

# Falling Water Grille

## BEGINNINGS

**Spinach Artichoke Dip** **\$8**

A Creamy Blend of Three Cheeses, Spinach, & Fresh Artichoke Hearts. Served with Tortilla Chips.

**Crab Cakes** **\$12**

Lump Crab Seared Crisp and Served with a Cajun Remoulade.

**Capitol Wings** **\$10**

Jumbo Wings Tossed in Your Choice of Our House Made Sauces. Barbeque, Buffalo, or Raspberry Barbeque.  
Side of Ranch or Bleu Cheese Dressing.

**Sweet & Sour Shrimp** **\$12**

Sautéed in Fresh Garlic & Ginger, then Blended with Our Chef's Own Sweet & Sour Sauce.

**Diablo Quesadilla** **\$9**

Grilled Chicken, Sautéed Onions & Peppers, & Pepper Jack Cheese. Served with Salsa & Sour Cream.

## SALADS

**Strawberry Pecan Salad** **\$10**

Mixed Greens Drizzled with Raspberry Vinaigrette & Sprinkled with Candied Pecans, Gorgonzola Cheese, & Fresh Strawberries.

**Chef Salad** **\$11**

Mixed Greens, Honey Ham, Smoked Turkey, Swiss & Cheddar Cheeses, Hard Cooked Eggs, Crisp Bacon, Cucumbers, & Tomato.

**Steak & Bleu Cheese Salad** **\$14**

Tender New York Strip on Mixed Greens, Tossed with Bleu Cheese Crumbles, Bacon & Tomato. Served with Your Choice of Dressing.

**Thai Chicken Salad** **\$11**

Mixed Greens Tossed with Rice Noodles, Red Onion, Bell Peppers, Shredded Carrots, & a Ginger Sesame Dressing. Topped with Grilled Chicken.

## SOUP

**Traditional French Onion** **\$6**

French Onion Topped with a Garlic Crouton & Melted Swiss Cheese.

**Soup du Jour** **\$4/\$6**

Freshly Prepared by our Chef Daily.

## SANDWICHES

**Kansas Angus Burger** **\$10**

1/2 lb. Grilled to Order and Served on a Soft Potato Bun. Accompanied by Lettuce, Tomato, & Onion. Choice of Swiss, Cheddar, American, or Bleu Cheeses. Added at Your Request Sautéed Onions, Mushrooms, & or Bacon.

**Classic Reuben** **\$9**

Thinly Sliced Corned Beef, Sauerkraut & Thousand Island Dressing. Topped with Swiss Cheese & Served on Marble Rye Bread.

**Ultimate Club Sandwich** **\$9**

Sliced Smoked Turkey, Honey Ham, Swiss Cheese, Cheddar Cheese, Crisp Bacon, Lettuce, Tomato, & Mayo. Served on Toasted Wheat Bread.

**Rib Eye Steak Sandwich** **\$13**

Grilled to Order and Topped with Provolone, Sautéed Mushrooms, Onions & Peppers. Served on a Garlic Cheese Hoagie.

**Chicken Pesto Panini** **\$9**

Sliced Grilled Chicken Topped with Fresh Basil Pesto, Provolone Cheese, Red Onion, & Tomato. Grilled on Flat Bread.

**Cobb Salad Wrap** **\$10**

A Large Tortilla Stuffed with Smoked Turkey, Honey Ham, Chopped Egg, Red Onion, Bacon, Tomato, Lettuce, Bleu & Cheddar Cheese. Served with Your Choice of Dressing.

**Chicken Salad Croissant** **\$9**

House Made Chicken Salad with Lettuce & Tomato. Served on a Buttery Croissant.

# Falling Water Grille

All Entrees served with a House or Caesar salad.  
Beers and wines have been suggested for their excellent pairing with each of our artfully prepared Entrees.

## ENTREES

### CHICKEN

Served with Chef's vegetable & your choice of one side dish.

