

# WATERFALL BAR & GRILLE

## STARTERS & SMALL BITES

### Bone-in Wings (8) 12.

choice of honey mustard, garlic parmesan, BBQ or Buffalo sauce

### Boneless Wings (5) 12.

fried chicken tenders tossed in your choice of honey mustard, garlic parmesan, BBQ or Buffalo sauce

### Fried Mozzarella (6) 9.

breaded mozzarella deep fried to golden brown, served with marinara sauce

### Potato Skins (6) 9.

with cheddar, bacon, sour cream

### Reuben Egg Rolls (4) 11.

corned beef, sauerkraut and Swiss, with Thousand Island

### Hot Pretzels (3) 10.

served with whipped maple butter and honey mustard sauce

### Irish Nachos 12.

thick-cut potato chips layered with melted cheddar, chopped scallions, pico de gallo *add beef chili, guacamole / 2. each*

### Cheese Quesadilla 9.

shredded cheddar grilled in a flour tortilla, with pico de gallo and sour cream  
*add grilled chicken / 5. add steak / 8. add side of guacamole / 2.*

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

bubbly hot combination of creamy cheese, spinach and artichokes  
served with bread rounds for dipping

*\*substitute carrots & celery sticks for gluten-free dipping option / 3.*

### Jumbo Shrimp Cocktail (4) 8. gf

*add additional shrimp / 2. each*

### Fish Soft Taco 8. each

fried haddock, shredded lettuce, Colby Jack, house tartar sauce, flour tortilla

### Pub Pizza 10.

individual cheese pizza with house marinara sauce *add pepperoni / 2.*

## SALADS

*add grilled chicken / 7. add grilled shrimp, steak tips\*, salmon\* / 11.  
add scoop of tuna salad / 6.*

### Roasted Beet & Goat Cheese 12. gf

chopped beets over mixed spring greens, with goat cheese  
topped with a house-made fresh tangerine vinaigrette

### Caprese 12. gf

thick-sliced vine-ripe tomatoes, fresh mozzarella, fresh basil over a bed of  
baby arugula with balsamic reduction drizzle

### Baby Arugula and Sweet Potato 12. gf

goat cheese, sunflower kernels, dried cranberries,  
house-made honey-lemon vinaigrette

### Classic Caesar 12.

chopped hearts of Romaine, croutons, shaved parmesan, Caesar dressing

### Cobb 14. gf

Romaine, crumbled blue cheese, bacon, avocado, tomatoes,  
hard-boiled egg, balsamic vinaigrette

### House Garden 10. gf

mixed spring greens, grape tomatoes, cucumbers, red onion,  
balsamic vinaigrette

## SANDWICHES

*served with house-cut fries or sweet potato fries and dill pickle spear*

### Waterfall Burger\* 16.

8 oz. Angus burger with a sweet Jameson onion jam, bacon, sliced cheddar,  
toasted bun

### Custom Burger\* 13.

8 oz. Angus burger, LTO, toasted bun

*add American, Swiss, cheddar, blue cheese crumbles, bacon,  
jalapeno, sweet onion jam / 1. each*

### Vegetarian Black Bean Burger 13.

ground corn, carrots, onions, grated parm and a touch of chili powder,  
served on a toasted bun with baby arugula, pico de gallo  
and a side of spicy remoulade

### Reuben 14.

sliced corned beef, Swiss, sauerkraut, Russian dressing on toasted  
marble rye

### Turkey Stack 14.

sliced turkey breast, lettuce, tomato, bacon, mayo on white Club bread

### Bruschetta Chicken 12.

grilled chicken breast topped with house-made tomato-basil bruschetta, fresh  
mozzarella and a balsamic glaze drizzle, served on a toasted bun

### BLT Wrap 11.

with mayo

### Fried Haddock 14.

on toasted bun, LTO, house tartar sauce

### Tuna Melt 13.

house-made tuna salad, Swiss cheese, griddled on toasted marble rye

## ENTREES

### Butternut Squash Raviolis 18.

sage brown butter sauce

### Bourbon Steak Tips\* 24.

mashed potatoes, seasonal vegetables

### Creamy Lemon Parmesan Chicken 18.

chicken breast sauteed with lemon, cream, parmesan, baby spinach, garlic,  
cherry tomatoes, served over ziti

### Shepherd's Pie 20.

ground beef, sauteed onions, celery, peas and carrots in a brown gravy,  
topped with mashed potato and baked in a skillet

### Baked Haddock 22.

white wine, lemon, butter and Ritz cracker crumb topping  
with mashed potato and seasonal vegetables

### Waterfall Fish & Chips 21.

golden-brown, beer-battered fresh haddock, house-cut fries,  
coleslaw, house tartar sauce

### Oven-Roasted Mango Salmon\* 24. gf

fresh North Atlantic salmon oven-roasted and topped with mango salsa,  
served with rice and seasonal vegetables

gf = gluten free item

\* 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.