



## — Steakhouse Features —

AVAILABLE WEDNESDAY-SUNDAY ONLY

5:00pm - 10:00pm

### — Entrees —

#### **Berkshire Pork Chop** GF

Grilled and Glazed with  
Smoked Peach and Honey, served with  
Whipped Potato and Roasted Baby Carrots \$32

#### **Merlot Braised Short Rib** GF

Fall off the Bone, Slow Braised in Natural Jus,  
served over Mashed Cauliflower and  
drizzled with a Red Wine Reduction \$36

#### **Colorado Rack of Lamb** GF

Grass Fed, Herb Crusted and  
Pan Seared with Apple Cider Demi-Glace,  
served with Whipped Potato  
and Roasted Baby Carrots \$42

#### **Poulet Roti** GF

Roasted Semi-Boneless Organic  
**Bell and Evans Half Chicken**, seasoned with  
Lemon and Thyme, served with  
Corn, Sweet Peas, Diced Red Peppers  
and Dijon Chicken Jus  
over Whipped Potato \$29

#### **Surf and Turf Kebobs** GF

Marinated Grilled Shrimp, Grass Fed Filet,  
Red Onions, Bell Peppers and Pineapple,  
served with Chipotle Ranch over Festival Rice,  
topped with Sliced Almonds \$39

#### **Seafood Cacciucco** GF/UF

Fresh Day Boat Scallops, Shrimp, Cod and Clams,  
stewed in a Garlic Tomato Saffron Broth,  
finished with a hint of Basil,  
served over Homemade Tagliatelle \$34

#### **North Atlantic Cod** GF

Roasted with Broccoli Rabe, Idaho Potatoes  
and White Beans in a Garlic Broth \$27

#### **Asian Glazed Salmon** GF

Maple Brown Sugar and Rice Wine-Glazed Salmon  
with a Sherry Reduction, served with  
Charred Asparagus and Festival Rice,  
topped with Sliced Almonds \$32

#### **Waterman's Crab Cake Duo**

Dual Colossal Crab Meat Cakes combined with  
Onions, Peppers, Corn Puree and Corn Bread,  
baked and served over Avocado Crema with  
Mashed Potatoes and Baby Carrots \$29

## Cocktails \$12

#### **Butterfly Effect Martini**

Peach and Orange Blossom Ketel One,  
Blue Butterfly Pea Extract,  
White Cranberry, Cointreau and Lime Juice  
garnished with an Edible Orchid.

#### **Manhattan Prime**

Four Rose's Bourbon, Amaro Nonino,  
Honey Rosemary Syrup and Plum Bitters,  
garnished with Mini Steak Bites.

#### **Zentastic**

Tito's Vodka and Lychee Puree,  
garnished with Lychee Caviar.

#### **New Best Friend**

Skyy Blood Orange Vodka,  
Zonin Prosecco and Aranciata San Pellegrino,  
with Cubed Mango and Raspberry Sorbet.

#### **The Acacia**

Whistling Andy Gin, Rhubarb Bitters,  
Fever Tree Mediterranean Tonic  
and Fresh Rosemary.

#### **Apple Picking**

Skyy Honeycrisp Apple Vodka,  
Apple Juice, Ginger Puree  
and Fevertree Ginger Beer,  
with Julienned Red and Green Apple.

#### **Excuse Me**

Skyy Vanilla Bean Vodka, Pear Juice,  
Misunderstood Ginger Whiskey, Prosecco,  
Cranberry Bitters and Cinnamon Sprinkle.

#### **Secret Garden Margarita**

Espolón Tequila and Sugar Free,  
Gluten Free, Low Carb, Zero Calorie,  
Naturally Sweetened Sour Mix,  
with Celery Bitters, Fresh Lime,  
Cucumber and Basil.

#### **Nightcap**

Skyy Vanilla Bean Vodka, Tiramisu Liqueur,  
Amaro, Godiva Liqueur and Bailey's Irish  
Cream, finished with Hot Chocolate Dust.

