

NIGHTLY DINNER SPECIALS

Monday Pizza and Pasta with salad and non-alcoholic beverage.....\$8.95

Friday & Saturday Prime Rib served with loaded baked potato, green beans, horseradish and au jus.....\$13.95/ \$15.95



**SUNDAY BRUNCH 10AM-2PM
PRIME TIME SUNDAY 12PM-CLOSE**

Prime Rib Entrees Served with loaded baked potato, green beans, horseradish and au jus
Queen Cut.....\$11.95
King Cut.....\$13.95

Appetizers

Calamari Fresh, never frozen, calamari lightly dusted and tossed in an asian vinaigrette sauce with hot sriracha.....\$9.95

***Sesame Crusted Ahi Tuna** served with wasabi aioli over a bed of cucumber salad and drizzled with balsamic glaze.....\$9.95

GF Mussels Provencal Herb infused steamed mussels, topped with a splash of cream and tomatoes. Served with grilled focaccia bread.....\$9.95

Artichoke Fritters Fresh artichoke hearts tossed in a parmesan cheese batter and fried to perfection. Served with béarnaise.....\$8.95

Deluxe Nachos Freshly cooked tri-colored corn tortilla chips loaded with southwest corn salsa, cheddar and pepper-jack cheeses (Add chicken or beef for \$2).....\$6.95

GF Bacon Wrapped Scallops Bacon wrapped jumbo scallops with sautéed garlic, lemon, spinach and chipotle butter sauce.....\$9.95

Cajun Shrimp Basket Cajun dusted shrimp flash fried and served with creole dipping sauce.....\$9.95

NEW Red Pepper Feta Dip Creamy feta dip with fresh red peppers. Served with oven roasted wonton crisps.....\$6.95

Wood Roasted Baked Goat Cheese Delicious creamy goat cheese melted over a base of rich marinara sauce. Served with wood-fired flatbread.....\$8.95

Quesadilla Southwestern corn salsa with a blend of cheddar and pepper jack cheeses melted inside a tomato tortilla (add chicken for \$2).....\$6.95

Soups and Salads

GF Chef Eric's Chili with traditional garnish.....\$5.95

GF Curried Acorn Butternut Squash Bisque garnished with michigan apples.....\$3.95/ \$4.95

Grandma's Chicken Noodle Soup.....\$3.95/ \$4.95

Gratin of French Onion Vidalia onions sautéed with butter and broth, topped with melted gruyère and croutons.....\$5.95

Watermark Salad Mixed greens with candied pecans, strawberries, gorgonzola and dried cranberries. Tossed with raspberry vinaigrette.....\$8.95

Caesar Salad Romaine lettuce generously topped with seasoned croutons and shaved parmesan. Tossed with a homemade caesar dressing.....\$6.95

Mediterranean Peasant Salad Mixed greens topped with sun-baked mediterranean olives, artichokes, grape tomatoes, red onion and feta. Tossed with red wine vinaigrette.....\$8.95

NEW Wedge Salad topped with crumbled bleu cheese, cherry tomatoes, red onions, and hot bacon vinaigrette.....\$7.95

Field Green Salad Field greens served with grape tomatoes, cucumbers, grated carrot and red onions. Your choice of dressing.....\$6.95

**Add: Grilled Chicken \$2.50, *Sirloin Burger or Calamari \$3.00
Jumbo Prawn Shrimp, *Grilled Steak, or Grilled Salmon \$4.00**

Sandwiches

All Sandwiches served with chips and pickle. Add fries or fruit \$1.00
***Ground Sirloin 8oz. Burger** flame-grilled and served on a fresh baked brioche bun with bibb lettuce, red onion, tomato, dill pickle and chips.....\$8.95

Watermark Burrito Choice of beef, chicken or vegetable wrapped in a warm tomato tortilla served with Spanish rice and topped with ranchero sauce (add guacamole for \$1.50).....\$10.95

