

Waterfall

CLUB

Appetizers

GOURMET CHEESE BOARD

FEATURING LOCAL AND IMPORTED CHEESES
GEORGIA GOLD, CALYROAD CREAMERY GOAT CHEESE,
LINDALE GOUDA AND APPALACHIAN SEMI-SOFT CHEESE
SERVED WITH RELISHES AND HOUSE MADE CRACKERS...21

PRETZEL GRATIN

BALTIMORE STYLE PRETZEL WITH FRESH JUMBO LUMP
CRABMEAT AND MELTED WHITE CHEDDAR...16

VEGETABLE DUMPLINGS

WITH CABBAGE, SHIITAKE MUSHROOM,
AND SCALLIONS, FLASH FRIED AND SERVED
WITH SOY GINGER DIPPING SAUCE...14

ESCARGOT

BROILED IN GARLIC AND PARSLEY BUTTER
SERVED WITH CROUTONS...18

Soup Du jour

CUP...5 BOWL...7

Salads

WATERFALL SALAD

MIXED BABY GREENS TOSSED WITH BLUE CHEESE,
CUCUMBERS, CARROTS, GRANNY SMITH APPLES,
CANDIED PECANS AND RASPBERRY VINAIGRETTE...10

THE OVERLOOK SALAD

CHOPPED CHICKEN, EGGS, BACON,
AVOCADO, CARROTS, CUCUMBER,
BLUE CHEESE SERVED ON FINELY CHOPPED
ICEBERG AND ROMAINE LETTUCE, TOSSED IN
A LIGHT RED WINE VINAIGRETTE...10

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED
WITH CAESAR DRESSING, PARMESAN CHEESE
AND GARLIC CROUTONS...10
ADD FIVE SHRIMP, CHICKEN BREAST, OR GRILLED SALMON...8

HOUSE SALAD

GOURMET GREENS, CUCUMBERS, TOMATOES,
CARROTS, RED ONION, CROUTONS
AND CHOICE OF DRESSING...8

WEDGE SALAD

WEDGE OF FRESH ICEBERG LETTUCE,
TOMATOES, RED ONION, CUCUMBERS,
BLUE CHEESE CRUMBLES, AND CHOPPED BACON...12

Entrées

FILET MIGNON

GRILLED PRIME CUT,
WITH A MARSALA MUSHROOM
PEPPERCORN SAUCE, SERVED WITH GARLIC
MASHED POTATOES AND SEASONAL VEGETABLES
6 OZ...24 · 8 OZ...29 · 10 OZ...34

HANGER STEAK

PAN-SEARED AND TOPPED WITH GORGONZOLA
TOASTED PUMPKIN SEED COMPOUND BUTTER
SERVED WITH GARLIC MASHED POTATOES
AND SEASONAL VEGETABLES...28

BRAISED BEEF SHANKS

CHOICE CUT WITH MARROW BONE, FORK
TENDER IN A FRENCH ONION BROTH, GRATIN OF
EMMENTAL AND GRUYERE CHEESES, SERVED WITH
PARSLEY SPAETZLE AND SEASONAL VEGETABLES...32

CHICKEN PARMESAN

SPRINGER MOUNTAIN FARMS CHICKEN BREAST,
CLASSIC COMBINATION OF FRESH MARINARA
SAUCE AND LINGUINI...26

Seafood

WILD CAUGHT ALASKAN COD

FRESH CUT, BROILED IN GARLIC BUTTER
WITH SEASONAL VEGETABLES...32

LOBSTER & SHRIMP

WITH VEGETABLES SERVED IN PAPILOTE,
STEAMED IN PARCHMENT PAPER,
A DELICATE DISH DRIZZLED WITH OLIVE OIL,
LEMON AND GARLIC...34

WILD CAUGHT SALMON

FRESHLY GRILLED TO ORDER,
SERVED OVER SAUTÉED SWEET POTATOES,
BASIL AND A BALSAMIC DRIZZLE...28

STUFFED CALAMARI

DOMESTIC WILD CAUGHT SQUID,
FILLED WITH SAVORY ITALIAN SAUSAGE,
BROILED IN OLIVE OIL, GARLIC AND SEA SALT
SERVED WITH FRESH MARINARA
OVER ANGEL HAIR PASTA...26

Sweets

ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL
HOMEMADE DESSERTS, ICE CREAM AND SORBETS