



DINNER MENU

Freshly Baked Breads from Macrina Bakery (V)
Assorted Artisan Rolls | Signature Whipped Butter

Waterways Summer Salad (V, G)

Farm Fresh Baby Spinach | Red Apple Wedges | Sliced Red Onions | Chopped Cremini Mushrooms | Almonds Slivers | Sweet Strawberries | Crumbled Local Feta Cheese | House-Made Balsamic Vinaigrette

ENTREES

Braised Boneless Beef Short Ribs (G)

Horseradish Infused Yukon Gold Mashed Potatoes | Sautéed Fresh Broccoli and Carrot Spears | Short Rib Delectable Demi Glaze

Grilled Bone-In Chicken Breast (G)

Horseradish Infused Yukon Gold Mashed Potatoes | Sautéed Fresh Broccoli and Carrot Spears | Mushroom Garlic Cream Sauce

Grilled Wild Copper River Alaskan Salmon (G)

Roasted Garlic Yukon Mashed Potatoes | Sautéed Fresh Broccoli and Carrot Spears | Lime, Dill and Capers Cream Sauce

Fresh House-Made Vegetable Gnocchi (V) (Vg)

Savory Mushrooms | Organic Spinach | Farm Fresh Leeks | Baby Cherry Tomatoes | Roasted Assorted Vegetable Tomato Sauce

Berkshire Farms French Pork Chop (G)

Roasted Garlic Yukon Gold Mashed Potatoes | Sautéed Fresh Broccoli and Carrot Spears | Mushroom Garlic Cream Sauce

DESSERT

Waterways Raspberry Cheesecake (V)

Local Raspberries Reduced Coulis Drizzle | Fresh Whipped Cream

V=Vegetarian, Vg=Vegan, G=Gluten-Free