## WINE BY THE GLASS

### *Sparkling* (All 187ml)

Zonin, Prosecco, Veneto, Italy \$9  
Zonin, Sparkling Rose, Veneto, Italy \$9  
Laurent-Perrier, Champagne Brut NV, France \$18

### *White*

Merf, Chardonnay, Columbia Valley, WA \$7  
Raeburn, Chardonnay, Russian River, CA \$10  
Wente, Chardonnay, "Riva Ranch" Arroyo Seco, CA \$14  
Alta Luna, Pinot Grigio, Trentino, Italy \$9  
Pio Cesare, Cortese di Gavi, Piedmont, Italy \$15  
Wither Hills, Sauvignon Blanc, Marlborough, NZ \$9  
Hall, Sauvignon Blanc, Napa, CA \$12  
Thomas Schmitt, Riesling, Mosel, Germany \$10

### *Rose*

Juliette, Provence, France \$9  
Chapoutier, "Belleruche" Cotes Du Rhone, France \$12

### *Red*

Merf, Cabernet Sauvignon, Columbia Valley, WA \$7  
Bousquet, Malbec, Mendoza, Argentina \$9  
Castello d'Albola, Chianti Classico, Tuscany, Italy \$12  
The Seeker, Pinot Noir, France \$9  
Au Bon Climat, Pinot Noir, Santa Barbara, CA \$15  
Tenshen, Red Blend, Santa Barbara, CA \$15  
Piattelli, Cab Sauv Reserve, Mendoza, Argentina \$10  
Oberon, Cabernet Sauvignon, Napa, CA \$15  
Summers, Cabernet Sauvignon, "Andriana's Cuvee"  
Napa/Sonoma, CA \$12

### *Half Bottles*

Flowers, Chardonnay, Sonoma Coast, California \$40  
Faust, Cabernet Sauvignon, Napa, California \$46

## DRAFT BEER

Victory Winter Cheers Ale \$7  
Firestone Union Jack IPA \$7  
Stella Artois \$7  
Blue Point Toasted Lager \$7  
Innis & Gunn Bourbon Barrel Aged Ale \$7  
Kane Head High IPA \$8  
Sam Adams Winter Lager \$7  
Smithwick's Premium Irish Ale \$7  
Ommegang Witte Wheat Ale \$7  
Guinness Stout \$7  
Brooklyn Lager \$7  
Fat Tire Amber Ale \$7  
Strongbow Cider \$7  
Yuengling Lager \$5  
Bud Light \$4.50  
Miller Lite \$4.50

## BOTTLED BEER

Amstel Light \$5  
Budweiser \$4  
Bud Light \$4  
Coors Lite \$4  
Corona \$5  
Corona Light \$5  
Heineken \$5  
Heineken Light \$5  
Miller Lite \$4  
Michelob Ultra \$5  
Beck's NON-ALCOHOLIC \$5  
Daura GLUTEN FREE \$5

## — Steakhouse Features —

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## — Starters —

### Seafood Tower for Four <sup>GF</sup>

Shrimp, Clams,  
King Crab Legs, Oysters,  
Colossal Crab Meat,  
Stone Crab Claws and  
4oz Lobster Tail \$120

### Sacchetti

Ricotta and Parmesan  
stuffed Pasta Purses in a  
Tomato Blush Vodka Sauce,  
topped with Crispy Prosciutto \$14

### Clams Arrabiata <sup>GF</sup>

Local Middle Neck Clams  
Sautéed with Sliced Garlic, Fennel and  
Spicy Sausage in Pomodoro Sauce \$16

### Grilled Shrimp and Corn <sup>GF</sup>

Served in Southwestern-Infused Tomato Bisque,  
topped with a Corn and Cilantro Salsa \$14

