



THE WATERFRONT

AT THE ABBEY RESORT

Appetizers

Chicken Tenders Served with honey chipotle sauce	7.95	Chicken Wings Tossed in your choice of Louisiana Hot Sauce, honey chipotle or "Pit Master" Matthew Whiteford's signature blend of barbeque sauces and served with bleu cheese dressing	8.95
BBQ Quesadilla  Stuffed with pulled pork (or chicken) and served with sour cream, guacamole and fresh pico de gallo. Grilled onions and peppers available upon request	8.95	Nachos  Melted Cheddar & shredded Pepper Jack cheese, lettuce, diced tomato, sour cream, guacamole and pico de gallo. Choice of chicken, pork or steak. Meatless option available upon request	9.95
Shrimp Cocktail On a bed of mixed greens with cocktail sauce and a lemon wedge	10.95		

Harbor Lights

Cobb Salad  Pit grilled chicken, tomatoes, peppered bacon, bleu cheese, avocado, egg and green goddess dressing	12.95
Southwest Flat Iron Salad  Chipotle glazed flat iron steak on top of crisp greens, black beans, tomatoes and corn salsa, served with cilantro ranch dressing	12.95
Buffalo Chicken Salad Chicken tenders, tossed in buffalo sauce, pico de gallo, bleu cheese, crisp tortilla strips and ranch dressing on a bed of Romaine lettuce	10.95
Classic Chicken Caesar  Grilled chicken breast, tossed with garlic croutons and topped with shaved parmesan	9.95
Firehouse Chili Served with sour cream and chives	3.00
Wisconsin Beer Cheese Soup Made with real Wisconsin beer and Cheddar cheese, served with crumbled bacon and garlic croutons	3.00

Sandwiches

All sandwiches served with choice of plank cut potatoes, sweet potato fries, cole slaw or baked beans

The Maytag Burger 1/2 lb. Angus burger topped with Maytag Bleu cheese and caramelized onions	9.95
The Gold Coast 1/2 lb. Angus burger topped with guacamole, peppered bacon and Monterey Jack cheese	10.95
California Club Roasted turkey breast, bibb lettuce, tomato, peppered bacon, avocado, Monterey Jack cheese and mayonnaise on toasted sourdough bread	8.95
28 ft Twin Our signature double 1/2 lb. Angus burger topped with American cheese	12.95
Waterfront Rachel Shaved turkey, Swiss cheese, thousand island dressing and cole slaw on toasted marble rye	9.95
Fontina Chicken Panini Grilled chicken breast, bibb lettuce, tomatoes, sliced red onions, Fontina cheese, peppered bacon and garlic aioli	9.95
The Mariner Slow braised beef with caramelized onions and Boursin cheese on toasted ciabatta	10.95
Greek Wrap Grilled chicken breast, tomatoes, crumbled Feta cheese, field greens and Greek dressing in a spinach tortilla	8.95

Entrees

Tilapia Tacos Deep fried or broiled Tilapia fillets on corn tortillas with chipotle mayo, napa cabbage, corn salsa and honey cumin dressing Flour tortillas available upon request	12.95
Fish & Chips Fried Cod in our signature beer batter with plank cut potatoes and tartar sauce	10.95
Grilled Salmon Lightly seasoned, served with jasmine rice and seasonal vegetables	18.95
Cilantro Rib Eye Steak Adobo butter, served with your choice of side and seasonal vegetables	24.95
Friday Night Fish Fry "All You Can Eat" Fried or broiled, Cod or Walleye in our signature beer batter, traditionally served with creamy coleslaw, apple sauce, hush puppies, and your choice of plank cut potatoes or German style potato pancakes	12.95

Beverages

Cold Drinks (free refills)	2.50
• Pepsi	• Mtn Dew
• Diet Pepsi	• Iced Tea
• Sierra Mist	• Lemonade
Milk/Juice	3.00
• Milk	• Orange Juice
• Chocolate Milk	• Apple Juice

Additional Lake Sides

• Plank Cut Potatoes	• Cole Slaw
• Sweet Potato Fries	• Corn Bread
• Whiteford's Pineapple	• Seasonal Vegetables
• BBQ Baked Beans with Maytag Bleu Cheese	

All sides are 3.00 each



Indicates vegetarian option is available

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It's all in the preparation!!! Our chefs use techniques from "Pit Master" Matthew Whiteford to slow smoke all BBQ in our traditional southern outdoor smoker. His award winning process starts by hand applying spice rubs and tending to the slow smoking process. Adding a blend of the "Pit Master's" BBQ sauces to finish makes everything even more tender and delicious.

