

The Water's Edge

at Lakeside

Reservations are required and can be made up to a week in advance for 1 to 6 people. Seating is limited. Social Distancing is mandatory. The dining room is for Dine-in service only and Take-out orders are not allowed.

Dining Services

STARTERS

Water's Edge Shrimp Cocktail	5.50
Five large shrimp, signature house cocktail sauce garnished with horseradish and a lemon	
Scampi-Style Scallops	8.00
Four large scallops sauteed in white wine, garlic & butter with toasted crostini	
Seafood Stuffed Avocado	5.75
Crawfish, shrimp and lobster stuffed in an avocado half.	
Shrimp Tempura	5.95
5 Pieces of large shrimp, tempura battered and deep fried. Served with a tangy sweet & sour sauce.	

SOUPS & SALADS

Salad Dressings: House-made Ranch, Blue Cheese, Thousand Island, Honey Lime, Honey Mustard, Caesar, Balsamic Vinaigrette, Italian, Oil & Vinegar

French Onion Soup	3.95
Caramelized onions in a rich beef broth with Sherry wine with toasted croute and melted Swiss	
Senate Bean Soup	4.95
Navy Beans, onions, ham hocks and spices in a rich broth.	
Water's Edge Mixed Green Salad	4.50
Fresh lettuce mix, tomatoes, red onions, bell peppers and shredded Cheddar Cheese served with choice of dressing.	
Water's Edge Carrot Salad	4.50
A composed salad with raisins, pineapples and shredded carrots mixed together in a creamy dressing.	
Water's Edge Berry Salad	4.50
Spinach, onions, Feta cheese and a mixture of berries. Served with a Raspberry Vinaigrette dressing.	

SEAFOOD

Water's Edge Honey Glazed Salmon	12.95
Pan-seared or grilled Atlantic Salmon topped with Honey Glaze.	
Water's Edge Lobster	22.95
Large 7-8 oz Lobster Tail steamed or grilled and served with drawn butter Includes choice of Water's Edge salads	
Water's Edge Shrimp Scampi	
Succulent shrimp lightly breaded in Panko bread crumbs sauteed and served with a roasted garlic lemon herb sauce comes with pasta Four Piece 6.50 Seven Piece 9.95	

Water's Edge Purified Water is Served at 36 Degrees - Ice is Available Upon Request

STEAK HOUSE SELECTION

Enjoy your choice of Water's Edge salad with any Steak House selection. Steaks are grilled to your preferred temperature and are topped with garlic herb butter. Caution when consuming raw or undercooked meats may increase your risk of foodborne illness.

Temperature Guide

Rare - Cool red center ---- Medium Rare - Warm red center ----
Medium - Warm pink center ---- Medium Well - Slight pink center ----
Well Done - No pink, fully cooked

Water's Edge Teres Major	15.95
Tender steak grilled to order and served with a Basil Chimichurri sauce.	
Water's Edge Ribeye Steak	20.50
12oz Juicy cut Ribeye steak grilled to perfection	
Deconstructed Beef Wellington	22.95
6 oz. choice beef tenderloin with a mushroom demi glaze topped with a puff pastry disc.	
* * * Seasoned Grilled Tenderloin also available * * *	
Herb Crusted French Lamb Chops	19.95
Herb crusted lamb chops, grilled to order, served with Mint Jelly	

Main Course Features

Flour Dusted Pork Tenderloin	16.50
Pan-seared seasoned flour dusted Pork tenderloin medallions	
Pan-Seared Scaloppini Chicken	12.95
Scaloppini chicken lightly dusted, pan-seared, in a lemon caper sauce or a red wine reduction sauce	
Cajun Angel Hair with Andouille Sausage	15.50
Sliced Andouille sausage, sauteed and tossed with Cajun cream sauce and served over Angel Hair pasta.	
Water's Edge Chef's Feature	Market Price
Signature dishes prepared by our very own Chef de Cuisine, be sure to ask your server for details	

SIDES

DESSERTS

Grilled Cheesy Garlic Asparagus	2.25	Water's Edge Pie of the Day	3.00
Honey Baby Carrots	2.25	Features a fresh baked pie	
Buttery Garlic Green Beans	2.25	Water's Edge Vanilla Cheesecake (NSA)	4.50
Sweet Potato Mash	2.25	A no sugar added Vanilla cheesecake - drizzled with chocolate sauce upon request.	
House Baked Potato	2.25	Skillet Brownie a la mode	4.50
Fingerling Potatoes	2.25	The classic chocolate brownie served hot in a cast iron skillet and topped with Vanilla Ice Cream.	
Lobster Mac & Cheese	2.25	Water's Edge Carrot Cake	5.50
Your Way		A house-made carrot cake filled with carrots, walnuts, "Goodness" and "Love"	
		Water's Edge Dessert of the Day	4.00
		Water's Edge signature specialty dessert made in house	
		(Availability may be limited)	
Bearnaise Sauce	1.50	<i>Featuring a Smoked Gouda Lobster Fondue</i>	
Caramelized Onions	1.50		
Sauteed Mushrooms	1.50		
Basil Chimichurri Sauce	1.50		