



Executive Chef: Justin Johnson

Chef de Cuisine: Gina Vullo

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.

Appetizers

CHARCUTERIE

SWEET GRASS DAIRY CHEESES,
SPOTTED TROTTER CURED MEATS,
BLUE RIDGE HONEY CO. HONEYCOMB
& HOUSE PICKLES, 17

ARGENTINEAN CEVICHE

SHRIMP, CRISP TORTILLA,
AVOCADO SPREAD, 14

BISON CHILI

HOUSE CUT FRIES, CHEDDAR BLEND, 10

Salads

Add grilled chicken, 8

HOUSE

MIXED GREENS, CUCUMBER, HEIRLOOM
CHERRY TOMATOES, WHITE CHEDDAR
CROUTONS, RANCH, 10

CLASSIC CAESAR

ROMAINE HEARTS, HERBED GARLIC LAVOSH,
HOUSE CAESAR DRESSING, SHAVED
PARMESAN, 10

SOUP DU JOUR, 7

Entrees

Includes a starter course of soup OR salad

PENNE PASTA

CARBONARA, PROSCIUTTO, 19

SMOTHERED CHICKEN

GRILLED, CARAMELIZED ONIONS, SMOKED
BACON, HOUSE BBQ, MELTED SWISS, 25

FRIED CHICKEN

POTATO PUREE, FARM VEGETABLES
BLACK PEPPER GRAVY, 25

FILET

4OZ, LOADED BAKED POTATO, 25
8OZ, LOADED BAKED POTATO, 41

LODGE BURGER

7OZ. WAGYU BURGER, AGED CHEDDAR,
SMOKED BACON, HOUSE PICKLE, LTO,
BURGER SAUCE, HOUSE BRIOCHE, 18

WAGYU MEATLOAF

POTATO PUREE, MAPLE BACON BRUSSELS,
RED WINE GRAVY, 26

ATLANTIC SALMON

BLACKENED, TOMATO POLENTA,
MAPLE BACON BRUSSELS, 29