



## Appetizers

### Calamari Strips (GF)

Cornmeal crusted, chipotle slaw, poblano cream, lime mustard dipping sauce 13

### Black Bean & Sweet Potato Empanada (V)

Toasted almonds, roasted poblano cream sauce 11

### Cauliflower Fritter (Veg)

Crispy fritters, chipotle aioli 11

### Chorizo & Clams

Blue Moon Beer broth 11

### Ahi Tuna Watermelon Ceviche (GF)

Chamoy, green onion, ginger, lemon, olive oil, wonton crisps 14

### Coconut Chicken Skewers

Served with sweet chili sauce 10



## Soups

Clam Chowder bowl 7, cup 5

Soup of the Day bowl 7, cup 5



## Salads

### House Salad (GF)

Baby greens, grape tomato, cucumber, carrot, dressing choice: ranch, bleu cheese, balsamic vinaigrette 6

### Chopped Salad (GF)

Chopped romaine, creamy avocado vinaigrette, black beans, applewood smoked bacon, roasted Delta corn, boiled egg, Point Reyes bleu cheese 12  
[Add grilled chicken 4, grilled salmon or shrimp 6]

### Shrimp & Avocado Salad (GF)

Lemon herb vinaigrette, mango, grape tomatoes, cucumber 14

### Tuna Nicoise Salad (GF)

Grilled ahi tuna, fingerling potato, green beans, tomato, dijon dressing, mixed greens 16

### Grilled Caesar Salad

Chopped romaine, focaccia croutons, parmesan crisp 12  
[Add grilled chicken 4, grilled salmon or shrimp 6]

### Strawberry & Golden Beet Salad (GF)

Goat cheese fromage blanc, verjus dressing, crushed candied walnuts 12

Groups of 6 or more will have added gratuity 18%  
Split plate charge 5

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Veg= Vegetarian GF= Gluten Friendly V= Vegan



# Chef Entrees

## Chargrilled Hanger Steak (GF)

Caramelized onion, grape tomato compote, chimichurri drizzle, fingerling potatoes 23

## Angus New York Strip (GF)

Jack Daniel's whiskey sauce, garlic infused mashed potato, grilled portobello mushrooms 25

## Airline Chicken Breast

Poached-grilled citrus garlic sauce, gouda potato gratin, sautéed haricot vert 18

## Tomato Glazed Meatloaf

Madeira mushrooms, haricot vert, garlic infused mashed potato, tomato flames 19

## Grilled Atlantic Salmon (GF)

Charred asparagus, cilantro scented rice, topped with mango salsa 21



## Sandwiches & Burgers

Served with french fries

### Tower Park Steak Burger

Max's bun, smoked cheddar cheese, tomato jam, crisp lettuce, ripe tomato, fried onion strings 15

### Additional substitute toppings - 2

American cheese, Jack cheese, mushrooms, bacon, jalapeños, grilled onions

### BBQ Shrimp BLT

Grilled focaccia, applewood bacon, lettuce baby greens, fresh tomato, herb mayonnaise 15

### Balsamic Glazed Portobello Sandwich (Veg)

Max's bun, goat cheese, roasted red peppers, house pickled red onion, garlic aioli 12

## Spicy Rock Shrimp

### Angel Hair Pasta

Tossed with garlic, spinach, parmesan cheese, olive oil 19

## Roasted Vegetable Penne

### Pasta (Veg)

Tossed with mushrooms, zucchini, eggplant, tomato flames, tomato basil sauce 17

## Grilled Polenta & Roasted Vegetable Ratatouille (Veg)

Aged balsamic, pesto drizzle 16

## Prosciutto-Wrapped Jumbo Shrimp (GF)

Avocado salsa, roasted corn, mushroom risotto 21



## California-Style Pizza

### Grilled Chicken Artichoke with pesto 15

### BBQ Chicken, red onion, BBQ sauce 15

Build your own up to 2 toppings -15 add \$1 for additional

Choose from marinara, pesto, or garlic cream sauce

Add pepperoni, ham, sausage, chicken, peppers, artichokes, pineapple, onion, mushroom, olive, spinach



## Children's Menu

Served with french fries - 8

### Children's Burger

### Individual Cheese Pizza

### Grilled Cheese

### Chicken Tenders Basket

### Noodles with Marinara (sans fries)

## Sides

Potato Gouda Gratin 6

Grilled Polenta 6

Sautéed Haricot Vert 6

Corn and Mushroom Risotto 6

Garlic Infused Whipped Potato 6

French Fries 6

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# Chef Lunch Specialties

## Tower Park Steak Burger

Max's bun, smoked cheddar cheese, tomato jam, crisp lettuce, ripe tomato, fried onion strings 15

