


whitewater

BAR & GRILLE

Starters

	Chef's Daily Soup	5.5
	<i>Your server will announce today's feature</i>	
	Shrimp Cocktail	11
	<i>Chilled with cocktail sauce, lemon wedges and remoulade (carb conscious)</i>	
	Boom-Boom Shrimp	11
	<i>Sweet chili cream sauce, diced cucumber</i>	
	Three Onion Soup	7
	<i>Caramelized onions simmered in a rich broth topped with gruyere and parmesan cheese</i>	
	Pan Seared Crab Cake	12
	<i>Jumbo lump, golden brown with spicy remoulade</i>	
	Spinach Dip	7
	<i>Fresh crisp tortilla chips</i>	
	Chicken Wings 12 for 9....18 for 13....24 for 17	
	<i>Your choice of Sauce: Buffalo, BBQ, Thai Chili, Jamaican Jerk, Atomic</i>	

Sandwiches

	Muffaletta Press	11.5
	<i>Genoa salami, mortadella, ham, provolone, and olive salad on focaccia</i>	
	The Rachel Sandwich	11
	<i>Roast turkey, creamy coleslaw, provolone, roasted garlic mayo on toasted sourdough</i>	

Burger Your Way

Simply stated... Grilled beef patty with pickles, Mighty Mo sauce, and lettuce
Select your Cheese: American, Swiss, Pepper Jack, Provolone, Cheddar
Select your Toppings: Grilled Onion, Mushrooms, Jalapeño, Minced Onion, Tomato, Bacon

Single 8.5 Double 10 Triple 11.5

	Rueben	10
	<i>Shaved corned beef, Thousand Island dressing, sauerkraut and melted Swiss on toasted rye bread</i>	
	Tuna Salad Croissant	12
	<i>Dolphin free - Tuna, sliced tomato, lettuce and mayonnaise on flaky croissant</i>	
	Marriott Burger	10.5
	<i>Cheddar cheese, bacon, lettuce, tomato, and red onion</i>	
	Classic Club	10
	<i>Slow roasted turkey, crisp bacon, tomato, lettuce layered between toasted sourdough bread</i>	


All sandwiches come with cole slaw and pickle wedge

Your choice of one starch to compliment your meal:
 French Fries, Sweet Potato Fries, Rice, Mashed Potatoes

Dessert

	Screaming Devil Brownie	6
	<i>Chocolate and vanilla ice cream, brownie, chocolate and raspberry syrup, chocolate shavings, caramel and whipped cream</i>	
	Crème Brûlée	7
	<i>With fresh berry compote</i>	
	Warm Chocolate Bundt Cake	6
	(add ice cream +\$.95) <i>Decadent chocolate ganache, raspberry sauce and praline nuts</i>	
	Ice Cream or Sorbet	4.5
	<i>Choice of vanilla, chocolate, strawberry and sorbet (low fat, low cholesterol)</i>	
	Warm Apple Strudel	6.5
	<i>Vanilla bean ice cream, berry compote</i>	

Whitewater Grille Signature Items

 These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

Consumption of raw or undercooked meats, poultry, seafood or eggs increase the risk of foodborne illness.

Salads

	Whitewater Grille House Salad	7.5
	<i>Mixed greens, cucumber, and tomato, red onion, carrot, and radish tossed with a choice of dressing and garlic croutons (low cholesterol)</i>	
	Caesar Salad	8
	<i>Romaine, tomato, tossed in a creamy dressing with crisp garlic croutons and parmesan cheese</i>	
	Iceberg Bleu Salad	9
	<i>Iceberg, maple pepper bacon, tomato, red onion, bleu cheese crumbles and bleu cheese dressing</i>	
	Chopped Cobb Salad	13
	<i>Mixed greens, tomato, black olive, avocado, hard cooked eggs, bacon and bleu cheese with your choice of dressing</i>	
	A Taste of Summer Salad	12
	<i>Mixed greens, praline walnuts, garlic croutons, navel orange, red onion, strawberries, and red wine herb vinaigrette (low fat)</i>	

Personalize Your Salad!

