

watermark

Soup

Soup of the Day, comprised daily from the finest fresh ingredients. Ask your server for details.

\$5

Salads

Watermark Salad, our chef's signature salad made of tender mixed greens, spicy candied pecans, goats' cheese and sliced strawberries, topped with a sherry / shallot vinaigrette.

\$8

Caesar Salad, using the finest hearts of romaine lettuce available, with parmesan cheese, croutons, crispy pancetta chips and homemade garlic Caesar dressing.

\$8

Appetizers

Bruchetta, traditional bruchetta served in an untraditional way on grilled flat bread, marinated plum tomatoes are accompanied by onions, goats' cheese, arugula and extra virgin olive oil.

\$8

Calamari, lightly breaded and golden-fried calamari served with spicy horseradish & tomato dipping sauce.

\$9

Spring rolls, barbequed pork spring rolls served with spicy Thai sauce.

\$9

Mushroom Cap, marinated Portobello mushroom with goats' cheese, fig compote and a port wine cream infusion.

\$9

All prices exclude taxes and gratuities.

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Entrées

Chicken Supreme, lightly seasoned pan-seared nude chicken breast stuffed with dried cranberry and brie cheese.

\$22

Miso Glazed Salmon, a 6 oz passionately pan-seared salmon filet served on arugula with avocado, marinated red onions, sautéed mushrooms and a sweet lime dressing.

\$24

New Zealand Lamb Sirloin, a sensational 7 oz sirloin char-broiled to your desire, coated in pommery honey & nut crust and served with a mint infusion.

\$27

Filet Mignon, a 6 oz grilled to perfection filet, topped with a green peppercorn cream sauce.

\$29

Grilled Kobe Beef, a succulent 6 oz fire grilled kobe beef bevit served with a port wine cream reduction.

\$29

All entrées are served with chef's choice of seasonal vegetables and your choice of daily rice or potato.

Pastas

Mac & Cheese, fresh plump pasta shells with triple cheese sauce comprised of goats' cheese, asiago cheese and Niagara gold cheese.

\$12

Spaghetti Marinara, fresh sassy spaghetti served with our homemade marinara sauce and fresh ricotta cheese.

\$12

Smoked Chicken, served with green peppercorns, caramelized onions and a cream sauce on pappardelle noodles.

\$18

Tagliatelle Pasta, served with fresh jumbo shrimps and scallops in a spicy tomato sauce.

\$24

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