## — Steaks —

### 12oz Boneless Bison NY Strip <sup>GF</sup>

Seasoned and Seared,  
topped with Gorgonzola Butter \$44

### 16oz Chateaubriand for Two <sup>GF</sup>

100% Grass Fed  
Center Cut Tenderloin,  
Seared and Sliced Tableside \$85

### — ADD —

Au Poivre Sauce <sup>GF</sup> \$3

Blue Cheese Demi <sup>GF</sup> \$3

Sautéed Onions and Mushrooms <sup>GF</sup> \$3

4oz Lobster Tail <sup>GF</sup> \$18

Oscar Style <sup>GF</sup> \$15

Colossal Crabmeat,  
Hollandaise and Asparagus

## — Signature Sides to Share —

### Colossal Baked Potato <sup>GF</sup>

Sour Cream, Cheddar, Chives  
and Crumbled Bacon \$10

### Smoked Creamed Corn <sup>GF</sup>

Diced Bacon, Poblano Peppers and  
a touch of Cream \$10

### Skillet Tavern Potatoes <sup>GF</sup>

Fried then Sautéed with  
Hot Cherry Peppers,  
Garlic, Onions and Parmesan \$12

### Mashed Cauliflower <sup>GF</sup>

Topped with Cheddar \$12

### Creamed Baby Spinach Casserole <sup>GF</sup>

With a hint of Nutmeg  
and Parmesan \$12

### Potato Medley Au Gratin <sup>GF</sup>

Sweet and Idaho Potatoes,  
baked with Swiss and Parmesan \$12

— From the Pizza Oven —

**Italian Stromboli**

Ham, Salami and Provolone,  
stuffed in our Homemade Pizza Dough \$14

**Philly Cheese Steak Stromboli**

Thin Sliced Beef, Caramelized Onions and  
American Cheese, stuffed in our  
Homemade Pizza Dough \$14

**Broccoli Rabe and Sausage Stromboli**

Sautéed Broccoli Rabe and Sweet Italian Sausage,  
stuffed in our Homemade Pizza Dough \$14

**Mediterranean Flatbread**

Topped with Feta Cheese, Olives, Onion,  
Olive Oil and Fresh Garlic \$14

**Waterman's Flatbread**

Grilled Chicken, Pepper Jack Cheese,  
Black Bean Corn Salsa  
and Caramelized Onions \$16

— Tavern Pie —

Hand Tossed Homemade Dough,  
with our Savory Pizza Sauce, topped with a  
blend of Mozzarella, Provolone and Parmesan

12" Pie \$10 <sup>GF/ur</sup>

16" Pie \$14

— TOPPINGS —

*\$2 each*

Pepperoni  
Grilled Chicken  
Shaved Ribeye  
Ground Sausage  
Anchovies  
Salami  
Ham

*\$1 each*

Onions  
Bell Peppers  
Cherry Peppers  
Broccoli Rabe  
Black Olives  
Feta Cheese  
Mushrooms

— Steakhouse Favorites —

**8oz Filet Mignon 100% Grass Fed <sup>GF</sup>**

Center Cut, Grilled and topped with  
Cabernet Compound Butter \$42

**14oz Prime NY Strip, Dry Aged 45 Days <sup>GF</sup>**

Steak Lovers Steak,  
Grilled to Perfection \$49

**18oz Bone in Ribeye <sup>GF</sup>**

Prime Cowboy Steak, Dry Aged 45 Days  
Seasoned and Grilled \$53

**42oz Porterhouse Steak For Two <sup>GF</sup>**

Prime, Dry Aged 45 Days

New York Strip and Tenderloin Filet \$135

— ADD —

**Au Poivre Sauce <sup>GF</sup> \$3**

**Blue Cheese Demi <sup>GF</sup> \$3**

**Sautéed Onions and Mushrooms <sup>GF</sup> \$3**

**4oz Lobster Tail <sup>GF</sup> \$18**

— Signature Sides to Share —

**Brussels Sprouts <sup>GF</sup>** Butter Basted and Roasted,  
topped with Parmesan \$12

**Classic Mashed Potatoes <sup>GF</sup>** with Butter  
and a touch of Cream \$8

**Grilled Asparagus <sup>GF</sup>** Topped with Parmesan MP

**Glazed Carrots <sup>GF/ur</sup>** Grilled with Beer and Agave \$8

**Festival Rice <sup>GF</sup>** Amaranth, Brown Rice, Quinoa,  
Cranberries, Lentils and Sliced Almonds \$8



— Signature Starters —

**Charcuterie for Two <sup>GF/ur</sup>**

Chef's Selection of Artisanal Meats and Cheeses,  
paired with Traditional Accompaniments \$18

**Steakhouse Bacon <sup>GF</sup>**

Thick Sliced Applewood Smoked Bacon,  
finished with a Maple Bourbon Glaze,  
served over Citrus Fennel Slaw \$14

