

# Waterfall Bar & Grille

## STARTERS

### Coconut Shrimp (3) 12.

Served with sweet chili sauce

### Bone – In Wings (8) 12.

Tossed in your choice of Honey Mustard, Garlic Parmesan, BBQ or Buffalo.

### Boneless Chicken Tenders (5) 13.

Hand battered tenders tossed in your choice of Honey Mustard, Garlic Parmesan, BBQ, or Buffalo

### Fried Mozzarella (6) 9.

Breaded mozzarella deep fried, served with marinara dipping sauce.

### Baked Potato Skins (6) 9.

Melted shredded cheddar, bacon chunks, scallions, & sour cream.

### Steak & Cheese Eggrolls (4) 14.

Shredded steak, melted cheese, and Au Jus dipping sauce.

### Hot Pretzel Sticks (4) 12.

Lightly baked, served with homemade whipped maple butter & honey mustard dipping sauce.

### Irish Nachos 14.

Thick potato chips layered with melted cheddar, chopped scallions, homemade Pico de Gallo, & sour cream.

*Add Beef Chili \$3 / Fried Chicken \$5 / Guacamole \$2*

### Cheese Quesadilla 10.

Shredded cheddar grilled in a flour tortilla, served with Pico De Gallo & sour cream.

Add grilled chicken \$6 / Add grilled steak \$8/ Sautéed Mushrooms & Onions \$2 / Guacamole \$2

### Spinach & Artichoke Dip 14. *Gf\**

Bubbly hot combination of creamy cheese, spinach & artichokes. Topped with parm cheese & diced tomatoes. Served with toasted bread.

*\*Substitute carrots & celery as a GF option \$3*

### Waterfall Sampler 14.

Fried mozzarella (2), potato skin (2), & wings (3 bone-in or boneless)

### Irish flatbread \$14

Mashed potatoes, creamy cheese sauce, crispy bacon

### Shrimp Cocktail (4) 10. *Gf\**

Add additional shrimp \$2.50 each.

### Fish Soft Taco 8. Each

Hand beer-battered haddock, shredded lettuce, Colby Jack cheese, homemade Pico De Gallo. Add Guacamole \$2

## GREENS

*Add Grilled Chicken \$7/ Grilled Shrimp \$10/ Steak Tips\* \$12/ Salmon\* \$11/ Scoop of Tuna Salad \$7.*

### Roasted Beet & Goat Cheese Salad 12. *Gf\**

Chopped beets, mixed spring greens, goat cheese, & house Zinfandel vinaigrette dressing on side.

### Caprese 13. *Gf\**

Thick sliced vine-ripe tomatoes & fresh mozzarella, served over a bed of arugula topped with basil & balsamic reduction.

### Arugula & Sweet Potato Salad 13. *Gf\**

Diced sweet potatoes over a bed of arugula, topped with goat cheese, sunflower kernels, & dried cranberries. Served with house Zinfandel vinaigrette dressing.

### Classic Caesar Salad 12.

Chopped hearts of romaine lettuce, Italian croutons & shaved parmesan cheese. Tossed in house Caesar dressing.

### Traditional Cobb 16. *Gf\**

Romaine greens, crumbled bleu cheese, bacon chunks, fresh avocado slices, grape tomatoes, & a hardboiled egg. Balsamic dressing on side.

### House Garden Salad 10. *Gf\**

Greens topped with grape tomatoes, raw onions, & cucumbers. Balsamic dressing on side.

## BURGERS

### Waterfall Burger\* 17.

8 oz. hand packed Angus burger, cheddar cheese, crispy bacon, & sweet Jameson onion jam on a toasted bun. Served with LTO on side.

### Custom Burger \* 13.

8 oz. Angus burger, LTO, Toasted bun.

*Optional: Add American, Swiss, Cheddar, Bleu Cheese crumbles, bacon, jalapenos, sauteed onions, sauteed mushrooms, extra cheese/ \$1 each.*

*Add guacamole/ avocado slices/ fried egg \$2 each.*

### Vegetarian Black Bean Burger 14.

Ground corn, carrots, onions, grated parmesan, chili powder & house seasoning. Served on a toasted bun with baby arugula, Pico de Gallo, & a side of spicy remoulade.