#### Chicken with Cilantro Cream \$18

Airline Chicken Breast Rubbed with Las Cruces Barbeque Seasoning. Served on Refreshing Chilled Cilantro & Jalapeno Cream. Topped with Pico de Gallo.  
Coppola "Bianco" Pinot Grigio or Corona

#### Mango Chicken \$17

Airline Chicken Breast Marinated in Mango Nectar & Caribbean Spiced Rum, Pan Seared & Finished with House Made Mango Salsa.  
King Estate Pino Gris or Boulevard Wheat

#### Chicken Breast Provencal \$20

Airline Chicken Breast Seared & Roasted with Kalamata Olives, Sun Dried Tomatoes, Capers, & White Wine. Finished with Herbed Goat Cheese.  
White Hall Lane Sauvignon Blanc or Sam Adams

### FISH

#### Pesto Salmon \$21

Pan Seared Atlantic Salmon Topped with Fresh Basil Pesto.  
William Hill Chardonnay or Newcastle Brown

#### Grilled Tuna Steak \$23

Grilled to Order & Served with Fresh Strawberry Salsa.  
Sterling Pinot Grigio or Fat Tire Ale

#### Shrimp Scampi \$20

Shrimp Sautéed with Mushrooms & Finished with a Sherry, Garlic Butter Sauce.  
Crane Lake Sauvignon Blanc or Heineken  
Wente Chardonnay or Corona

#### Fish & Chips \$16

Pub Battered & Fried Crisp. Served with Our House Made Tartar Sauce & Malt Vinegar.  
Columbia Crest Chardonnay or Guinness

### PORK

#### Black & Blue Pork Medallions \$22

Seared with Blackened Seasonings & Brushed with a Savory Blueberry Barbeque Sauce.  
Sterling Cabernet or Stella Artois

#### Grilled Pork Chop \$21

Grilled & served with Strawberry chutney  
King Estate Pino Gris/Heineken

#### Pan Seared Pork Loin \$22

Two Boneless Chops Topped with an Orange Balsamic & Onion Glaze.  
Penfolds Shiraz or Amstel Light

### BEEF

Served with Chef's vegetable & your choice of one side dish.

Add sautéed mushrooms, onion or bleu cheese. \$.50

All of our steaks are USDA Choice and hand cut in house to our Executive Chef's exacting standards.

#### New York Strip \$28

12 oz. Grilled to Order.  
William Hill Cabernet or Samuel Adams

#### Filet Mignon \$31

8 oz. Grilled to Order.  
Rosenblum Zinfandel or Newcastle Brown Ale

#### Rib Eye \$29

14oz. Grilled to Order.  
Penfolds Shiraz or Free State Ad Astra

#### Beef Tips and Mushrooms \$23

Tender Tips Sautéed with Onions & Mushrooms. Finished with a White Wine Demi Glace.  
Sterling Merlot or Samuel Adams

### PASTA

#### Seafood Primavera \$22

Scallops, Shrimp, & Crab Meat Pan Seared & Tossed with Linguini & Lobster Veloute. Finished with Herbed Goat Cheese.  
Whitehall Lane Sauvignon Blanc or Heineken

#### Jerk Chicken Pasta \$20

Spiced, Grilled Chicken Breast atop Farfalle in a Zesty Cream Sauce.  
Columbia Crest Chardonnay or Copperhead Ale

#### Pasta Alfredo \$17

Classic Alfredo Served over Farfalle Pasta with a Garlic Cheese Roll. Add Chicken \$3  
Add Shrimp \$6  
Crane Lake Sauvignon Blanc or Amstel Light

#### Pasta Pomodoro \$17

Mildly Spicy Italian Red Sauce over Linguini. Served with a Garlic Cheese Roll.  
Add Chicken \$3 Add Meatballs \$5  
Add Shrimp \$6  
Villa Pozzi Pinot Grigio or Stella Artois

### VEGETARIAN

#### Pasta Primavera \$19

Sautéed Italian Vegetables Folded into a Light Butter Sauce. Served over Linguini.  
Joullian Chardonnay or Samuel Adams

#### Egg Plant Parmesan \$21

Lightly Breaded & Fried Crisp. Topped with Pomodoro Sauce & Finished with Parmesan Cheese.  
Whitehall Lane Sauvignon Blanc or Heineken

### accompanying sides

- Garlic Mashed Potatoes
- Baked Potato
- French Fries
- Portobello Mushroom Risotto
- Garlic Butter Linguini

Consuming Raw or Undercooked Foods Can be Potentially Hazardous to Your Health.  
To Ensure Quality Service, Parties of 8 or more will be on one check with 18% gratuity.