***Omelette of the day** Chef's selection of fresh ingredients with fresh fruit and choice of toast.....\$8.95

**Pick 2! Choose 1/2 sandwich from below and pair with soup or salad for \$8.95
*Pair with French Onion Soup or Chili for an additional \$2.00
*Does not include Entrée Salads **Pick 2 Not available after 5PM**

Reuben Traditional reuben on marbled rye with homemade corned beef, swiss cheese, sauerkraut and 1,000 Island dressing.....\$8.95

Chef Eric's Grilled Cheese A delicious trio of melted havarti, aged cheddar and boursin cheese with tomatoes on grilled cranberry walnut bread.....\$7.95

Pot Roast Sandwich Tender pot roast served open faced with creamy yukon gold mashed potatoes and gravy.....\$8.95

NEW Perch Sandwich Fried perch with julienne romaine and vine ripened tomatoes on a kaiser roll served with apple coleslaw.....\$8.95

Clubhouse Club A tri-layered turkey, bacon, american cheese, bibb lettuce, mayonnaise, and tomato sandwich served on toasted sourdough.....\$8.95

Chicken Salad Sandwich House-made chicken salad served on wheat bread with bibb lettuce, vine ripened tomatoes and onion.....\$7.95

NEW Blackened Chicken Sandwich with bacon, provolone, lettuce, tomato, red onion and red pepper aioli. Served on brioche.....\$7.95

Sticky Chicken Wrap Crisp coated chicken tossed with a sweet chili sauce, stir fry asian greens and sticky rice. All wrapped in a soft tomato tortilla.....\$7.95

Seafood

NEW Perch Fresh lake perch flash fried and served with apple coleslaw and fries.....\$15.95

NEW Coconut Shrimp Hand dipped coconut shrimp with firecracker plum sauce and apple coleslaw and broccoli.....\$15.95

Walleye pan-fried with creamy yukon gold mashed potatoes and fresh asparagus.....\$16.95

GF NEW Salmon Teriyaki marinated grilled salmon atop a sticky rice with stir-fried red cabbage, peppers, carrots, red onions, and sesame seeds tossed in a sweet chili vinaigrette.....\$16.95

GF NEW Grilled Swordfish served with almondine sauce, grilled asparagus and saffron rice.....\$17.95

NEW Halibut Pesto crumb halibut served with oven dried tomato cous cous with basil and roasted carrot oil.....\$18.95

GF NEW Alaskan Black Cod Similar in flavor and texture to chilean sea bass, served with roasted garlic, bacon, artichoke and scallion hash.....\$19.95

Steak, Pork & Poultry

NEW Knockwurst Highly seasoned hardwood smoked pork sausage served with warm german potato salad.....\$12.95

Pot Roast served with root vegetable confit and creamy yukon gold mashed potatoes and gravy.....\$12.95

Pork Tenderloin Steeped in a honey soy marinade served over a bed of puréed sweet potatoes. Drizzled with a hard cider demi-glace. Served with green beans.....\$15.95

Panko Crusted Chicken Coated with a blend of bread crumbs and parmesan cheese. Served with creamy Yukon gold mashed potatoes, broccoli and sweet red pepper sauce.....\$16.95

Sticky Chicken Fried chicken pieces tossed with a sweet chili sauce. Served with stir-fried greens and sticky rice.....\$15.95

Wild Mushroom Risotto With Petit Filet A 4oz. filet atop creamy italian rice with asparagus, and wild mushrooms. Drizzled with red wine demi-glace.....\$16.95

GF NEW Grilled Bone In 12oz Rib Eye with creamy yukon gold mashed potatoes and root vegetable confit.....\$18.95

***New York Strip** 12oz. strip steak served with a twice baked yukon gold potato and steamed broccoli topped with haystack onions.....\$21.95

Pastas

NEW Cajun Cavatappi with smoked chicken, andouille sausage, red onion, red and green peppers in a spicy alfredo sauce.....\$13.95