*All burgers served with steak fries & pickles.*

## HANDHELDS

Served with steak fries & pickles

### Reuben 14.

Freshly sliced lean corned beef, Swiss cheese, Sauerkraut, & Russian dressing, served on marble rye.

### Crispy Chicken/Chicken Parm Sandwich 15.

Hand Battered chicken breast, deep fried, served with lettuce, tomato, onion, mayo, and pickle chips.

*Add Cheese \$1 / Add Bacon \$2*

### BLT Wrap 12.

Crispy bacon, shredded lettuce, tomato & mayo. Rolled up in a flour wrap.

*Add Cheese \$1 / Add extra Bacon \$2*

### Turkey Stack 14.

Sliced turkey breast, lettuce, tomato, crispy bacon, & mayo, served on white bread.

*Add American / Swiss / Cheddar / \$1.*

### Fried Haddock 14.

Hand battered haddock, lightly fried, served on a toasted bun with LTO. House made tartar served on the side.

*Add Cheese \$1*

### Tuna Melt 13.

House-made tuna salad & Swiss Cheese, served on grilled marble rye.

# Waterfall Bar & Grille

## ENTREES

### **Bourbon Steak Tips \* \$25**

Premium cut steak in our bourbon house marinade, served to temperature, with creamy mashed potatoes & our daily seasonal vegetable.

### **House Meatloaf \$23**

Homemade angus ground beef, diced onions, & fresh seasoning, served with creamy mashed & seasonal vegetable. Topped with brown gravy.

### **Shepherd's Pie \$21**

Our classic dish, made with angus beef, chopped carrots, peas, diced onions, topped with creamy mashed, melted butter & fresh parsley

### **Chicken Broccoli Ziti \$20**

Hearty portion of pasta, tossed in our garlic cream sauce, with steamed broccoli. Topped with seasoned grilled chicken breast, fresh parsley, and sprinkled parmesan.

### **Baked Haddock \$24**

Fresh daily haddock, baked with white wine sauce, house seasoning, & light butter. Topped with cracker crumb and baked to a golden color. Finished with a grilled lemon & served with our creamy mashed potatoes & seasonal vegetable.

### **Waterfall Fish & Chips \$21**

Our famous fish & chip dinner. Hand tossed in a beer-battered mix, fried to perfection, and served with steak fries & coleslaw. Topped with a grilled lemon & served with house tartar.

### **Tuscan Chicken & Pasta \$20**

Creamy Tuscan chicken with sun dried tomatoes and fresh spinach. Served with garlic bread

### **Butternut Squash Ravioli \$19**

Butternut squash filled & pressed raviolis, simmered in a sage- butter, and served with a toasted roll & butter.

### **Roasted Salmon Dinner \$25**

Larger portion of wild caught salmon, house seasoning, baked to temperature, served over a bed of sweet potato mash, and seasonal vegetables

### **Mexican Bowl \$18**

Served with grilled chicken, peppers, onions, black beans, jalapeños, avocado, roasted corn over yellow Mexican rice.

## SIDES

### **Steak Fries \$5**

### **Beer Battered Onion Rings \$5**

### **Side Garden Salad \$5**

*Blue Cheese/Ranch/Honey Mustard/Cesar/Balsamic Vinaigrette/  
Thousand Island/Zinfandel/ Oil & Vinegar*

### **Side Caesar Salad \$5**

### **Sweet Potato Fries \$5**

### **Sweet Potato Mash \$5**

### **Side Seasonal Veggies \$5**

### **Ziti & Marinara \$5**

## DESSERTS

### **Chocolate Fudge Layer Cake**

### **Oreo Mousse Cake**

### **Peanut Butter Explosion**

### **House Carrot Cake**

*All desserts served with whipped cream,  
chocolate, or caramel sauce & powdered sugar.*

### **All desserts \$9.**

**Gf\*** = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please advise your server if a person in your party has a food allergy.*