



## LUNCH MENU

### APPETIZERS

Soups of the Day, market price

Baked Brie 12.00

puff pastry wrapped brie, fresh raspberry sauce, candied pecans.

Baked clams Casino 12.00

Grilled marinated Jumbo Shrimp 14.50

seaweed salad and wasabi.

Colossal Crabmeat Martini 14.50

cocktail sauce, remoulade.

Fried Artichokes 9.50

Beer battered artichoke hearts, buttermilk dipping sauce.

### SALADS

Traditional Caesar Salad

fresh romaine, house Caesar, locatelli romano, croutons.

Parmesan Cheese Salad

fresh romaine, creamy parmesan dressing, locatelli romano, croutons.

Mixed field Greens Salad

balsamic vinaigrette, grape tomato, cucumber, red onion, carrot.

Small Size. 5.00

Entrée Size. 10.00

Fig Salad

mixed field greens, sliced figs, balsamic vinaigrette, danish bleu cheese, caramelized onion.

Smoked Trout Salad

baby spinach, orange horseradish dressing, roasted red pepper, red onion, capers.

Small Size. 6.00

Entrée Size. 11.00

Top your Salad off with any of the following.

Grilled chicken breast 5.00

Grilled petite filet 9.00

Jumbo lump crabmeat 7.50

Grilled marinated jumbo shrimp 9.00

## LIGHT FARE

8 oz. Sirloin Burger 10.00

crispy bacon, cheddar cheese, kaiser roll.

BBQ Pulled Pork and Beef 10.00

toasted rye bread, cheddar cheese, topped with coleslaw.

Grilled Vegetable Wrap 9.75

sundried tomato hummus, vegetable medley, monterey jack cheese.

Braised Ham Sandwich 12.00

toasted mustard braised ham, swiss cheese, grilled tomato, toasted rye bread.

Jumbo Lump Crabcake Sandwich 15.00

sautéed spinach and garlic, sliced tomato, red onion, dijonnaise sauce, kaiser roll.

Three Letters say it all, B.L.T. with mayo on toasted whole wheat bread 9.25

Classic Fish n Chips 12.00

beer battered tilapia, french fries, remoulade sauce, malt vinegar.

Chicken salad platter with assorted vegetables and crackers 10.00

## ENTREES

Choice of cup of soup or small mixed green salad.

Calves Liver with bacon and onions. 14.00

Jumbo lump Crabcake with dijon mustard cream sauce. 15.00

Baked Tilapia with herb cheese crust and a tomato caper sauce. 14.50

Baked Crab Imperial stuffed mushroom caps with a sherry wine sauce. 15.00

Grilled Tavern Steak with french fries and demi-glace. 14.50

Please inform us of any food allergies or diet restrictions!

20% Gratuity is added to parties of 6 or more

Banquet and Catering Available at our place or yours, specializing in what you want.

Enjoy our award winning Sunday Grand Buffet Brunch..... 10:00 till 1:30

Lunch Served Tuesday thru Friday from 11:30 till 2:30

Dinner Tuesday - Thursday 4:30 till 9:00, Friday - Saturday 4:30 till 10:00, Sunday 4:00 till 8:00

Cellar Bar - Tuesday through Saturday from 4:30, Sunday from 1:00

[www.thewaterwheelrestaurant.com](http://www.thewaterwheelrestaurant.com)