

Starters

- Crab Dip ~ Crab smoked gouda béchamel sauce topped with sharp asiago cheese and toasted panko bread crumbs; served with fresh pita chips \$11.95
- Calamari ~ Lightly fried calamari with grilled bread and a lemon chive aioli \$10.95
- Sweet & Smokey Shrimp ~ Crispy fried shrimp in a sweet and smoked sauce with a hint of spice; served on a bed cucumber slaw \$8.95
- Duck Nachos ~ Hand pulled duck confit on top of fried pita chips smothered in smoked gouda cheese finished with roasted onion sour cream, grape tomatoes and arugula \$11.95
- Veal Meatballs ~ Fresh veal meatballs with asiago risotto, sage cream sauce and grilled garlic bread \$8.25
- Hungarian Peppers ~ stuffed with capicola sausage, fresh shredded queso-fresco, asiago, pepper jack, ricotta and provolone cheeses, minced garlic and scallions. Served with olive oil and grilled ciabatta bread \$9.95
- Supreme Pizza Logs ~ House made and hand rolled pepperoni pizza logs \$7.95
- Fried Asparagus ~ Beer battered asparagus served with lemon wedge and malt aioli \$8.75
- Pepper Jelly Dip ~ House made pepper jelly, with a hint of spice on top of a cream cheese mousse served with fresh pita chips \$5.95
- Chips & Dip ~ Roasted French onion dip, served with our house made potato chips \$3.95

Wings, Quesos & Flatbreads

- Chicken Wings ~ SINGLE \$10.95
DOUBLE \$19.95
- Chicken Fingers ~ Lightly breaded & tossed in choice of sauce served with fries \$11.95
 CHIPOTLE BBQ • FIREBERRY • HOT • MED • MILD • SWEET & SMOKEY
 HABANERO MANGO • SRIRACHA • GOLD RUSH • BBQ • COCONUT CURRY BBQ
- The Napa Flatbread ~ Caramelized onions, crumbly blue, arugula, roasted tomato, finished with a balsamic reduction \$12.95
- Sweet & Sow Flatbread ~ Sweet potato sage sauce, pepper jack cheese, crispy crumbled bacon, scallions, fried sweet potato pommes frites, and a caramel molasses drizzle \$13.95
- Quesadilla ~ Jalapeno cheddar tortilla filled with queso fresco, pepperjack cheese, tomatoes, and scallions
 CLASSIC \$10.95
 CHICKEN \$11.95
 BEEF TENDERLOIN \$13.95

Salads

- PROVOLONE CAPICOLA SAUSAGE ~ \$3.75 • CHICKEN ~ \$4.50 • SALMON ~ \$8.50 • SHRIMP ~ \$7.50 • BEEF TENDERLOIN ~ \$8.50
 † RANCH, THAI VINAIGRETTE, BASIL BALSAMIC VINAIGRETTE, BLUE CHEESE †
- Pear Salad ~ Poached pear, field greens, mandarin oranges, smoked blue cheese, fried wasabi wonton and Thai plum vinaigrette \$12.95
 - Roasted Beet Salad ~ Mixed greens, roasted beets, candied walnuts, smoked blue cheese and fried onions with balsamic dressing \$10.50
 - Caesar ~ Crispy romaine, fresh shredded parmesan and seasoned croutons drizzled with house made dressing \$10.50
 - Wild Greens ~ Greens, finely julienned carrots, cherry tomatoes, thinly shaved red onion, shredded radicchio, fried garbanzo beans, seasoned croutons \$9.95
 - Side Salads ~ Choice of Caesar or Classic served with your choice of dressing \$6.95

Baskets, Sides & Extras

French Fries	Salted Maple Sweet Fries	Truffle Fries	Onion Rings	Veg of the Day	Cole Slaw	Mashed Potatoes
\$4.95	\$5.25	\$5.95	\$6.50	\$3.25	\$2.50	\$2.50

Mac & Cheese \$7.00 • Sautéed Portobellos \$2.50 • Bacon \$2.50 • Caramelized Onions \$1.00

