
APPETIZERS

Grilled Octopus	16
Sliced red onion, coriander, warm extra virgin olive oil	
Certified Angus Beef® Cheese Steak Cigars	12
Bourbon mostarda, smoked ketchup, tomato-cucumber relish	
Fried Halloumi Cheese Sticks	13
Tomato ouzo soup	
Baked Clams Casino	12
Smoked bacon, lemon foam	
Water Works Crab Cakes	15
Chipotle aioli	
Salmon Tartare & Shrimp Ceviche	12
Mediterranean pita chips	
Surf & Turf Pita Bites	15
Lobster BLT, tarragon aioli & Certified Angus Beef®, lettuce, tomato, lemon-mint yogurt	
Margherita Flatbread	10
Fresh mozzarella, tomato, basil, fig balsamic glaze	

SOUP & SALADS

Butternut Squash Veloute	6/9
Cinnamon-sugar pretzel	
Water Works Salad	11
Romaine, tomato, cucumber, red onion, Kalamata olives, feta croquettes, lemon-dill dressing	
Caesar Salad	10
White anchovies, croutons, grated Parmigiano Reggiano	
Baby Arugula Salad	11
Goat cheese, wine poached pears, candied pecans, pomegranate vinaigrette	
Caprese Salad	11
Fresh mozzarella, beefsteak tomato, baby spinach, marinated olives, aged balsamic	

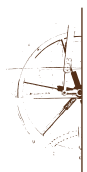
ENTRÉES

Hershey's® Special Dark Chocolate Duck Breast	29
Truffle potato purée, Brussels sprout leaves, cocoa duck glaze	
Torched Salt Water Cobia	29
Mediterranean orzo, blood orange vinaigrette	
Grilled Whole Bronzino	32
Chef's daily preparation	
Grilled Maine Lobster	MP
Linguini a la Grecque, beurre noisette	
Herb Encrusted Salmon	26
Roasted fingerling potato, sautéed spinach, apple cider beurre blanc	
Boursin Stuffed Chicken	27
Creamy polenta, haricot verts, Pennsylvania maple syrup gastrique	
Berkshire Pork Tenderloin	32
Pumpkin couscous, collard greens, smoked cranberry cognac sauce	
Eggplant Rollatini	19
Herb ricotta, plum tomato purée, fresh mozzarella, shaved Parmigiano Reggiano	
Certified Angus Beef® Filet Mignon (8 oz)	39
Certified Angus Beef® Petite Filet Mignon (6 oz)	35

SIDES

Pumpkin Couscous	10
Truffle Potato Purée	11
Mediterranean Orzo	10
Sautéed Mushrooms	9
Grilled Asparagus	9
Caramel Apple-Pecan Spinach	10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.*



PHILADELPHIA'S LANDMARK DINING EXPERIENCE

EXECUTIVE CHEF **Darryl Harmon**