Top your salad above with a favorite selection

~ Pan Seared Crab Cake + 8.5 ~ Grilled Shrimp + 6
 ~ New York Strip Steak + 6.5 ~ Grilled Chicken Breast + 4

Entrées

	Fried Catfish	16
	<i>Spicy remoulade and lemon</i>	
	Grilled Fresh Catch of the Day	Market Price
	Roasted Semi Boneless Chicken	15
	<i>Tarragon lemon butter</i>	
	Charbroiled New York Strip Steak	29
	<i>Roasted garlic steak butter, glazed mushroom and onions</i>	
	Filet Mignon	30
	<i>Roasted garlic steak butter, glazed mushroom and onions</i>	
	Prime Rib*	
	Queen Cut 12 oz. 23	King Cut 16 oz. 28.5
	<i>(*offered after 5 pm daily)</i>	
	<i>Slow roasted and hand carved. Roasted garlic jus, horseradish vinaigrette, glazed mushrooms and onions</i>	
	Seafood Linguini	20
	<i>Shrimp, scallops, flaky fish and crab in a saffron cream sauce tossed with fresh basil tomato and leeks</i>	
	Penne Bolognese	15
	<i>Tender pasta and slow simmered hearty meat sauce come together in this home-style dish</i>	

All entrées except pastas come with a choice of the following:

Your choice of one starch to compliment your meal:
 French Fries, Sweet Potato Fries, Rice, Mashed Potatoes

Your choice of one vegetable to compliment your meal:
 Glazed Carrots, Sautéed Spinach, Buttered Asparagus, Steamed Broccoli

Wolf Creek Pizza

	Vegetarian Delight	12
	<i>Pepper, black olives, onions, mushrooms</i>	
	Wolf Creek Special	12
	<i>Bacon, sausage, pepperoni, ham</i>	
	Hawaiian Special	12
	<i>Ham, pineapple, green pepper, extra cheese</i>	
	Build Your Own	10 plus 1 per topping
	<i>Pepperoni, ham, sausage, bacon, green peppers, onions, mushrooms, banana peppers, black olives, pineapple, jalapeño, extra cheese</i>	

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Domestic Favorites	4
Regional Craft – Land Shark	4.5
Blue Moon Belgian White	4.5
Samuel Adams Boston Lager	4.5
Heineken	5
Stella Artois Lager	5
Sierra Nevada Pale Ale	5
Corona Extra or Light	5
Guinness Draught	5.5

cocktails

Strawberry Rita	
Jose Cuervo Gold Tequila, strawberries and a sugar rim	7.5
Bourbon Sour	
A classic sour made with Maker's Mark Bourbon	6.5
Pomegranate Cosmo	
A twist on the classic cosmopolitan, with tart pomegranate and fresh lime	11.5
Tanqueray Gin 'n Tonic	
A twist on a classic cocktail with Tanqueray	6.75
Mojito	
Bacardi Superior Rum with fresh mint	8
Margarita	
A classic margarita with Jose Cuervo Especial Tequila and fresh lime juice	7.5

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Sparkling Wines and Champagne

Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia	B 32
Mumm Napa, "Brut Prestige", Napa Valley	B 50 S 12.5

Blush

Beringer Vineyards White Zinfandel, California	B 26 G 6.5
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White Specialties

Chateau Ste. Michelle Riesling, Columbia Valley	B 32 G 8.5
Pighin Pinot Grigio, Grave del Fruili	B 38 G 9.75
Meridian Vineyards Pinot Grigio, California	B 30
Kenwood Vineyards Sauvignon Blanc, Sonoma County	B 32
Brancott Sauvignon Blanc, Marlborough	B 35 G 9.5

Chardonnay

Sterling "Vintner's Collection" Chardonnay, Central Coast	B 32
Clos du Bois Chardonnay, North Coast	B 32 G 8.5
Saintsbury Chardonnay, Carneros	B 46
Chateau St. Jean Chardonnay, Sonoma County	B 34 G 9
Ferrari-Carano "Tre Terre" Chardonnay, Russian River Valley	B 64
Robert Mondavi Winery Chardonnay, Napa Valley	B 62

Red Specialties

Kim Crawford Pinot Noir, Marlborough	B 46
Mark West Pinot Noir, California	B 31 G 8.25
La Crema Pinot Noir, Sonoma Coast	B 60 G 15.5
Clos du Bois Merlot, North Coast	B 33
Meridian Vineyards Merlot, California	B 30 G 8
St. Francis Vineyards Merlot, Sonoma County	B 46 G 12
Rosemount "Diamond Label" Shiraz, South Eastern Australia	B 28

Cabernet Sauvignon

Columbia Crest "Grand Estates" Cabernet Sauvignon, Columbia Valley	B 28 G 7.5
Aquinas Cabernet Sauvignon, Napa Valley	B 36
Merryvale Vineyards "Starmont" Cabernet Sauvignon, Napa Valley	B 58
Estancia Cabernet Sauvignon, Paso Robles	B 35
Franciscan Cabernet Sauvignon, Napa Valley	B 64 G 16