Burgers, Wraps & More

ALL BURGERS ARE 1/2 lb ANGUS BEEF COOKED TO YOUR LIKING
COMES WITH CHIPS & PICKLE

- Beef on Weck ~ Slow cooked brisket on weck roll served with chips, pickle and a side of horseradish \$9.75
- Basic Burger ~ With wild greens, tomato, and onion on a birson roll \$10.50
- Bison Burger ~ Organic grass-fed wild bison burger, provolone, wild greens, and tomato topped with a chive aioli on a birson roll \$14.95
- Ghost Ship Burger ~ Spicy ghost chili Havarti cheese, sautéed spinach, crispy onion nest, bacon-stout aioli on a pretzel roll (also available in mild) \$14.25
- Bavarian Burger ~ Crispy fried onions, grain mustard & pepper jack cheese on a pretzel roll \$12.75
- Nature Burger ~ Chipotle black bean patty, onion, queso-fresco, arugula, tomato; topped with a sriracha aioli on a birson roll \$11.50
- Salt & Sap ~ Char-grilled chicken, glazed with salty maple syrup, with sweet potato pommes frites, walnut spread and romaine lettuce; choice of honey wheat wrap or pretzel roll \$10.75
- Creole Chicken Wrap ~ Creole grilled chicken and crispy bacon with mixed greens, rice, corn and tomatoes; finished with a sriracha aioli and wrapped in a cheddar jalapeno wrap \$10.95

Grain Bowls ~ A Water Street Original!

We start with your choice of healthy grain, then add freshly sautéed vegetables and our veggie broth. Finally, your selection of protein is added and finished with sauce of your choice \$14.95

GRAINS: BROWN RICE QUINOA	PROTEINS: CHICKEN STEAK PORK	SHRIMP SALMON	SAUCE: CHIPOTLE BBQ COCONUT CURRY BBQ GUINNESS HONEY MUSTARD	SWEET & SMOKEY THAI PLUM SOY BACON
-------------------------------------	---	-------------------------	---	---

Entrées

- Chicken Asiago Pasta ~ Sautéed chicken with roasted grape tomatoes and baby spinach in a basil-asiago cream sauce; finished with toasted bacon crumbs \$13.95
- Drunken Chicken ~ WSL's take on a classic Coq au Vin. Red wine braised bone in chicken with crispy bacon & mushrooms; served with mashed potatoes and green beans \$13.95
- Veal Meatloaf ~ Seasoned ground veal wrapped in smokey sweet bacon drizzled with bourbon demi glaze; served with garlic mashed potatoes & vegetable \$14.25
- Smoked Gouda Mac-n-Cheese ~ Traditional favorite; imitated but not duplicated \$12.50
 PROVOLONECAPICOLA SAUSAGE \$3.75 • CHICKEN \$4.50 • BACON \$2.50 • SHRIMP \$7.50 • TENDERLOIN \$8.50
- St. Louis Ribs ~ Slow cooked ribs drenched with sweet molasses barbeque sauce, pineapple slaw and sweet fries
 5 bone..... \$11.75 10 bone..... \$20.50 15 bone..... \$29.75
- Fish 'n Chips ~ Crispy fried mahi-mahi strips, pineapple slaw, and malt tartar sauce; served with a side of fries \$13.95
- Chipotle Salmon ~ Grilled salmon with a chipotle bbq glaze served with bacon-mushroom risotto and asparagus \$19.95
- Twin Filets ~ A pair of 4 oz hand cut filet mignon served with garlic mashed potatoes and vegetable \$21.95
- Single Tail Lobster ~ 8 oz lobster tail served with potato & vegetable \$26.95
- Surf 'n Turf ~ Twin 4 oz filet mignon and our 8 oz lobster tail served with potato & vegetable \$38.95
- Rib-eye ~ Grilled rib-eye with brown sugar & black pepper butter, served with honey-horseradish risotto \$24.95

Leave Room for Dessert

HOUSE MADE: WSL CHOCOLATE LOVE CAKE • WSL BREAD PUDDING • DELAWARE BAG 'O' DONUTS
 As well as other selections!