**Mediterranean Octopus <sup>GF</sup>**

Marinated and Grilled, served with  
Mixed Olives, Lemon and Capers \$18

**Waterman's Crab Cake**

Colossal Crab Meat combined with Onions,  
Peppers, Corn Puree and Corn Bread, baked and  
served over Avocado Crema \$14

**3oz A5 Miyazaki Japanese Wagyu <sup>GF/ur</sup>**

Top Rated Japanese Black Wagyu Beef,  
"The Best Japan has to Offer"

Pan Seared and served with Ponzu Sauce \$35

**Mushroom Bangers**

Stuffed with Sweet Italian Sausage  
and Seasoned Bread Crumbs,  
baked in a Pernod Cream Sauce,  
served in a skillet \$11

**Waterman's Crispy Steak Fries <sup>GF</sup>**

Waterman's Special Seasoning with  
Herbed Chipotle Aioli \$8

**Loaded Cheeseburger Eggroll**

American Cheese, Onion,  
Pickle, Bacon and Jalapeños,  
deep fried in a Wonton Wrapper \$12

**Baked Oysters Florentine <sup>GF</sup>**

Freshly Shucked and Stuffed with  
Lemon Zested Baby Spinach,  
finished with Imported Parmesan \$15

**Tater Tot Nachos**

Layered with Asiago, Cheddar,  
Fried Julienned Prosciutto and  
Hot Cherry Peppers \$12

**Deviled Eggs <sup>GF</sup>**

Our Twist On A Classic Favorite, just a hint of  
Cayenne Pepper, topped with Maple Sugar Bacon \$11

**Drunken Clams <sup>GF/ur</sup>**

Steamed Middle Necks in a Beer and Garlic Broth,  
served with Garlic Toast \$12

— Raw Bar —

**Tuna Tartare <sup>GF/ur</sup>**

Asian Sesame Style,  
served over diced Avocado \$14

**Seasonal Oysters <sup>GF</sup>**

On the half shell MP

**Middle Neck Clams <sup>GF</sup>**

On the half shell \$16

**Wild Caught Colossal Gulf Shrimp <sup>GF</sup>**

Served with Cocktail Sauce,  
Lemon Wedge and Horseradish \$17

## — Tavern Soup —

**Butternut Squash Soup** <sup>GF</sup>  
Garnished with Candied Walnuts  
and Crème Fraiche \$8

**Manhattan Clam Chowder** <sup>GF</sup>  
Local Chopped Clams with Tomatoes,  
Pepper, Bacon, Onions and Potatoes \$8

**Hearty French Onion Soup** <sup>GF/ur</sup>  
Three Onion Soup with  
Red Onions, White Onions and Chives, baked with  
Gruyere, Provolone and Parmesan \$8

## — Tavern Salads —

**Black and Blue Heart of Romaine** <sup>GF</sup>  
Blackened Sliced Steak over Halved Baby Romaine,  
topped with Bacon, Tomatoes and  
Crumbled Blue Cheese, finished with  
Caesar Dressing \$15

**Classic Spinach Salad** <sup>GF</sup>  
Baby Organic Spinach, Bacon, Red Onions,  
Fresh Mushrooms and Chopped Hardboiled Egg,  
tossed in a Warm Bacon Vinaigrette \$11

**Chopped Salad** <sup>GF/ur</sup>  
Iceberg Lettuce with Red Onions, Tomatoes, Salami,  
Provolone, Cherry Peppers and Mixed Olives, tossed  
with Extra Virgin Olive Oil and Red Wine Vinegar,  
topped with Homemade Croutons \$14

**Steak Knife Salad** <sup>GF</sup>  
Baby Iceberg, Chopped Bacon, Tomatoes,  
Red Onions and Blue Cheese Dressing,  
finished with Crumbled Gorgonzola \$11

**ADD TO ANY SALAD** <sup>GF</sup>  
Grilled Chicken \$6  
Grilled Shrimp \$12  
Salmon (Blackened or Grilled) \$16  
Grilled Sliced Steak \$16

## — Tavern Specialties —

**Fish Tacos** <sup>GF</sup>  
Atlantic Cod, Shaved Lettuce  
and Black Bean Corn Salsa, served with  
Wasabi Aioli on a Hard Corn Taco Shell  
and Potato Chips \$14

