

**NIGHTLY DINNER SPECIALS**

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

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



at WATERMARK  
Executive Chef Eric Alexander Chaitin

**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

**Brunch Menu**

**Breakfast Classics**

**Huevos with Chorizo and Cheddar** Scrambled eggs with jalapenos, chorizo and cheddar. Served with house potatoes and choice of toast.....\$8.95

**\*Crabby Eggs Benedict** English Muffin topped with crab cakes, two poached eggs and hollandaise sauce, served with house potatoes.....\$9.95

**\*Eggs Benedict** English Muffin topped with ham, two poached eggs and hollandaise sauce, served with house potatoes.....\$8.95

**\*Prime Rib Hash and Eggs** Generous helping of Chef Eric's homemade prime rib and seasoned house potatoes topped with two eggs and choice of toast.....\$9.95

**Eggs Florentine** English muffin topped with sautéed spinach, two poached eggs and hollandaise sauce, served with house potatoes.....\$8.95

**Watermark Favorites**

**Biscuits and Gravy** Flaky fresh baked biscuits topped with Chef Eric's famous sausage gravy.....\$7.95

**French Toast** Challah bread hand dipped in an organic egg batter, baked, dusted with powdered sugar and topped with fresh strawberries. Served with real michigan syrup.....\$7.95

**Waffles** Fluffy belgium waffle served with real michigan syrup and your choice of fresh strawberries, blueberries or banana and candied pecan topping.....\$6.95

**Soups**

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

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

**Curried Acorn Butternut Squash Bisque** Garnished with michigan apples.....\$3.95/ \$4.95

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

**Salads**

**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 house-made caesar dressing.....\$6.95

**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**

**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

**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

**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

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

**Beverages**

**MICHIGAN ORGANIC STILL WATER (750 ML)** .....\$5.95

**Fountain Pop**.....\$1.95

**Lemonade**.....\$1.95

**Ice Tea** .....\$1.95

**Coffee**.....\$1.95

**Hot Tea**.....\$1.95

**Juice** (orange, apple, grapefruit, cranberry, pineapple).....\$1.95

**Schmohz Bottled Root Beer**.....\$3.00

**Signature Omelettes**

Served with choice of wheat, sourdough, rye or challah toast and house potatoes.

**Spinach Artichoke** Farm fresh eggs stuffed with fresh cooked spinach, artichoke hearts and cream cheese.....\$7.95

**Denver** Farm fresh eggs stuffed with sautéed tomatoes, green pepper, grilled onion, ham and cheddar cheese.....\$7.95

**Green Eggs and Ham** Farm fresh eggs colored with puree of asparagus and stuffed with swiss gruyere and smoked ham.....\$7.95

**Salmon, Dill and Cream Cheese** farm fresh eggs stuffed with smoked salmon, seasoned with fresh dill, topped with melted cream cheese.....\$8.95

**Wild Mushroom** Farm fresh eggs stuffed with crimini and shitake mushrooms, grilled onions, and swiss gruyere.....\$8.95

**Sides:**

**Applewood Smoked Bacon** 3 thick strips.....\$2.95

**Sausage** 3 patties.....\$2.95

**Toast** sourdough, rye, challah or wheat.....\$1.95

**House Potatoes** pan fried potatoes seasoned with fresh rosemary, sage and garlic.....\$1.95

**Fruit** a colorful blend of seasonal fresh fruit.....\$3.95

**Fruit, Granola and Yogurt** layered in a parfait cup with seasonal fresh fruit.....\$5.95

**Sandwiches**

All sandwiches served with chips and a 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.....\$7.95

**NEW Blackened Chicken Sandwich** with bacon, provolone, red pepper aioli. Served on brioche.....\$6.95

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

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

**Entrées** (available after 12:00PM)

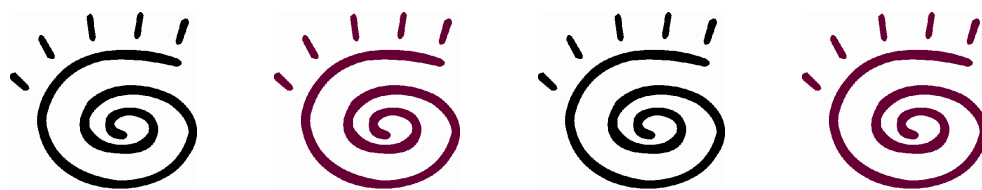
**NEW Knockwurst** Highly seasoned hardwood smoked pork sausage served with warm german potato salad.....\$12.95

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

**NEW Grilled Swordfish** Served with almondine sauce, grilled asparagus and saffron rice.....\$16.95

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

**Prime Rib** Served with a loaded baked potato, green beans, horseradish and au jus.....\$11.95/\$13.95



**Espresso Drinks**

**Cappuccino**.....\$3.00

**Latte**.....\$3.00

**Mocha**.....\$3.50

**Single Espresso**.....\$2.50

**Shot of flavor**.....\$.50

**Caramel Macchiato**.....\$3.50

**Shot in the Dark**.....\$3.00

**Café Americano**.....\$3.00

**Try a Mimosa  
OR**

**Watermark's Famous Bloody Mary!**

**General Manager Renee Koops**

**Sous Chef- Matt Donahue**

\*Cook to Order Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We do use peanut oil in our fryers.