLE
WITH WHITE WINE, GARLIC BUTTER AND HOT
CHERRY PEPPER RINGS
TOSSED IN A BBQ BASIL BUTTER
TOSSED IN A TANDOORI BUTTER
(SCALLION, MINT, GINGER, GARLIC,
CORIANDER, LIME)
TOSSED IN A HONEY CHIPOTLE BUTTER

LINDO'S LOBSTER RANGOON'S \$10
LOBSTER, CREAM CHEESE, AND CHIVE FILLED CRISPY
FRIED WONTONS SERVED WITH SWEET APRICOT CHUTNEY
AND FINISHED WITH FRESH SCALLIONS

*ALSO AVAILABLE AS TENDERS FOR \$8

Fresh Greens

TRADITIONAL MIXED GREENS \$6
BABY FIELD GREENS TOSSED IN A WHITE BALSAMIC VINAIGRETTE WITH SEEDLESS ENGLISH CUCUMBER, GRAPE TOMATOES,
SHREDDED CARROT, SPROUTS, SHREDDED VINTAGE CHEDDAR CHEESE AND RUSTIC CROUTONS

CAESAR \$7
FRESHLY CHOPPED ROMAINE LETTUCE, TOSSED IN A CREAMY CLASSIC DRESSING, WITH SHAVED REGGIANO CHEESE,
FRESH LEMON AND RUSTIC CROUTONS

GRILLED HEARTS OF ROMAINE \$8
CRUMBLed GOAT CHEESE, SLOW ROASTED TOMATOES, KALAMATA OLIVES, TOASTED SOY NUTS, AND WARM APPLEWOOD
BACON VINAIGRETTE

BERKLEY \$8
BABY ARUGULA AND LOLLA ROSSA LETTUcES SIMPLY TOSSED IN MEYER LEMON INFUSED OLIVE OIL WITH A TOUCH OF
KOSHER SALT AND PEPPER, REGGIANO CHEESE, FRESH WATERMELON, AND SLICED STRAWBERRIES. FINISHED WITH
CRUNCHY SOURDOUGH PRETZEL BRITTLE

SUMMERY SWEET \$8
TORN AND TOASTED RUSTIC SICILIAN BREAD TOSSED IN A WHITE BALSAMIC VINAIGRETTE WITH LOCAL HEIRLOOM
TOMATOES, FRESH MOZZARELLA CHEESE, GARDEN BASIL, OLIVE OIL TOSSED ORZO AND MARINATED WHITE BEANS

BBQ CHOPPED CHICKEN SALAD \$9
CHOPPED CRISP ROMAINE TOSSED IN A ROASTED PINEAPPLE VINAIGRETTE WITH SHREDDED VINTAGE CHEDDAR CHEESE,
SWEET CORN "OFF THE COB", RIPE AVOCADO, ENGLISH CUCUMBER, RED ONION, MARINATED BLACK BEANS, AND GRAPE
TOMATOES. FINISHED WITH CHOPPED BBQ CHICKEN BREAST AND SWEET POTATO FRIES

CAN'T BEET IT! \$9
OLIVE OIL ROASTED ORGANIC RED AND YELLOW SUMMER BEETS, DRIZZLED WITH A LIGHT ROASTED LEMON VINAIGRETTE
AND SERVED OVER A BED OF BABY WATERCRESS AND LOLLA ROSSA LETTUCE. FINISHED WITH CRUMBLed GOAT CHEESE,
CANDIED WALNUTS, AND BLOOD ORANGE SYRUP

ADD GRILLED CHICKEN \$4

ADD GRILLED STEAK \$7

ADD GRILLED TUNA \$6

ADD GRILLED U-15 SHRIMP (3) \$6

ADD SEARED SCALLOPS (3 LARGE) \$6



Not Your Average Sandwich

ALL SANDWICHES COME WITH YOUR CHOICE OF FRIES, DRESSED GREENS, VEGETABLE OR MASHED POTATO. SWEET POTATO FRIES, FRESH FRUIT SALAD, VEGETABLE SLAW, AND HOUSE MADE YUKON GOLD SALT AND VINEGAR CHIPS ARE ALL AVAILABLE FOR \$1 EXTRA

GARDEN BASIL CHICKEN SALAD \$8

HERB ROASTED AND PULLED CHICKEN BREAST MEANT TOSSED WITH GRANNY SMITH APPLE, CRUNCHY RED GRAPES, CELERY, RED ONION, AND GARDEN BASIL AIOLI ON A TOASTED BRIOCHE ROLL WITH CRISP LETTUCE AND RIPE TOMATO

MY BIG FAT GREEK SANDWICH \$8

LEMON AND OREGANO MARINATED AND GRILLED CHICKEN BREAST, WHIPPED FETA CHEESE SPREAD, ENGLISH CUCUMBER, RED ONION, AND BABY SPINACH, TOPPED WITH OUR HOUSE MADE TZATZIKI SAUCE AND SERVED WRAPPED IN WARM SYRIAN FLATBREAD

BBQ SHORT RIB GRILLED CHEESE \$9

SLOWLY BRAISED AND PULLED BBQ BEEF SHORT RIBS PILED HIGH ON A TOASTED ROLL WITH BOURSIN CHEESE SPREAD, MELTED GRUYERE AND CHEDDAR CHEESES, CRISP VEGETABLE SLAW AND BUTTERMILK ONION STRINGS

