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## APPETIZERS

<b>Grilled Octopus</b>	15
Sliced red onion, fresh coriander, warm Water Works organic extra virgin olive oil	
<b>Grilled Lollipop Lamb Chops</b>	14
Lemon-mint yogurt	
<b>Grilled Halloumi Cheese</b>	10
Roasted green pepper coulis, Water Works organic extra virgin olive oil	
<b>Ahi Tuna Ceviche</b>	12
Candied lemon, grilled pita	
<b>Oysters Three Ways</b>	11
▪ Panko crusted with spinach and feta fondue ▪ On the half shell with mignonette ▪ Shooter with mint and Granny Smith apple	
<b>Diver Scallops</b>	12
Strawberry bacon salad, berry vinaigrette	
<b>Water Works Crab Cakes</b>	13
Smoked tomato chutney	
<b>Mediterranean Spreads</b>	9
Roasted pepper feta, olive tapenade, hummus	
<b>Seared Seasonal Fruit</b>	8
Feta, red onion, aged balsamic	

## SOUPS

<b>Lobster Bisque</b>	12
Crème fraîche and chive oil	
<b>Caramelized Three Onion Soup</b>	9
Gruyère churro	

## SALADS

<b>Water Works Salad</b>	11
Cherry tomato, cucumber, romaine, red onion, Kalamata olives, feta croquettes, lemon-dill dressing	
<b>Arugula Salad</b>	10
Port wine poached pears, goat cheese, pine nuts, champagne vinaigrette	
<b>Caesar Salad</b>	9
Crisp romaine, pesto croutons, grated parmigiano reggiano, white anchovies	
<b>Mozzarella &amp; Heirloom Tomato Salad</b>	10
Micro basil, aged balsamic and Water Works organic extra virgin olive oil	



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## HOUSE SPECIALTIES

<b>Rack of Lamb</b>	37
Eggplant frites, upland cress, smoked yellow tomato sauce	
<b>Grand Marnier Duck Breast</b>	28
Candied sweet potato hash, braised leek salad, blueberry gastrique	
<b>Truffle Boursin Stuffed Chicken</b>	24
Creamy lobster and asparagus couscous, oven-dried tomato emulsion	
<b>Jim Beam® Glazed Kurobuta Pork Chop</b>	36
Orange-salsify, watercress, loaded mash potato	
<b>Wild Mushroom Risotto</b>	19
Roasted red peppers, petit pois, shaved parmigiano reggiano	
<b>Water Works Surf &amp; Turf</b>	MP
Skewered filet mignon and lobster, spinach and goat cheese risotto, nectarine vinaigrette	

## SEAFOOD

<b>Grilled Whole Bronzino</b>	33
Grilled asparagus, gremolata	
<b>Chilean Sea Bass</b>	32
Manouri cheese gnocchi, English pea, pancetta, sweet corn emulsion	
<b>Pan Seared Salmon</b>	24
Assorted baby vegetables, arugula pesto	
<b>Ahi Tuna</b>	28
Artichoke puree, basil vinaigrette	

## STEAKS



All offerings are CERTIFIED ANGUS BEEF® steaks served with oven-dried tomatoes, garlic confit and our Signature Water Works Steak Sauce

<b>Filet Mignon</b> (9 oz.)	38
Boneless center cut tenderloin	
<b>Delmonico</b> (10 oz.)	34
Traditional boneless ribeye	
<b>Kansas City Strip</b> (14 oz.)	36
Classic bone-in strip loin	
<b>Cowboy</b> (18-20 oz)	MP
Bone-in ribeye	

## SIDE DISHES

Sautéed Spinach	8
Grilled Asparagus	9
Sautéed Wild Mushrooms	9
Lobster and Asparagus Couscous	10
Loaded Mashed Potatoes	8
Water Works Pomme Frites	8