

ACQUA

RESTAURANT + BAR

STARTERS & SALADS

FRENCH ONION SOUP \$12

Flavorful Broth, Caramelized Onions, Herb Croutons, Cheese Melt

FIRE DUSTED CALAMARI \$16

Cucumber, Scallions Mash, Jalapenos, Garlic & Lime Aioli

CHICKEN WINGS \$17

Hot, Teriyaki or Cajun Dusted, Served With Ranch & Celery Stalks

BEET AND GOATS CHEESE SALAD \$15

Chevre Cheese, Zesty Oranges, Seasonal Greens, Pecans, Honey Sherry Vinaigrette

CAESARS SALAD \$15

Hearts of Romaine, Herb Croutons, Parmesan Frost, Creamy Garlic Dressing
Add Grilled Chicken \$6, Grilled Prawns \$7, Seared Salmon \$8

HANDHELDS

CHICKEN QUESADILLAS \$17

Jalapenos, Roast Chicken, Cheese Blend, Salsa, Sour Cream
Add Guacamole \$4

FISH TACOS \$16

Beer Battered Cod, Soft Tortilla, Asian Slaw, Cilantro, Spicy Mayo & Salsa Fresca

BACON & CHEDDAR BURGER \$21

AAA Angus Beef, Smoked Bacon, Aged Cheddar, Butter Lettuce, Pickled Cucumbers,
Tomato, Onion Ring, Brioche Bun
Served with a Side of Garden Salad or Sea-Salted Fries

THUNDER CHICKEN BURGER \$21

Crispy Fried Chicken, Butter Lettuce, Avocado, Havarti Cheese, Chipotle Mayo
Served with A Side of Garden Salad or Sea-Salted Fries

PASTA

TAGLIATELLE WITH ROCK PRAWNS \$27

Lemon Butter, Garlic, Cherry Tomatoes, White Wine, Capers, Crushed Chilies, Parsley

RIGATONI ARRABBIATA \$23

San Marzano Tomato Sauce, Red Pepper Flakes, Garlic, Olive Oil, Parmesan Shavings

SPAGHETTI BOLOGNESE \$24

Ground Beef & Tomato Ragout, Parmigiano Reggiano

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE.
WHILE ENTIRELY, CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
YOUR RISK OF FOODBORNE ILLNESS .

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GRILLS & MAINS

WEST COAST SALMON \$30

Roasted Cauliflower Scallion Mash, Vegetable Ribbons, Lemon Cream Sauce

MISO GLAZED SABLEFISH & WOK FRIED VEGETABLES \$39

Shiro Miso, Bok Choy, Broccolini, Ginger-Soy Sauce

FISH & CHIPS \$23

Beer Battered Fish Fillet, Fries, Coleslaw, Tartar Sauce

MUSSELS IN GARLIC BUTTER \$25

Shallots, Grape Tomato, Green Onion, White Wine,
Served with A Side of Sea Salted Fries & Grilled Sourdough

LOUISIANA FRIED CHICKEN \$24

Buttermilk, Pickle Shallots, Jalapenos, Sriracha Mayo, Sea Salted Fries

PERI PERI CHICKEN \$26

Spicy Chicken Breast, Sautéed Vegetables & Wedge Potatoes

9 OZ NEW YORK STEAK \$39

Fingerling Potatoes, Sour Cream, Roasted Broccolini with Mustard, Tellicherry
Pepper Sauce

SIZZLING STEAK FRITES \$37

8 Oz Centre Cut Striploin, Café De Paris Butter, Shallots, Sautéed Mushrooms,
Sea Salted Fries

OSSOBUCO \$36

Braised Lamb Shank, Saffron Risotto Milanese, Seasonal Vegetables, Gremolata

WILD MUSHROOM RISOTTO \$26

Portobello, Parmesan Frost, Truffle Oil

SIDES

Parmesan Fries with Truffle Oil, Roasted Garlic Aioli \$12

Yam Fries, Roasted Garlic Aioli \$9

Sautéed Seasonal Vegetables \$9

Brussel Sprouts, Capers, Balsamic, Parmesan \$12

Sautéed Mushrooms \$12

Onion Rings \$8

Salt & Pepper Fries \$8

DESSERTS

APPLE TARTE TATIN \$12

Cinnamon Calvados Sauce, Ice Cream

MOLTEN CHOCOLATE CAKE \$12

Seasonal Berries & Vanilla Bean Ice Cream

MANGO BERRY CHEESECAKE \$12

Brandy Stewed Morello Cherries