

WATERMARK TAKE OUT DINNER MENU

Cream of Roasted Red Pepper & Fennel Soup

Toasted Pumpkin Seeds, Bread Roll, Whipped Butter

\$5

Classic Caesar Salad

Parmesan Cheese, Lemon, House Dressing, Crispy Bacon, Brioche Croutons

Starter \$6 | Main \$14

Cobb Salad

*Cherry Tomato, Cucumber, Blue Cheese, Medium Poached Hens Egg,
Bacon, Avocado, Maple Basil Dressing*

\$18 | Add Chicken \$7 | Add Shrimp \$12 | Add Salmon \$12

Yellowfin Tuna Tataki

Togarashi Spice, Pickled Shimiji Mushrooms, Lime Ponzu, Wasabi-Soy Bean Aioli

\$16

Rigatoni Bolognese

Parmesan Cheese, House-Made Beef Bolognese, Focaccia

Starter \$8 | Main \$16

Watermark House-Made Burger

Brioche Bun, Black Garlic Truffle Aioli, Arugula, Pickled Red Onions, Salt & Pepper Steak Fries

\$18

Crispy Skin Wild Sockeye Salmon

Mixed Grains, Seasonal Vegetables, Chimmichurri Sauce

\$24

Sweet & Sour Pork Ribs

Warm Potato Salad, Cabbage Slaw

\$19

Daily Dinner Deal

Please See Front Desk or Call for Details. While quantities last.

\$15

Chocolate & Hazelnut Semifreddo

White Chocolate

\$9

Sticky Toffee Cake

Butterscotch, Vanilla Whip, Nutella powder

\$9

Featuring Beer & Wine Specials

Hours: Tuesday - Saturday, 4-9pm | *Prices do not include tax & gratuity. Subject to change without notice.

WATERMARK TAKE OUT DRINKS MENU

White Wines by the Bottle: \$30

Stag's Hollow Vidal,
Liber Farms Hello Sunshine,
Upper Bench Riesling,
Upper Bench Pinot Blanc,
Bench 1775 White Merlot Rose

Red Wines by the Bottle: \$35

Stag's Merlot

Red Wines by the Bottle: \$40

Moon Curser Syrah
Cassini Cellars Cabernet Sauvignon

Rose Wine by the Bottle: \$35

Culima R & D

Bubbles: \$32

Stoneboat Bubble Boat

Craft Beer: \$5

Twin Sales: IPA, Citra Ale, Raspberry Wheat Ale.

S & O: Red Pilsner, Wheat Ale

Powell: Pale Ale, Citra Ale, IPA, Dark Ale

Dead End Ciders: \$5

Peach, Apple, Pear

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