BISON BURGER \$11

EXTREMELY LEAN, GROUND, GRILLED BISON BURGER (THE HEALTHY WAY TO EAT A BURGER) TOPPED WITH MELTED HEART HEALTHY SWISS CHEESE, RIPE GARDEN TOMATOES, CRISP LETTUCE, AND LOW CALORIE RED WINE VINAI-GRETTE ON A TOASTED WHOLE WHEAT ROLL

HAVE THIS BURGER WITH NO ROLL FOR \$9 OR JUST THE BURGER GRILLED ON ANY OF OUR SALADS FOR \$7

CERTIFIED BLACK ANGUS BURGER \$8

8 OZ. GRILLED BURGER GRILLED TO YOUR LIKING AND SERVED ON A TOASTED ROLL WITH RIPE GARDEN TOMATO AND CRISP LETTUCE

ADD \$1 FOR CHEESE OR ANY OF OUR GOURMET TOPPINGS (ASK YOUR SERVER FOR TODAY'S SELECTION)

THE INFAMOUS IRISH PUB BURGER \$10

GRILLED CERTIFIED BLACK ANGUS BURGER TOPPED WITH MELTED CHEDDAR CHEESE, CRISP APPLEWOOD BACON, RED ONION MARMALADE, AND WHOLE GRAIN MUSTARD GUINNESS AIOLI, AND SERVED ON A TOASTED WHOLE WHEAT ROLL

GRILLED CHICKEN SANDWICH \$7

6 OZ. GRILLED CHICKEN BREAST ON A TOASTED ROLL WITH RIPE GARDEN TOMATO AND CRISP LETTUCE AND YOUR CHOICE OF SAUCES (ASK YOUR SERVER FOR OUR SELECTION)

GRILLED RIBEYE STEAK SANDWICH \$11

7 OZ. TRIMMED AND MARINATED RIBEYE GRILLED TO YOUR LIKING AND SERVED WITH RIPE GARDEN TOMATO AND CRISP LETTUCE (ASK YOUR SERVER FOR TODAY'S SELECTION)

WACKY WATERPLACE STEAK SANDWICH \$12

7 OZ. TRIMMED AND MARINATED RIBEYE GRILLED TO YOUR LIKING AND TOPPED WITH MELTED PEPPERJACK CHEESE "BUFFALO" STYLE AIOLI, PICKLED RED ONIONS, MALT VINEGAR SALTED CRISPY FRENCH FRIES, RIPE GARDEN TOMATO, CRISP LETTUCE AND SLICED PICKLES (YES, IT'S ALL ON THE SANDWICH!)

VEGGIES OR BUST! \$8

TOASTED BRIOCHE ROLL TOPPED WITH EDAMAME HUMMUS, ENGLISH CUCUMBER, SHREDDED CARROT, SPROUTS, RED ONION, RED BELL PEPPER, AND THAI BBQ VINAI-GRETTE DRESSED BABY GREENS

Luncheon Entrees

ANGIE'S SIGNATURE CHICKEN PICATTA \$9

PAN SEARED CHICKEN BREASTS TOSSED WITH BABY ARUGULA, AND CHERRY TOMATOES IN A LEMONY REGGIANO CHEESE PAN JUS, AND SERVED OVER CAPELLINI PASTA

LINGUINI AND WHITE CLAMS \$10

FRESH CHOPPED LOCAL CLAMS, AND WHOLE LITTLENECKS SLOWLY SIMMERED IN A LIGHT OLIVE OIL AND FRESH HERB BROTH WITH WHITE WINE AND GARLIC. TOSSED WITH LINGUINI PASTA, AND FINISHED WITH RUSTIC CROSTINI AND JUST A TOUCH OF CHEESE

POMODORO FRESCA \$8

SEASON'S BEST FRESH TOMATOES QUICKLY SAUTÉED IN EXTRA VIRGIN OLIVE OIL, AND A TOUCH OF GARLIC, THEN TOSSED WITH CAPELLINI PASTA, GARDEN BASIL AND RICOTTA SALATA CHEESE

The Basics.....

Pink, White and Green

(TOSSED WITH YOUR CHOICE OF CAPELLINI, LINGUINI, OR ORCHIETTE PASTA)

CLASSIC ALFREDO \$8

WHOLE BUTTER, FRESH GARLIC, CREAM, REGGIANO AND PECORINO ROMANO CHEESES

PINKS'S NOT JUST FOR GIRLS \$8

SAN MARZANO PLUM TOMATO SAUCE, VODKA, CREAM AND PECORINO ROMANO CHEESE

BASILICO \$8

HOUSE MADE FRESH BASIL PESTO, WITH TOASTED PINENUTS, GARLIC, BLACK PEPPER AND PECORINO ROMANO CHEESE

CHICKEN UNDER A BRICK \$9

GREEK YOGURT, HONEY, AND APRICOT MARINATED AND BRICK PRESSED CHICKEN BREAST SERVED OVER CRISPY HOMEMADE FALAFEL WITH LEMONY WHIPPED FETA, TZATZIKI, CRISP GARLICKY GREEN BEANS AND BLOOD ORANGE SYRUP

SHISO TUNA \$10

SEARED SUSHI-GRADE TUNA, GENTLY DRIZZLED WITH A SQUEEZE OF FRESH LIME, THINLY SLICED AND SERVED OVER A BED OF EDAMAME HUMMUS AND CRISP MARINATED VEGETABLE SALAD AND FINISHED WITH ASIAN PESTO AND MICRO SHISO GREENS

*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