Basil Butter Angel Hair Pasta with Chicken Roma tomatoes, green beans, prosciutto, basil butter and garlic served over a bed of angel hair pasta.....\$12.95

NEW Adult Macaroni and Cheese Baked cavatappi with four cheeses, peas and smoked bacon with a gratin crust topping.....\$12.95

NEW Frutti di Mare Linguini pasta tossed with shrimp, lump crab, mussels, calamari and broccoli in a marinara sauce.....\$16.95

Add a side Caesar, Field Green, or Mediterranean salad to any of the above entrées for \$2.95 Add a side Watermark Salad for \$3.95

Entrée Salads

NEW Spoon Spinach Salad Goat cheese and white beans atop balsamic vinaigrette dressed spinach with red onions and cherry tomatoes. Served with cranberry walnut crostinis.....\$8.95

GF Chicken Salad House-made chicken salad topped with dried cranberries, strawberries, mandarin oranges and candied pecans over a bed of mixed greens with raspberry vinaigrette.....\$8.95

GF Southwestern Grilled Chicken Salad Grilled chicken coated with a zippy barbeque sauce atop field greens with sweet roasted corn, black beans, tomatoes, green onions and cheddar. Tossed with cilantro buttermilk dressing.....\$9.95

GF Cobb Salad Field greens topped with chopped grilled chicken, bacon, grape tomatoes, Shaved red onion, gorgonzola cheese, cheddar cheese, and sliced, hard-boiled eggs. Tossed with ranch dressing.....\$9.95



Wood-Fired Pizza

#1 Pizza Ala Aglio A base of roasted creamy béchamel with fire roasted garlic, grilled bermuda onions and pancetta bacon topped with parmesan and mozzarella.....\$8.95

#2 Pizza Spinaci Rich tomato sauce and fresh mozzarella topped with spinach, artichokes, olives and mascarpone cheese.....\$9.95

#3 Hawaiian Pineapple Pizza Rich tomato sauce, sweet pineapple, ham and melted mozzarella cheese.....\$9.95

#4 Chicken Pesto Pizza Fresh made basil pesto, roasted chicken, black olives, red onions and melted mozzarella cheese.....\$9.95

#5 Margherita Pizza Beefsteak tomatoes, fresh mozzarella, basil and herb oil with a light tomato sauce.....\$9.95

#6 Mediterranean Shrimp Pizza Fresh made basil pesto, topped with shrimp, feta, baby spinach and red onion.....\$10.95

#7 Barbeque Chicken Pizza Wood roasted chicken with barbeque sauce and red onions topped with aged cheddar cheese.....\$10.95

#8. Build Your Own
Let your imagination run wild and create your own pizza with any of the following ingredients:

\$7.95 plus 95 cents per topping

Toppings: Grilled Chicken, Red Pepper, Italian Sausage, Green Olives, Black Olives, Kalamata Olives, Italian Pepperoni, Tomatoes, Bacon, Spinach, Mushrooms, Roasted Garlic, Artichoke, Fresh Mozzarella, Shrimp, Pesto, Green Pepper, Feta, Pineapple, Gorgonzola, Ham

