

SPRING ROLL 9

shrimp | rice noodle | thai basil | sweet pepper | bean sprout | rice paper wrap | peanut sauce

DUNGENESS CRAB CAKE 18

miso-edamame puree | shimeji | frisée | lemon thyme vinaigrette

VEGETABLE FLATBREAD 13

goat cheese | olives | capers | arugula | champagne vinaigrette

CEDAR PLANK SALMON FLATBREAD 16

cedar smoked salmon | boursin | red onion | scallion | capers

WATER'S TABLE DAILY SOUP 8

add salmon 7 | chicken 6 | shrimp 6
chashu pork belly 5 | steak 8 | crab cake 16

WEDGE SALAD 11

baby iceberg | red onion | radish | candied walnuts | bacon
green goddess dressing

MIXED GREENS 8

mizuna | red oak | beets | daikon | carrots
radish | sesame-ginger dressing

ROMAINE 10

bacon | mint | oregano | crouton | heirloom tomato | parmesan
lemon thyme vinaigrette

ORGANIC WILD ARUGULA 10

pickled red onion | goat cheese | rainbow carrot slaw
white balsamic vinaigrette

WATER'S TABLE LAKESIDE BURGER 22

'gebbers' grass-fed burger | avocado | chashu pork belly | lettuce
tomato | melted onions | swiss cheese | ginger aioli | brioche bun

GRILLED CHICKEN CLUB 15

chicken breast | ginger aioli | lettuce | tomato | bacon | swiss cheese
brioche bun

HOUSE SMOKED RUEBEN 16

corned beef | sauerkraut | craft beer grain mustard | smoked gouda
pumpernickel rye

BEYOND BURGER 15

roast pepper & eggplant spread | iceberg lettuce | tomato
pickled red onion | mushroom | soft bun

PNW SALMON BURGER 18

harissa aioli | arugula | tomato | pickled red onion
brioche bun

served with choice of
french fries or side salad



LUNCH

SPRING 2019

EXPRESS LUNCH 20

WATER'S TABLE DAILY SOUP
MIXED GREENS | DAILY SPECIAL ENTREE
HOUSE MADE JUMBO COOKIE

LOBSTER MAC & CHEESE 19

lobster | lobster cream | 'beechers' cheddar

WATER'S TABLE RAMEN 15

chashu pork belly | soft egg | mushroom | tofu
radish | shio tonkatsu

BATTERED HALIBUT 19

sea salt french fries | tartar sauce
red cabbage washington apple slaw

GNOCCHI 19

asparagus | english peas | artichoke | confit garlic
pine nuts | basil | parmesan

6oz PRIME NEW YORK STRIP STEAK FRITES 25

roasted garlic | parmesan | truffle | fines herbes | arugula

'SKUNA BAY' SALMON 34

fingerling potatoes | truffle soubise | PNW mushrooms

HERB ROASTED HALF CHICKEN 32

french beans | fingerling potatoes | heirloom tomatoes
radish | demi-glace

THAI VEGETABLE COCONUT CURRY 22

sweet potato | sweet pepper | onion | carrot | squash
thai eggplant | jasmine rice

RESTAURANT MANAGER Jin Lee

CHEF DE CUISINE Andrew Cross

**The King County Health Department wants you to know. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs.

**We request one check for parties of eight or more and a 20% gratuity will be added.*

\$30 Corkage on all outside bottles: per 750 ml. Limit 2 per table. All bottled wines are subject to state tax.