

## **A P P E T I Z E R S**

### **SHRIMP COCKTAIL**

Chilled Jumbo Shrimp served with Cocktail Sauce 11

### **OYSTERS ON THE HALF SHELL**

Plump and Juicy Oysters served with Horseradish and Cocktail Sauce 9

### **CRAB NAPOLEON**

Layers of Avocado, Tomatoes and Crabmeat blended in a Lemon and Horseradish Dressing garnished with Field Greens and Spicy Cilantro Vinaigrette 10

### **SIZZLING SHRIMP**

Seasoned and Marinated Jumbo Shrimp finished at your table on a Cast Iron Platter with Fresh Lemon and Rosemary 11

### **ESCARGOT**

French Helix Snails sautéed in Butter, Olive Oil, Garlic, Shallots, Parsley, and White Wine 9

### **CALAMARI FRITTI**

Tender Squid dredged in Seasoned Flour and deep fried, served with Pomodoro Sauce 9

### **CRAB CAKES**

Sweet Crab Cakes coated with Seasoned Panko then sautéed and served with Creole Mustard Aioli, Roasted Corn Relish and Jalapeño Oil 11

### **TEMPURA CHICKEN SKEWERS**

Strips of Chicken Breast skewered and dipped in a light Tempura Batter then deep fried. Served with Sweet and Spicy Dipping Sauce and Asian Slaw 8

## **S O U P S   A N D   S A L A D S**

### **FRENCH ONION SOUP**

A Blend of Sweet Onions, Fresh Thyme and Sherry Wine in a rich Veal and Chicken Broth. Topped with a Seasoned Crouton and Melted Swiss Cheese 7

### **SHE-CRAB SOUP**

Rich and Creamy Crab Soup with a dash of Pepper Sauce and finished with fine Sherry Wine 8

### **WAVERLY'S CHOPPED SALAD**

A delightful blend of Chopped Iceberg Lettuce, Crisp Bacon, Avocado, Tomato and Bleu Cheese tossed with our house made Creamy White Dressing 7

### **THE WEDGE**

Wedges of crisp Iceberg Lettuce with Roma Tomatoes, Cucumber, Red Onions, Bleu Cheese Crumbles, and House Vinaigrette 7

### **CAESAR SALAD**

The heart of Romaine Lettuce, chopped and tossed in our house made Caesar Dressing 7

### **STRAWBERRY SPINACH SALAD**

Tender Baby Spinach with sliced Fresh Strawberries, Spiced Pecans, Mushrooms, Red Onions and Sweet Poppy Seed Dressing 7

### **CAPRESE TOMATO AND MOZZARELLA SALAD**

A Tower of Fresh Mozzarella, Tomatoes and Fresh Basil, Seasoned with Cracked Black Pepper, Coarse Sea Salt, Olive Oil, Balsamic Reduction, and Garlic Chips 9

# FRESH SEAFOOD

**FRESH ALASKAN HALIBUT** 25

**CHILEAN SEA BASS** 24

**FRESH SALMON FILLET** 20

All Fish prepared Blackened, Broiled or Poached with Lemon Butter Sauce or Munier Style

**SHRIMP AND CRAB PAN ROAST**

Lump Crab Meat with Shrimp seasoned with Cajun Spice cooked in a Spicy Cream Sauce served with Jasmine Rice 23

**ALASKAN KING CRAB LEGS**

Split King Crab Legs served with Lemon and Butter 40

**LOBSTER TAIL** 40

## ENTRÉES

### WAVERLY'S SIGNATURE STEAK

20 ounce New York Sirloin Steak, served bone-in 30

#### PRIME RIB

Waverly's Cut 23 Cannery Cut 28

#### FILET MIGNON

Béarnaise or Red Wine Sauce 33

#### RIB-EYE STEAK

Broiled or Seasoned with Garlic, Pepper, Seasoning Salt then Pan-Seared 27

#### NEW YORK STEAK

Broiled to Perfection 27

#### PETITE FILET

Béarnaise or Red Wine Sauce 26

#### PORTERHOUSE STEAK

24 ounce Flame Broiled Steak 33

#### FILET AND LOBSTER

This Classic Combination is a Waverly's Favorite 56

#### NEW YORK STEAK AND SCAMPI

Flame Broiled New York Steak and Jumbo Shrimp prepared Scampi Style 37

#### LAMB CHOPS

Five single cut Colorado Lamb Chops with Mint Jelly 32

#### VEAL OSCAR

Premium Veal Scaloppini sautéed in Olive Oil and Butter topped with Fresh Asparagus and Crab Meat, napped with Béarnaise Sauce 28

#### VEAL MARSALA

Escallops of Veal sautéed in Olive Oil, Shallots and Mushrooms. Marsala Wine Sauce 26

#### VEAL PICCATA

Escallops of Veal seared in Olive Oil with Fresh Lemon Juice, Capers, Shallots, Mushrooms, and White Wine finished with Creamy Butter 26

#### PROSCIUTTO WRAPPED TEMPURA SHRIMP

Jumbo Shrimp stuffed with Pepper Jack Cheese wrapped with Prosciutto Ham battered and deep fried served with a Sweet and Spicy Soy Sauce 26

#### SHRIMP FRANCAISE

Parmesan Egg battered Shrimp sautéed in Olive Oil with Mushrooms in a Chardonnay Lemon Butter Sauce 24

#### ROASTED WAVERLY'S CHICKEN

Fresh Roasted Chicken Breast with Red Potato, Pearl Onions, Carrots, and Celery in a natural Chicken jus 18

#### ENCRUSTED CHICKEN GRATINÉE

Fresh Chicken Breast topped with Cheddar Cheese Bread Crumbs and a cheesy Mornay Sauce 18

#### MACADAMIA NUT CRUSTED CHICKEN

Chicken Breast coated with Macadamia Nuts, Bread Crumbs with a Light Lemon Butter Sauce 18

## SIDE ORDERS

#### SAUTEED OR CREAMED SPINACH

Spinach with Garlic and Olive Oil or Cream Sauce 5

#### CREAM CORN

Fresh cut Corn in a Classic White Cream Sauce 3

#### SAUTEED MUSHROOMS

Whole Mushrooms sautéed in Olive Oil, Butter, Garlic, Shallots and Chablis Wine 5

#### JUMBO BAKED POTATO

Incrusted in Salt. Dressed Table Side 5

#### FRESH POTATO CHIPS

Fresh fried Seasoned Potato Chips with Onion Dip 4

#### YUKON GOLD LYONNAISE POTATOES

Delightful mix of Yukon Gold Potatoes, Onions and Creamy Butter Sautéed with Garlic 4