

Santa Cruz Restaurant Week  
October 12 - 19, 2016



The  
**Water St.**  
G r i l l

**\$25**



## APPETIZERS

### **Fried Asparagus**

Fresh tender asparagus in Italian seasoned bread crumbs.  
Served with garlic aioli.

### **Sautéed radishes with green beans**

Toasted green beans, radishes and pine nuts.

### **Chicken Wings**

Tossed in a spicy sriracha or mild Louisiana sauce.  
Served with ranch dip, carrot and celery sticks.

## ENTREES

### **Grilled Pork Chop**

Tender pork loin with creamy mashed potatoes  
and green beans with onions.

### **Spinach Ravioli**

Served with garlic bread and your choice  
of Alfredo, Marinara or Pesto sauce.

### **Seasoned Sirloin Steak**

Topped with sweet grilled onions and mushrooms.  
Served with mashed potatoes and broccoli.

## DESSERTS

### **New York Style Cheese Cake**

Served with fresh fruit and whipped cream.

### **Bread Pudding**

Served warm and topped with home-made  
whiskey sauce, whipped cream and fresh fruit.

### **Red Velvet**

Layers of red velvet with cream cheese icing.

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[www.thewaterstreetgrill.com](http://www.thewaterstreetgrill.com)