- Signature Baby Back Ribs** 18.95
Full rack of baby back ribs slow cooked with Whiteford's rub and sauces
- Smoked BBQ Half Chicken** 14.95
Pit-smoked half chicken right off the smoker
- Whiteford's BBQ Combo** 19.95
Half rack of baby back ribs & our BBQ pit-smoked half chicken
- Our Famous Pulled Pork** 10.95
Pit-smoked with Whiteford's sweet and smokey BBQ sauce on a ciabatta roll
- Smoke on the Water** 9.95
1/2 lb Angus burger served with peppered bacon, Wisconsin Cheddar and Whiteford's BBQ sauce
- BBQ Chicken Sandwich** 9.95
Grilled boneless chicken breast layered with peppered bacon, cheddar and Whiteford's BBQ on a kaiser roll
- Whiteford's Backyard BBQ Feast** Serves 4: 59.99 | 6: 69.99
Feast for the whole family. Family portions of ribs & smoked chicken with BBQ baked beans, plank cut potatoes, corn bread & cole slaw



The Area's Best BBQ at The Waterfront

- Every Sunday throughout the Summer from Noon-5pm join The Waterfront for a celebration of Blues, Brews & BBQ
- Live Music featuring some of the best musicians in the lake area, as well as some of Chicago's best blues artists
- Join Matthew Whiteford and Abbey Chefs as they prepare BBQ on our traditional outdoor southern smoker

Fire On The Water

- Razamataz** 6.00
Rejuvenating, refreshing, and really good. You won't be able to resist this cocktail made with Stoli Razberi
- Mojito** 6.00
A Summer classic made with fresh mint, lime and silver rum
- Jeremiah Palmer** 6.00
This treat is not made for kids...enjoy this adult iced tea beverage made with Jeremiah Sweet Tea Vodka and lemonade
- Southern Peach** 6.00
Perfect fusion of juicy peach with the bite of Southern Comfort. Served politely of course!
- Summer Splash** 6.00
Try this sweet kiwi-strawberry lemonade cocktail made with Svedka vodka
- Cran-Cran** 6.00
You'll love it so much you'll say it twice. Stoli Cranberi, cranberry juice and ginger ale
- Smoke Martini** 8.00
BBQ's next of kin! Laphroaig, Stoli Vodka & Maytag bleu cheese olives
- Blue Mule** 8.00
What do you get when you cross a Moscow mule with Stoli Bluberi and Svedka Citrus Vodka? The Waterfront's Blue Mule
- Dreamcatcher** 7.00
Daydream, relax and enjoy! Catch a few sips of Ketel One Oranje and Stoli Vanil
- Lazy Rhino** 8.00
Perfect for beginning the day or ending the evening, you'll love this thirst quenching drink made with Jack Daniels and pineapple juice
- Beamer** 6.00
Bourbon, Sierra Mist and a splash of grape soda will have you ready to get the party started any day of the week
- Rum Bum** 7.00
Mellow concoction of coconut rum, melon, pineapple and sour will have you unwinding with the sun setting over the Abbey Harbor
- Bloody Mary** (naked) 5.50 (dressed) 7.50
A meal in a glass! The best bloodys around
- Watermelon Crawl** 6.00
What goes great with watermelon? Svedka Vodka of course!
- Jazzy Lady** 7.00
A succulent melody of Stoli Razberi and cranberry juice. Your first drink won't be your last!
- Cool Cumber Passion** 7.00
Effen Cucumber vodka, passion fruit vodka, tonic or soda water and a fresh lemon twist

Beer & Wine

Craft and Imports

- St. Pauli Girl 4.50
- Heineken 4.50
- New Glarus Spotted Cow 4.50
- Big Bay Brewery's Wavehopper ✦ 5.00
- Leinenkugel's Seasonal ✦ 4.00
- Blue Moon ✦ 5.50
- Seasonal Craft Selection ✦ 6.00
- Corona 4.50

✦ Indicates beer is available on draft

Red Wines

- Masked Rider Pinot Noir - California Glass 6 Btl. 24
- Greg Norman Cabernet Sauvignon - North Coast Glass 8.50 Btl. 34
- Henry's Drive Morse Code' Shiraz - Padthaway Glass 5.50 Btl. 22
- McManis Merlot - California Glass 6 Btl. 24

Domestic Beers

- Miller Lite ✦ 3.75
- Miller Genuine Draft 3.75
- Miller Genuine Draft 64 3.75
- Coors Light 3.75
- Bud Light 3.75
- Michelob Ultra 3.75

White Wines

- Oyster Bay Sauvignon Blanc - Marlborough Glass 7 Btl. 28
- Salmon Creek Pinot Grigio - California Glass 5 Btl. 20
- New Age Meritage - Argentina Glass 8 Btl. 32
- Canyon Road Chardonnay - California Glass 5 Btl. 20