### Additional substitute toppings - 2

American cheese, Jack cheese, mushrooms, bacon, jalapeños, grilled onions

## Blackened Salmon Wrap

Spinach wrap, lemon-herb mayonnaise, baby greens, grape tomato, capers, red onion 14

## BBQ Shrimp BLT

Grilled focaccia, applewood bacon, lettuce baby greens, fresh tomato, herb mayonnaise 14

## Balsamic Glazed Portobello Sandwich (Veg)

Max's bun, goat cheese, roasted red peppers, house pickled red onion, garlic aioli 12



## Children's Menu

Served with french fries - 8

### Children's Burger

### Individual Cheese Pizza

### Grilled Cheese

### Chicken Tenders Basket

### Noodles with Marinara (sans fries)

## Fish & Chips (GF)

Hand battered Tilapia, poblano remoulade 15

## Grilled Turkey Bacon Panini

Sliced roasted turkey breast, applewood bacon, Jack cheese, fresh tomato 13

## Baja Style Tacos (GF)

Battered Tilapia, chipotle slaw, fresh avocado with cilantro rice, chips, salsa 14

## Chicken & Sausage

### Jambalaya

Trinity vegetables, cilantro rice 15  
[Add grilled shrimp 23]

## Grilled Polenta (Veg) (GF)

Roasted vegetable ratatouille, aged balsamic, pesto drizzle 13



## California-Style Pizza

### Grilled Chicken Artichoke with pesto 15

### BBQ Chicken, red onion, BBQ sauce 15

**Build your own** up to 2 toppings -15  
add \$1 for additional

Choose from marinara, pesto, or garlic cream sauce

Add pepperoni, ham, sausage, chicken, peppers, artichokes, pineapple, onion, mushroom, olive, spinach

Groups of 6 or more will have added gratuity 18%

Split plate charge 5

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# Breakfast Menu



Proud to offer specialty coffee, loose teas, fresh juices

## South of the Border Burrito

Spinach wrap, bacon, scrambled eggs, black beans, potato, jalapeño, cheese, country potatoes, 12

## Waterfront Combo

Two eggs any style, country potatoes, bacon or sausage 11

## Chorizo and Eggs

Chorizo and eggs, fresh salsa, sliced avocado, country potatoes 12

## Delta Omelette

Three eggs, peppers, onions, ham, tomato, jack cheese, sliced avocado, country potatoes 12

## Vegetarian Omelette (Veg)

Grilled garden vegetables, jack cheese, fresh herbs, pesto drizzle, country potatoes 12

## Belgium Waffle

Cinnamon apples, maple syrup 10

## Two Eggs Cooked to Order

Country potatoes 9

### *À la carte Breakfast*

Waffle 7  
Fruit 5  
Hot Teas 2.5

Orange Juice 3.5  
Cranberry Juice 3.5  
Tomato Juice 3.5  
Milk 2.5

Coffee  
Regular or  
Decaf 2.5

Groups of 6 or more will have added gratuity 18%  
Split plate charge 5

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# Sunday Brunch



## Buffet

Scrambled eggs - Sausage - Bacon - Country Potatoes  
Biscuits & Gravy - South of the Border Scramble - Waffles  
Baked Stuffed French Toast - Pierogies - Fresh Fruit Platter

Adults 15 | Children 10 & under - 8

## Plated Dishes

### Waterfront Combo

Two eggs any style, country potatoes, bacon or sausage 11

### Delta Omelet

Three eggs, peppers, onions, ham, tomato, sliced avocado, country potatoes 12

### Grilled Chicken and Rock Shrimp Florentine

Grilled marinated chicken breast, rock shrimp sautéed in wine, sautéed spinach, hollandaise sauce 23

### Rock Shrimp Vol Au Vent

Rock shrimp in a cream mushroom sauce over puff pastry 23

### Potato Slough Poutine

Cheese, black beans, mushrooms, fingerling potatoes, hanger steak, poblano cream 15

### Creamy Polenta with Smoked Gouda

Zucchini, peas, madeira mushrooms, and tomato flames 15

Groups of 6 or more will have added gratuity 18%  
Split plate charge 5

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