Sauces: Tomato, Basil Pesto, Béchamel, Barbeque, Herb Oil

Sous Chef- Matt Donahue

Pastry Chef Starr Teneyck

*Cook to Order Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

GF Gluten Free Options

White Wine

**Wines are listed from sweet to bold.*

	<u>Glass</u>	<u>Bottle</u>
Riesling Fenn Valley, Lake Michigan Shore Ripe apple and floral character. Traditional style.	6.25	24
Semi-Dry Riesling Chateau Grand Traverse, Michigan Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish.	6.25	24
Gewurztraminer Thomas Fogarty "Monterey" Central Coast It posses flowers, tropical fruits, spices and lychee nuts. Balanced with fine acidity and a sweetness.		32
Pinot Grigio Montevina, California Light-bodied and crisp; citrus and peach flavors with a clean finish.	6.25	24
Pinot Grigio Villa del Borgo, Friuli, Italy Has layers of melon and citrus fruit. Especially clean and looks restrained without any oak.	7	26
Pinot Grigio Santa Margherita 2008, Valdadige Clean, intense and dry flavor with pleasant golden apple aftertaste.		37
Sauvignon Blanc Babich 'Black Label', New Zealand Melon and fresh herbs on the palate, joined at the end by lime / citrus and mineral notes.	7	26
Sauvignon Blanc Brancott, New Zealand Ripe gooseberry and peach coupled with a tantalizing minerality.	6.75	25
Sauvignon Blanc La Playa, Colchagua Valley, Chile Fresh notes of lychee and lemon zest with hints of grass and tropical fruits.	7.50	28
Sauvignon Blanc Illumination Quintessa 2007, Rutherford Bright acidity supports the lush entry; a supple, round mid-palate, extending to a long, lingering finish.		64
Chardonnay Fetzer Valley Oaks, California (Earth friendly farming) Fruit-forward, medium weight, with crisp citrus and lingering melon.	6.25	24
Chardonnay Hess Select, Monterey Ripe pear, peach, and pineapple on the palate with a bright, crisp, and refreshing finish.	6.75	25
Chardonnay Kendall Jackson, California Lushly layered with an enchanting creamy texture and a finish that lingers on and on.	8	30
Chardonnay Chateau St Jean, Sonoma Valley Medium-bodied with flavors of honeysuckle, orange blossom and vanilla cream.	7	26
Chardonnay Toasted Head, California Tropical fruit & toasty oak notes, a rich, creamy texture. Ample acid for long soft finish.	6.75	25
Chardonnay Napa Cellars, Napa Valley Melons and granny smith apples mingle with clove spiced oak and coconut.	9	34
Chardonnay William Hill, Napa Valley Aromas of creamy vanilla & honeysuckle, full bodied, rich refined acidity-intense fruit and vanilla finish.	10	38
Chardonnay Saddleback, Napa Valley The long finish has after-tastes of peach, pear and lemon with a hint of toast.		49
Chardonnay Cakebread, Napa Valley Rich and creamy on palate; with peach, apple, lemon zest and a touch of mineral for a crisp finish.		65
Chardonnay Far Niente, Napa Lush and round on the palate with fruit and spicy oak aromas.	75	75
Chardonnay Celani Family, Napa Valley Full bodied with matched acidity gives this wine great balance and a crisp, long tropical finish.		58
Chardonnay Rombauer, Carneros Pear, pineapple and tropical fruits. Balanced with creamy, toasted vanilla. Acidity and hints of apple linger on the finish.		55

ORGANIC WINES

Riesling Pacific Rim, Columbia Valley Aromas of jasmine & citrus. Subtle sweet profile balanced by bright refreshing acidity.		
Pinot Gris King Estate, Oregon Lively citrus, peach and tropical fruit with a touch of mineral and honey.		
Chardonnay Bonterra, California Hints of oak compliment fresh fruit and notes of green apple, pear and citrus.		
Zinfandel Girasole Vineyards, Mendocino Light to medium bodied with rich flavors of currants, crushed cherry and pepper spice. If this wine were a woman, it would be Angelina Jolie.		

GOLFER'S WINES

Greg Norman Australian Cabernet/ Merlot, Australia Beautifully structured with soft, velvety tannins, balanced acid and abundant, bright, sweet fruit on the finish.		
Luke Donald Claret, Napa Valley Structured tannins, intertwined with vibrant flavors of black berries and subtle notes of spice.		

