ENTREE SALADS
$12
Includes water, tea & coffee

SOUTHWEST SALAD
Fresh Greens, Onions, Tomatoes, Green Peppers, Wood-Grilled Chicken, Roasted Corn, Black Beans, Cheddar Cheese, Fried Tortilla Strips, Chipotle Ranch Dressing
Shrimp add $2

MANDARIN ORANGE SALAD
Fresh Greens, Cucumbers, Mandarin Oranges, Wood-Grilled Chicken, Feta Cheese, Croutons, Orange Vinaigrette
Shrimp add $2

SERVICE OPTIONS

PARTY-TO-GO
Your food will be ready to go in high-quality disposable containers, serving utensils, disposable plates and plasticware.

BUFFET
Your food and beverages will be served buffet-style and our staff will stay throughout the service of the meal, maintaining the buffet and drink stations.

FULL SERVICE
Your food and beverages are served to your guests by our staff, therefore, our staff will stay throughout the service of the meal and will clear guest tables of plates and silverware when service is complete. Additional $2 per person.

A 15% gratuity is applied to all buffet and full service meals.

BANQUET ROOM
We have private dining options for 20-200 guests.

DESSERTS

Ice Cream $1
Pie $2
Cobbler $1.50
Cake $1.50

Tax not included in pricing.
CLASSIC SIDES
- Mashed Potatoes
- Cheesy Potatoes
- Smashed Potatoes
- Rice Pilaf
- Baked Beans
- Potato Salad
- Housemade Chips
- Grilled Corn
- Green Beans
- Grilled Broccoli
- Glazed Carrots
- Grilled Mixed Vegetables
- Coleslaw
- Mixed Fresh Fruit
- Garden Salad
- Ceasar Salad

PREMIUM SIDES
- Cream Corn
- Risotto
- Green Beans Almondine
- Dutchess Potatoes
- Rainbow Roasted Potatoes
- Blue Cheese Wedge Salad
- Mandarin Salad

WATER’S EDGE FAVORITES
1 entree $12  2 entrees $14
Meal includes water, tea & coffee, and choice of 2 Classic Sides
(or upgrade to Premium Sides for $1 each)
Additional Classic Sides are $2 each | Premium Sides $3 each

- Grilled Chicken Breast w/Burre Blanc
- Fried Chicken w/Pan Gravy
- Chicken Fried Chicken w/Cream Gravy
- Roasted Turkey w/Pan Gravy
- Smoked Turkey Breast w/BBQ Sauce
- Pork Tenderloin Medallions w/Dijon Crème
- Pork Loin w/Allspice White Sauce
- Smoked Pulled Pork w/BBQ Sauce
- Hamburger Steak w/Mushroom Sauce
- Pot Roast w/Red Wine Brown Sauce
- Fried Shrimp w/Cocktail Sauce
- Smoked Ham
- Meatloaf w/BBQ Sauce

SPECIAL SELECTIONS
1 entree $18  2 entrees $20
Meal includes water, tea & coffee, and choice of any 2 sides
Additional Classic Sides are $2 each | Premium Sides $3 each

- Grilled Salmon w/Lemon
- Chilled Smoked Salmon
- Beef Tenderloin Medallions
- Strip Steak w/Grilled Mushrooms
- Prime Rib

THEMED MEAL
Meal $15
Meal includes water, tea & coffee

CLASSIC LOW GERMAN Verinike, Sausage, Fried Potatoes, Green Beans, Ham Gravy, Zwieback, Garden Salad

PASTA ALFREDO
Bowtie Pasta, Homemade Alfredo, Wood-Grilled Chicken, Grilled Broccoli, Garlic Bread, Italian Salad
Shrimp add $2

PASTA MARINARA
Penne Pasta, Homemade Tomato Sauce, choice of Italian Sausage or Meatballs, Roasted Corn, Garlic Bread, Italian Salad
Shrimp add $2

TACO BAR
Choice of Seasoned Beef or Wood-Grilled Chicken
Mexican Rice, Refried Beans, Lettuce, Tomato, Onion, Cheese, Sour Cream, Salsa,
Served with Flour or Corn Tortillas and Corn Chips

PAN-FRIED CHICKEN
Pan-Fried Chicken, Mashed Potatoes, Chicken Gravy, Creamed Corn, Coleslaw, Dinner Rolls