

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 8

VIETNAMESE SPRING ROLL (GOI CUON)

Shredded Chicken and Shrimp Wrapped in Rice Noodle Sheet with Lettuce, Mint, Cilantro, Vermicelli and Cucumber with Peanut Dipping Sauce 7

CRAB NEOPOLITAN

Layers of Avocado, Tomatoes and Crabmeat blended in a Lemon and Horseradish Dressing garnished with Field Greens and Spicy Cilantro Vinaigrette 9

CAPRESE TOMATO AND MOZZARELLA SALAD

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

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 7

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

AHI POKE

A classic Island delicacy of fresh Ahi Tuna, Scallions, Sesame Oil and Spicy Dressing. Served with fried Wonton Skins and Hawaiian Red Sea Salt 11

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

FRENCH ONION SOUP

A Blend of Sweet Onions, Fresh Thyme, Sherry Wine and Creamy Butter in a rich Veal and Chicken Broth. Topped with a Seasoned Crouton and Melted Swiss Cheese 6

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 6

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

MEDITERRANEAN SALAD

Mesclun Greens, Baby French Green Beans, Fried Artichoke Hearts, Bermuda Onions, Marinated White Beans, Kalamata Olives, Roasted Tomatoes, Grilled Fennel, Rosemary Polenta Croutons with Sun-dried Tomato Vinaigrette 7

ENTRÉES

PRIME RIB

Waverly's Cut 22 Cannery Cut 27

LOBSTER TAIL

Large Cold Water Tail broiled *Market Price*

COCONUT CRUSTED SALMON

Northern Pacific Salmon, baked in a Coconut Crust with a hint of Orange and Horseradish finished with Citrus Sauce 17

FRESH ALASKAN HALIBUT

Prepared Blackened, Broiled or Stemperata Style 25

SOFT SHELL CRABS PICCATA STYLE

Soft Shelled Crabs prepared Piccata Style in White Wine, Shallots, Capers, Lemon Juice, Butter and Olive Oil 24

STRIPED SEA BASS

Seared Fillet of Sea Bass topped with a Buttery Sauté of Lump Crab and Roasted Corn 24

BACON WRAPPED SALMON

Fresh Salmon Fillet wrapped with Applewood Smoked Bacon, served over a Leek and Mint Fricassée 18

FILET MIGNON

Béarnaise or Red Wine Sauce 33

RIB-EYE STEAK

Broiled or Seasoned with Garlic, Pepper, Seasoning Salt then Pan-Seared 24

NEW YORK STEAK

Broiled to Perfection 26

PETITE FILET

Béarnaise or Red Wine Sauce 25

PORTERHOUSE STEAK

24 ounce Flame Broiled Steak 33

FILET AND LOBSTER

This Classic Combination is a Waverly's Favorite *Market Price*

NEW YORK STEAK AND SCAMPI

Flame Broiled New York Steak and Jumbo Shrimp prepared Scampi Style 35

LAMB CHOPS

Five single cut Colorado Lamb Chops with Mint Jelly 30

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 25

VEAL PICCATA

Escallops of Veal seared in Olive Oil with Fresh Lemon Juice, Capers, Shallots, Mushrooms, and White Wine finished with Creamy Butter 25

DUCK BREAST BIGARADE

Roasted Maple Leaf Duckling Breast served with a classic Orange Sauce and Panache of Long Grain and Wild Rice 27

CHICKEN FRANCAISE

Boneless Chicken Breast served Francaise Style with a mildly sweet Lemon Sauce 19

MACADAMIA NUT CRUSTED CHICKEN

Chicken Breast coated with Macadamia Nuts, Bread Crumbs with Light Lemon, and Butter Sauce 17

BRAISED SHORT RIBS

Oven braised slowly for hours, tender and juicy. Served with a Red Wine demi-glaze and Fresh Vegetables on top of Yukon Gold Mashed Potatoes with Chives and a hint of Horseradish 23

SIDE ORDERS

SAUTEED OR CREAMED SPINACH

Spinach with Garlic and Olive Oil or Cream Sauce 5

BEER BATTER FRIED POTATO PLANKS 3

SAUTEED MUSHROOMS

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

YUKON GOLD LYONNAISE POTATOES

Delightful mix of Yukon Gold Potatoes, Onion, Creamy Butter and Olive Oil. Baked and browned with Buttered Bread Crumbs 4

BAKED SWEET POTATO

Baked Sweet Potato with Honey Cinnamon Butter 5