Bubbles

Cristalino Brut 'Cava', Penedes, Spain Rich flavors of apples, figs, lemon and roasted almonds. With a clean, lemony finish.	Split	7
Gloria Ferrer Blanc de Noir, Sonoma Valley Creamy cherry, lemon and cola flavors combine with a lush palate. A delicious glass of pink bubbles.	Glass	7
Veuve Clicquot "Yellow Label" Brut, France Rich and fruity, mouth filling bubbles with a long lemony after-taste.		60
Guy Lamandier Cramant Grand Cru Brut Blanc de Blancs, France Pungent mineral-accented. Citrus and a pear aroma. Velvet orchard fruits.		75
Frexinet Cordon Negro Brut, Spain Medium-bodied with a sweet-fruited mid-palate and great balance.		25
Duval-Leroy Brut, Champagne, France A big, full-bodied bubbly, featuring graphite, toast, lemon and nut aromas and flavors.		50
Cuvee Dom Perignon Champagne, France A timeless bottle of excellence.		150

Red Wine

**Wines are listed from sweet to bold.*

	<u>Glass</u>	<u>Bottle</u>
Pinot Noir Mark West, Central Coast On the palate are strawberries, watermelon and cherries, with a wonderfully smooth texture.	6.75	25
Pinot Noir Mac Murray Ranch, Sonoma Coast Lush blackberry, cherry & black currant, wrapped with vanilla and spice from barrel aging.	8.50	32
Pinot Noir La Crema, Sonoma Valley Delicious fruit flavors of cherry, plum & pomegranate with a structured and balanced acidity.		45
Pinot Noir King Estate, Oregon Vanilla, cherry, caramel, and pepper spice; medium body with a long finish.		48
Merlot Xplorador, Chile Red fruit character married with cacao and vanilla, hints of plum and spice on the palate.	6.25	24
Merlot Red Rock, California Lush concentrates of black plum & boysenberry complimented with soft round tannins.	7	26
Merlot Dante Reserve, California Juicy and ripe with dark fruit overtones. Smooth silky finish with medium tannins.	6.50	24
Merlot Kenwood Sonoma, Sonoma County Ripe fruit and supple flavors of allspice and loganberry.	8.25	32
Malbec Don Silvestre, Argentina Round, medium bodied and well structured, with soft tannins and elegant finish.	6.50	24
Malbec Belasco "Llama" Old Vines, Mendoza Aged six months in French oak barrels, flavors of black berries, ripe plum and robust spices.	8	30
Blend St. Francis RED, Sonoma Valley A blend of Merlot, Syrah, Cabernet Sauvignon and Zinfandel, brings red fruit flavors and spicy aromas.	6.75	25
Super Tuscan Red Puccini, Tuscany A blend of Sangiovese and Merlot with nuances of plums and black pepper and a long finish.	7	26
Sangiovese Cecchi Bonizio, Italy Quite full and supple, with sweet and sour fruit.	6.50	24
Tempranillo Castillo de Monjardin, Navarre Bright red fruit and no oak, 100% Tempranillo, complex and elegant.	6.50	24
Zinfandel Cellar 8, Sonoma Valley Big and concentrated, yet silky and inviting, this wine has chalky tannins with a long, complex finish.	6.50	24
Zinfandel Cline, California Dark berry fruit with spice notes and a lasting finish of vanilla.	7	26
Zinfandel 7 Deadly Old Vines, Lodi Appellation Blackberry, raspberry, black pepper and cinnamon pack the palate, smooth silky tannins deliver soft fruit	8.50	32
Cabernet Fetzer Valley Oaks, California (Earth friendly farming) Texture of ripe blackberry, mocha, toffee and vanilla. Medium to firm tannins provide structure and balance.	6.25	24
Cabernet Avalon, California Juicy blue and black fruit flavors with subtle oak to round & balance the wine.	6.50	24
Cabernet Casillero del Diablo, Chile Tobacco, cedar and currant scented, good tannins, plum flavors with good length.	7	26
Cabernet Dynamite, Lake County Full bodied with flavors of ripe black cherry and blackberry fruit with a hint of dark chocolate.	8.50	32
Cabernet Anabella, Napa Black currant, blackberry, and black cherry notes. It's rich in earthiness, sweet oak and a hint of anise.	8	30
Cabernet Chateau Chevalier, Spring Mountain Medium bodied with flavors of ripe, black cherry and blackberry fruit with a hint of dark chocolate.	11	44
Cabernet Kenwood 'Jack London', Sonoma Mountain Rich and complex with notes of boysenberries, mint and chocolate-covered cherries.		60
Cabernet Justin Isosoles, Paso Robles Flavors of red currant and butterscotch, with integrated tannins.		85
Cabernet Dovetail Ashley Vineyards, Oak Knoll District, Napa Bold balanced flavors of black cherry, cassis and mild spice.		85
Cabernet Cakebread, Napa Valley Big extracted black fruit on the palate with a rich fruit and zesty black tea spiciness on finish.		95
Cabernet Opus One 2005, Napa Valley Full-bodied, with sweet tannins, superb concentration, with low acid and a ripe, tannic finish.	32	169
Meritage Quintessa 2005, Rutherford Dense black fruit, supple tannins and a caress of sweet fruit.	48	149
Meritage Larkmead 'Firebelle', Napa Valley Beautiful flavors of sweet black cherries, coffee beans, and subtle earthiness followed by moderate tannins.		75
Blend Chimney Rock Elevage, Stags Leap Round and pleasant, elegant tannins and beautiful fruit, with a luscious mid-palate and a long finish.		85
Shiraz 2 UP, Southern Australia Dark berries and cherries with fine tannins, notes of complex spices with a hint of chocolate.	6.50	24
Shiraz Wishing Tree, West Australia Blackberry, cassis and spice allow for juicy, vibrant flavor, while the silky tannins add to fruit finish.	7	26
Shiraz / Cabernet Penfolds Rawson Retreat, Australia Medium bodied with a sweet - fruited mid palate, great balance.	6.50	24
Petite Syrah Oak Grove Winery, California Delicious fruit flavors of blueberry and raspberry explode on the palate, followed by a long, spicy finish.	6	22
Petite Sirah "The Crusher", Clarksburg Supple and tannic with lip-smacking caramel and french vanilla sappiness followed by a ripe cassis finish.	7.50	28
Petite Syrah La Baron, Sonoma Brambly dark fruit nose, cherry and chocolate flavors with a bright acid.		32

