

Lunch

MENU



water's edge
RESTAURANT

FIRST COURSE

Bucket of House Cut Frites / 5

Fresh fries made inhouse and served with garlic aioli and ketchup

Wings / 9

Tossed in Asian garlic, house BBQ, or Buffalo sauce. Served with celery and ranch dressing

Chips & Dip / 5

House-made salt and vinegar potato chips with a fiery feta dip

Pub Pretzels / 8

Oven baked and served with beer cheese and rustic mustard

SOUPS

Chef's Soup-of-the-Day

Made from scratch daily

Cup / 4 Bowl / 5

Butternut Squash ≈

Cup / 5 Bowl / 6

French Onion

Special house recipe, served with croutons and Provolone cheese

Cup / 5 Bowl / 6

SALADS

Dressing Choices:

Buttermilk Ranch, Greek, French, Italian, Creamy Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Thousand Island, Poppy Seed

Bistro Combo / 9

Small Maumee salad, with a bowl of Chef's Soup-of-the-Day or French Onion

Maumee / 8

Fresh iceberg lettuce, spring greens, tomatoes, red onion, cucumber and croutons

Cobb Salad / 11

Mixed greens with crispy chicken/ hard-boiled egg/ bacon/ cucumber/ tomato/ gorgonzola

Greek Salad / 9 ≈

A bed of mixed greens topped with feta, red onion, Kalamata olive, tomato, cucumber, pepperoncini served with Greek vinaigrette

Caesar / 8

Fresh Romaine tossed with Parmesan cheese, tomatoes, housemade croutons and creamy Caesar dressing

Salad Additions:

Grilled Chicken Breast / 4 Grilled Salmon / 5
Grilled Shrimp Skewer / 5

≈ indicates Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

sandwiches

Served with your choice of house fries, sweet potato fries, onion rings, housemade potato chips, coleslaw, cottage cheese, applesauce or fresh fruit cup

Chargrilled Cheeseburger / 11

Locally sourced half-pound burger or chipotle black bean burger, lettuce, tomato on a brioche bun with your choice of American, Cheddar, Swiss, Monterey Jack or Bleu Cheese. *Add bacon, sautéed mushrooms, or onions for an additional .50 each *GF bun available*

Reuben / 10

Shaved corned beef, fresh sauerkraut, Swiss cheese, 1000 Island dressing on grilled rye bread or turkey Reuben with coleslaw

Maumee Bay Patty Melt / 11

Locally-sourced half-pound burger, American and Swiss cheeses, caramelized onions, on Texas toast

Perch Fillet / Market

Locally-sourced perch, lettuce, tomato and tartar sauce on a brioche bun

Maumee Bay Club / 11

Triple decker with turkey, ham, crisp bacon, American and Swiss cheeses, lettuce, tomato and mayonnaise on toasted white, wheat or rye toast

Salmon Club / 12

Grilled 4 oz. fresh Atlantic salmon served on a house-made tomato and Parmesan focaccia bun with lettuce, tomato, onion and chimichurri

Chicken Salad Sandwich / 7

Fresh, house-made chicken salad served on a croissant with lettuce, tomato and pecans

Huli Huli Chicken / 11

Grilled huli huli marinated chicken breasts with huli huli glaze. Served with sweet & sour slaw and grilled pineapple

BEVERAGES

2% Milk / Chocolate Milk

Coca Cola Soft Drinks / Iced or Hot Tea

100% Colombian Coffee