**Eggplant Rolatini**  
Egg battered and stuffed with Ricotta Cheese,  
baked with Marinara and Mozzarella \$14

**Aztec Chicken Quesadilla**  
Grilled Seasoned Chicken, Cheddar Cheese  
and Black Bean Corn Salsa, served with a  
side of Sour Cream \$14

**BBQ Chicken and Ribs** <sup>GF/ur</sup>  
Grilled Organic **Bell & Evans Chicken Cutlet**  
and House Smoked Ribs braised with a  
Tangy Citrus BBQ Sauce, served with Tater Tots \$17

**Thai Chili Pork Shanks** <sup>GF</sup>  
Braised and Glazed,  
served with Sweet Potato Fries \$20

**Short Rib Cheddar Mac and Cheese**  
Baked Cheddar with Cavatappi Pasta,  
topped with Seasoned Bread Crumbs  
and Crumbled Bacon \$18

## — Burgers —

**Tavern Burger** <sup>GF/ur</sup>  
10oz Angus Burger topped with  
Pork Roll, Fried Egg and choice of Cheese,  
served on an English Muffin with Tater Tots \$16

**Bison Sliders** <sup>GF/ur</sup>  
3 Sliders topped with Caramelized Onion and  
choice of Cheese, served with Fries \$15

Pat LaFrieda's Signature  
**8oz Dry Aged Square Burger** <sup>GF/ur</sup>  
Choice of Cheese on  
Ciabatta Bread, served with Fries \$17  
*\*Must be prepared Medium or Better*

**10oz Angus Burger / Cheeseburger** <sup>GF/ur</sup>  
Choice of Cheese, served with Fries \$14/\$15

**CHEESES:** American, Cheddar, Provolone,  
Mozzarella, Pepper Jack or Blue Cheese

## — Sandwiches —

**Tuscan Chicken** <sup>GF/ur</sup>  
Grilled Organic **Bell & Evans Chicken Cutlet**,  
Broccoli Rabe, Melted Mozzarella,  
Roasted Pepper Coulis  
and Pesto Mayonnaise on Ciabatta,  
served with Potato Chips \$16

**French Dip**  
1/2 lb. Thin Sliced Prime Rib and  
Sliced Provolone on a Torpedo Roll with  
Au Jus, served with Fries \$16

**Steak and Eggs** <sup>GF/ur</sup>  
8oz Grilled NY Sirloin with  
2 Fried Eggs on  
Toasted Sourdough,  
served with Tater Tots \$22

**Tavern BLT** <sup>GF/ur</sup>  
Thick Sliced Applewood Smoked Bacon,  
Bibb Lettuce and Tomatoes, finished with a touch  
of Mayonnaise on Toasted Sourdough,  
served with Potato Chips \$14

**Hand Carved Turkey Club** <sup>GF/ur</sup>  
1/2 lb. **House Roasted Turkey** piled high,  
with Bibb Lettuce, Tomatoes and  
Thick Sliced Applewood Smoked Bacon,  
finished with a touch of Mayonnaise on toasted  
Sourdough, served with Potato Chips \$16

## — Appetizer Favorites —

**Fried Calamari** <sup>GF/ur</sup>  
Traditional Style served with Homemade Marinara  
OR  
Tossed in Sweet Thai Sesame Chili Sauce  
with Hot Cherry Peppers \$14

**Fried Wings and Drumettes** <sup>GF</sup>  
Tossed in your choice of  
Buffalo, BBQ or Sweet Thai Sesame Chile Sauce \$13

**Fried Ravioli**  
Served with Homemade Marinara Sauce \$9

**Chicken Tenders**  
Breaded and Fried, served Plain or  
tossed in your choice of Buffalo, BBQ  
or Sweet Thai Chile Sesame Sauce \$9

**Mozzarella Sticks**  
Served with Homemade Marinara Sauce \$9

**Sweet Potato Waffle Fries** <sup>GF</sup>  
Served with Maple Syrup \$8

GF = Gluten Free  
GF/ur = can be Gluten Free upon request.

Please be sure to advise your server of  
any and all food allergies. Thank you.