Draft Beer

Miller Lite	3.75	Founders Pale Ale	4.50
Bell's Two Hearted	4.75	Stella Artois	5.00
Bass Pale Ale	4.50	Dos Equis Amber	4.00
Blue Moon Belgium White	4.50	Pabst Blue Ribbon	2.75

Watermark Signature Martinis

X-Tasy This pink concoction is dangerously tempting! Svedka Citrus Vodka, X-Rated Liquor with a splash of sour and sprite.....	7.95	Fire Rock Stoli Vanilla shaken with strawberry liqueur with a splash of pineapple juice.....	6.95
Chocolate The perfect blend of Stoli Vanilla, Godiva White and Godiva Dark Chocolate with a chocolate swirled glass.....	8.95	Pomegranate A delicious infusion of pomegranate and citrus vodka.....	6.95
Raspberry A combination of Stoli Raspberry and Raspberry Schnapps' with a splash of sprite and sour.....	6.95	Lemon Drop Ketel One Citroen, Limoncello and a splash of sour in a sugar rimmed glass.....	8.95
Cranberry Cosmopolitan A sophisticated combination of Stoli Cranberry, Triple Sec and cranberry juice with a splash of Rose's lime juice.....	7.95	Mellow Mia Tia Light Rum shaken with 4 juices- orange, pineapple, cherry and fresh lime.....	6.95
		Caramel Apple A delicious blend of Player's Caramel Vodka, Butterscotch Schnapps' and apple cider. Served in a caramel swirled glass.....	6.95