



## SMALL PLATES

<b>Hungarian Pepper Cakes</b> <i>Risotto, Italian Cheeses, Pomodoro</i>		\$10
<b>Asian BBQ Shrimp</b> <i>Scallion Oil, Crispy Fried Onion</i>		\$12
<b>Wild Mushroom Ragu</b> <i>Parmesan Polenta Cake, Crispy Fried Onion</i>		\$10
<b>Crab Stuffed Clams</b> <i>Grilled Lemon</i>		\$12
<b>Veal Meatballs</b> <i>Garlic Crostini, Pomodoro, Basil Pesto</i>		\$12
<b>Chicken Wings - Chicken Wings - Single</b>		\$12 single
<i>Double</i>		\$21
<b>Chicken Fingers</b> <i>Served With Fries</i> <i>Hot, Medium, Mild, Gold Rush, BBQ</i>		\$12
<b>Poached Pear &amp; Gorgonzola Flatbread</b> <i>Grilled Red Onion, Balsamic Reduction</i>		\$13
<b>Oven Roasted Tomato Flatbread</b> <i>Caramelized Onion, Italian Cheese Blend, Basil Pesto</i>		\$12
<b>Truffle Fries</b> <i>Parmesan Cheese, Applewood Smoked Bacon</i>		\$10
<b>Battered Onion Rings</b>		\$7
<b>Crispy Pizza Logs</b>		\$7
<b>Quesadilla</b> <i>Pepperjack Cheese, Tomatoes, Scallion</i>		
<i>Classic</i>		\$10
<i>Chicken</i>		\$12
<i>Filet Mignon</i>		\$16
<b>Housemade Potato Chips</b>		\$6
<b>French Onion Dip</b>		

## SALADS

<b>Caesar Dressing</b> <i>Brioche Crouton, Parmesan Cheese</i>		\$10
<b>Field Green</b> <i>English Cucumber, Baby Heirloom Tomato,</i> <i>Red Onion, Balsamic Vinaigrette</i>		\$10
<b>Poached Pear</b> <i>Gorgonzola, Grilled Red Onion, Honey Vinaigrette</i>		\$10

**SANDWICHES & BURGERS** - All Sandwiches accompanied by French Fries

<b>Jalapeno Bacon Jam Burger</b> <i>Gorgonzola, Caramelized Onion, Citrus Aioli, Brioche Roll</i>		\$16
<b>Classic Cheeseburger</b> <i>Lettuce, Tomato, Onion, Brioche Roll</i>		\$15
<b>Grilled Citrus Chicken</b> <i>Lettuce, Tomato, Onion, Citrus Aioli, Brioche Roll</i>		\$14
<b>Black Bean Burger</b> <i>Cheddar, Lettuce, Tomato, Onion, Scallion Vinaigrette, Brioche Roll</i>		\$14

**ENTRÉE**

<b>Ribeye</b> <i>14oz, Daily Vegetable, Veal Demi Glaze, Crispy Fried Onion</i>		\$28
<b>Filet Mignon</b> <i>8oz, Daily Vegetable, Red Wine &amp; Peppercorn Reduction</i>		\$38
<b>Pan Seared Salmon</b> <i>6oz, Citrus &amp; Herb Risotto, Scallion Oil</i>		\$23
<b>Pan Seared Dayboat Scallops</b> <i>Citrus &amp; Herb Risotto</i>		MP
<b>Surf &amp; Turf</b> <i>8oz Filet Mignon, 8oz Cold Water Lobster Tail, Daily Vegetable, Clarified Butter</i>		MP
<b>Herb and Citrus Marinated Chicken</b> <i>Daily Vegetable, Crispy Fried Onion, Scallion Oil</i>		\$23
<b>Truffle Cavatappi &amp; Cheese</b> <i>Blistered Baby Heirloom Tomato, Parmesan Crumble</i>		\$14
<b>WSL Grain Bowl</b> <i>Toasted Quinoa &amp; Brown Rice, Oven Roasted Seasonal Vegetable, Plum Sriracha Glaze</i>		\$19

**SPECIALS**

<b>Monday - Veal Loaf</b> <i>Applewood Smoked Bacon, Whipped Yukon Gold Potatoes, Green Beans</i>		\$15
<b>Wednesday - WSL Baby Back Ribs</b> <i>St Louis Style Sauce, Cole Slaw, Sweet Potato Fries</i>		\$9
<b>Friday - Fish Fry</b> <i>Choice of Beer Battered or Baked, Cole Slaw, French Fries (add \$1 for Panko Crust)</i>		\$9

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