



Executive Chef: Justin Johnson

Chef de Cuisine: Gina Vullo

[www.thewaterfallclub.com](http://www.thewaterfallclub.com)

Chefs Justin and Gina are proud to utilize local vendors and farms. Enjoy the Prime quality hand cut steaks from Revere Meat Co and fresh vegetables from Melon Head Farm & Lucky Leaf Farms.

## APPETIZERS

- Soup du jour, 7
- Crispy Brussel Sprouts ✓  
Citrus herb sour cream, molasses, 9
- Pimento Potato Fritter ✓  
Aged Cheddar, caramelized onion ketchup, 9
- Deviled Eggs  
Bacon jam, crispy onions, 10
- Fried Calamari  
Bell peppers, onion, lemon aioli, 16
- Local Charcuterie, 16

## SALADS

- Add grilled or fried chicken, 8**  
**Grilled or fried shrimp, 10**
- House  
Mixed greens, cucumber, heirloom cherry tomatoes, white Cheddar croutons, ranch, 10
- Caesar  
Gem lettuce, Parmesan cheese, garlic herb lavosh, anchovy Caesar dressing, 10

## WEEKLY SPECIALS

- Includes House, Caesar or Soup**
- Herb Matagliata ✓  
Confit tomatoes, charred broccolini, 19  
**Add grilled or fried chicken, 8**  
**Add grilled or fried shrimp, 10**
- Seafood Cioppino  
Snapper, Alaskan king crab, scallop, tomato broth, sourdough crostini, 30
- Braised Ox Tails  
White cheddar mashed potatoes, 27

## MEMBER FAVORITES

- Includes House, Caesar or Soup**
- Wagyu Burger  
Aged Cheddar, smoked bacon, LTO, fried pickle, burger sauce, 18
- Fried Chicken  
Chicken breast, farm vegetables, white Cheddar mashed potatoes, black pepper gravy, 20
- Citrus Salmon  
Seared, corn mash, fava bean, 30
- Filet  
Loaded baked potato  
4oz Prime grade, 28  
8oz Prime grade, 41

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

✓ Vegetarian