

APPETIZERS

Soup of the Day

Ask your server for today's feature.

Poutine 17

Kennebec fries and cheese curds smothered in gravy and topped with green onions.

Wings 1lb 21

In-house breaded wings. Tossed in your choice of sauce and served with blue cheese and crudité. Sauces - House BBQ, Buffalo, honey garlic, smokey maple pineapple habanero, lemon pepper, Cajun, garlic parmesan.

Fish Tacos



19

10

fried haddock tacos with nappa slaw, diced tomato, pickled onion, Chipotle aioli, avocado and feta. Substitute pickerel 9

Quesadilla 17

Two flour tortillas stuffed with mixed cheese, bell peppers, tomatoes and red onion. Served with salsa and sour cream.

Chicken Tenders (2)



19

Fresh buttermilk marinated chicken tenders made in-house with seasoned flour and panko mix and fried to order. Served with fries and plum sauce. Plant based chicken tenders available.

Fried Raviolis



20

Mozzarella stuffed ravioli, romesco sauce, Waters Edge chili oil, parmesan and fresh basil.

SALADS

Cobb 23.50

Romaine lettuce topped with chicken breast, bacon bits, grape tomato, avocado, a hard-boiled egg and crumbled blue cheese. Drizzled with a red wine vinaigrette.

App 14.25 / Main 18.50 Caesar

Romaine lettuce tossed in Caesar dressing and topped with bacon bits, croutons, and parmesan cheese

Greek (P)



App 14.25 / Main 18.50

Romaine, bell pepper, red onion, tomato, cucumber, kalmata olives, feta cheese, Greek dressing.

Roasted Beet & Walnut



18.50

Mixed greens, roasted beets, dried cranberries, walnuts, feta cheese, tossed in a maple vinagrette.

ADD ONS

Crispy Buffalo Chicken 8.05 Chicken or ground beef 8.05 Shrimp 11.50 **Salmon 11.95** Plant-based chicken tender 8 Bacon 2.10 Sauteed Mushroom 1.60 Caramelized onion 1.60

BASKETS

Sweet Potato Fries

Golden sweet potato sticks,

served with spicy chipotle mayo.

Tossed with Cajun spice, served

with spicy chipotle mayo.



12.50

French Fries (29)



9.25

Served with spicy chipotle mayo.

Kettle Chips



8.75

Onion Rings (@)



11.25

Served with spicy chipotle mayo.

Vegetarian option. Water's Edge Inspired option.





HANDHELDS

Smash Burger

23

Two brisket and chuck beef patties smashed and served on a brioche bun with shredded lettuce, tomato, caramelized onion, American cheese, pickles, and LJC Burger sauce.

Burger

21.25

Brisket and chuck patty on a brioche bun with lettuce, tomato, red onion, pickle and LJC Burger sauce.

Chicken Club

23.75

Marinated chicken breast with bacon, cheddar cheese, lettuce, tomato, and chipotle aioli on multigrain bread.

Buffalo Chicken Wrap

Crispy chicken tossed in Buffalo sauce with peameal bacon, lettuce, tomato, and blue cheese in a grilled wrap.

Smoked Steak Sandwich



Smoked and shaved AAA beef striploin, caramelized onions, sauteed bell peppers, garlic aioli, cheddar on a ciabatta bun.

Double Bacon Breakfast Sandwich

20 / No side 15

Fried egg, bacon, peameal, lettuce, tomato, pickled red onions, cheddar cheese, garlic aioli on a brioche bun.

Cuban Sandwich

25

Ham, roast pork, dill pickle, swiss cheese and yellow mustard with toasted and pressed garlic ciabatta bun.

Smoked Turkey Panini

18

In-house smoked turkey, Swiss cheese, lettuce, tomato, garlic aioli on a ciabatta bun.

Korean Chicken Sandwich



25

Crispy chicken, kimchi slaw, kewpie mayo, pickled jalapenos, Korean buffalo sauce, on a brioche bun.

Includes your choice of side: garden salad, fries or kettle chips.

Enhance your side: Caesar salad, sweet potato frites or onion rings 3.50

Add cheddar, Swiss or Havarti cheese 1.60

ENTRÉES

Fish and Chips

22 / Add 1 piece 5

4 oz piece of battered haddock served with fries,

Noodle Bowl

21

Rice noodles, hoisin peanut sauce, peppers, celery, carrot, cabbage, pickled red onion, green onion, peanuts, lime, chopped peanuts and sesame seed.

Chicken Broccoli Bowl

coleslaw and house made tartar.

27

Chicken breast, udon noodles, teriyaki sauce, broccoli, peppers, green onion, cashews.

Chicken Farfalle



32

Chicken breast, sun dried tomatoes, portabellini and button mushrooms tossed in a white wine rosemary cream sauce

Herb Crusted Pickerel



37

Herb crusted pan seared Pickerel, roasted potatoes, grilled broccoli, Waters Edge chimichurri.

Jambalaya 🧧



30

Chicken, sausage and shrimp slow cooked in a cajun tomato sauce with bell peppers, onions and celery with rice and Waters Edge chili oil.

PRE FIXE \$45

AFTER 5PM THREE COURSES - CHOICE OF

Soup of the Day

Roasted Beet & Walnut Salad

Chicken Farfalle

Jambalaya

Apple Blossom with Vanilla ice cream and Dulce de leche sauce

Herb Crusted Pickerel



Vegetarian option.

Water's Edge Inspired option.



WHITE WINE

RED WINE

	5 oz/8 oz/Bottle		5 oz/8 oz/Bottle
Les Olivers Boutinot, Rose France	9.50/15.25/54	Estiba, Malbec Argentina	11.00/17.25/55
Torresella, Pinot Grigio ^{Italy}	9.75/15.75/50	Terre de Penati, Rosso Italy	9.00/14.50/46
Domaine de l'Herre, Sauvignon Blanc Italy	9.50/15.25/54	Catena, Cabernet Sauvignon Argentina	12.00/19.25/61
13th Street, Chardonnay Niagara	10/16.25/52	Terre Natuzzi, Chianti Riserva ^{Italy}	58
Spy Valley, Sauvignon Blanc New Zealand	52	Argiano NC, Cabernet/Merlot/Sa Italy	72 Ingiovese
Di Lenardo, Chardonnay Italy	61	Camino Salva, Merlot/Cabernet Bordeaux	75
Jean Marc Brocard, Chablis Burgundy	99	Horseshoes & Hand & Cabernet/Merlot/Sy Columbia Valley	
Lisetto, Prosecco Italy	55		

LIQUOUR

	1 oz
Beefeater Gin	8.75
Absolut Vodka	8.75
Lamb's Rum	8.75
J.P. Wiser's Deluxe Whisky	8.75
Olmeca Altos Tequila	10.50

COCKTAILS

Old Fashioned	14.25
Aperol Spritz	16.30
Classic Margarita	16.30
Moscow Mule	13.10
Dark & Stormy	12.55
ClubLink Caeser	11.75

DRAUGHT BEER

	18 oz/56 oz
Michelob Ultra	10.05/30.15
Stella	11.05/33.15
Muskoka Tread Lightly	11.05/33.15

NON-ALCOHOLIC

Soft Drinks	3.75
Iced Tea	4.25
Powerade	4.25
Vitamin Water	4.25
Eska	1.00