


SHAREABLE SNACKS

HEIRLOOM TOMATO & GOAT CHEESE  - 15
Blistered Heirloom Tomatoes | Black Pepper Whipped Goat Cheese
Charred Asparagus | Toasted Pine Nuts | Toasted Baguette
Aged Sherry Reduction | Micro Basil

FIRECRACKER FRIED SHRIMP - 13
Cornmeal Crust | Honey Sriracha Aioli

CHARCUTERIE BOARD - 16
Chef's Weekly Choice of Meats & Cheeses | Marcona Almonds
Crostoni | Olives | Mustard

SUMMER SEAFOOD GEM ^(GF)  - 16
Citrus Poached Shrimp | Scallops | Salmon | Saffron Aioli
Roasted Radish | Crispy Potato | Gem Lettuce | Meyer Lemon Vinaigrette

CALAMARI - 16
Sweet & Spicy Chili Sauce

CHARGRILLED OYSTERS (4) - 16
Caramelized Shallots | Garlic Butter

**SEAFOOD
BAR** ^(GF) 

OYSTERS ON THE HALF SHELL* - 4 Each

CHILLED JUMBO SHRIMP - 3 Each

3OZ CRAB CAKE - 13
Arugula | Old Bay Remoulade

SOUP & SALADS

SEAFOOD GUMBO - 11
Shrimp | Crab | Chopped Clams

CHOPPED ICEBERG WEDGE ^(GF) - 13/16
Bacon | Blue Cheese | Tomato | Red Onion | Ranch Dressing

CAESAR  - 13/16



SEASONAL SALAD ^(GF)   - 13/16
Arugula | Burrata | Strawberry | Blueberry | Spiced Sunflower
Orange & Grapefruit Segments | Local Honey
Lemon Vinaigrette | Everything Seasoned Crackers

MAIN

ROASTED FLOUNDER  - 31
Lemon Caper Sauce | Orecchiette | Baby Spinach | Tomato

GRILLED MAHI-MAHI  - 29
Baby Zucchini | Cauliflower Rice Pilaf | Lime Butter

SEARED DIVER SCALLOP - 34
Sun-Dried Tomato Mascarpone Polenta
Grain Mustard Vinaigrette | Blackberry | Herb Salad

FOUR CHEESE RAVIOLI   - 24
Brie Cream | Spinach | Charred Corn
Roasted Oyster Mushrooms | Tomato | Parmesan

CHICKEN PICCATA - 28
Lemon | Capers | Angel Hair | Wilted Spinach

GRILLED 12OZ NEW YORK STRIP* - 36
Whipped Potato | Sautéed Vegetables

GRILLED PORK CHOP - 29
Warm Chorizo Potato Salad | Blackberry Compote

GRILLED 6OZ BEEF TENDERLOIN* ^(GF) - 42
Heirloom Tomato | Onion | Balsamic
Grilled Baguette | Shallot Butter

GRILLED SALMON*  - 28
Spinach | Arugula | Red Pepper Salad | Roasted Asparagus
Crispy Prosciutto | Pickled Shallot Lemon Vinaigrette

DOUBLE SMASHED GRILL BURGER - 17
Two Thin Patties | Shredded Lettuce | Tomato | Onion
Special Sauce | Cheese | Pickles
Choice of: French Fries, Onion Rings, or Side Salad
Plant-Based Burger Patty Available Upon Request

 indicates heart~healthy meal |  indicates vegetarian meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.

COCKTAILS-12

RISK IT FOR THE BISCUIT

Crown Royal Canadian Whiskey | Honey Syrup | Orange Bitters | Lemon Peel

WATERVIEW BREEZE

Mount Gay Silver Rum | Lime Juice | Cherry Syrup | Cucumber | Mint | Club Soda

UP TO BATTS

Cuervo Tradicional Blanco Tequila | Hibiscus Syrup | Lemon Juice | Agave Nectar | Lemon Twist

OVERLOOK ON THE ROCKS

Four Roses Small Batch | Heering Cherry Liqueur | Cinnamon Syrup | Cherry Bitters

GINMAN & TONIC

Empress Elderflower Rose Gin | Elderflower Liqueur | Lemon Juice | Tonic

JUST PEACHY

Deep Eddy Vodka | White Peach Purée | Citrus Liqueur | Lime Juice | White Cranberry Juice | Orange Bitters

BRADWAY DEBUT

Deep Eddy | Lychee Liqueur | Rose Water | Lemon Juice | Lychee

OVERLOOK AT SUNSET

Aperol | Strawberry Purée | Sparkling Rosé | Lemon Juice | Strawberries

GOLDEN BEAR

Elijah Craig Small Batch Bourbon | Chamomile Syrup | Lemon Juice | Fee Foam | Lemon Twist

TRIPP SHOT

The Botanist Gin | Strawberry Purée | Lemon Juice | Cocoa Bitters | Strawberries

BEER

DOMESTIC ~ 4.25

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

IMPORT ~ 5.25

Amstel Light
Corona
Heineken
Guinness
Stella Artois
Peroni (NA)

CRAFT ~ 6

Creature Comforts "Classic City" Lager
Sierra Nevada Pale Ale
Allagash White Belgian Wheat
New Belgium "Fat Tire" Belgian Ale
Woodchuck Amber
Wicked Weed "Pernicious" IPA
Athletic Brewing Co. "Upside Dawn" Gold Ale (NA)

SELTZER ~ 6

High Noon Black Cherry
High Noon Grapefruit
High Noon Pineapple

DESSERTS

DESSERTS 9

BLONDIE SUNDAE

LEMON POSSET

Citrus Segments | Olive Oil | Mint

WARM TOFFEE BUNDT CAKE

Heath Bar Crumble | Whipped Cream

STRAWBERRY BISCUIT

Whipped Cream | Strawberries | Pistachio Dust

ICE CREAM 7

VANILLA ^(GF)

LEMON SORBET ^(GF)

ROCKY ROAD

COCKTAILS 12

BRAND FINALE

Smirnoff Vanilla Vodka | Amaretto | Cream | Nutmeg

SWEET VELEZ


Smirnoff Vanilla Vodka | Peach Schnapps

Peach & Honey Syrup | Cream | Dehydrated Peach

THE BEST REVENGE

Smirnoff Vanilla Vodka | Vanilla Ice Cream

Coca-Cola | Cherry

 indicates vegetarian dessert

OVERLOOK

@ Great Waters

706.467.1172 | ReynoldsLakeOconee.com | 112 Great Waters Drive | Eatonton, GA 31024

SHAREABLE SNACKS

HEIRLOOM TOMATO & GOAT CHEESE - 15

Blistered Heirloom Tomatoes | Black Pepper
Whipped Goat Cheese | Charred Asparagus
Toasted Pine Nuts | Toasted Baguette
Aged Sherry Reduction | Micro Basil

FIRECRACKER FRIED SHRIMP - 13 Cornmeal Crust | Honey Sriracha Aioli

CHARGRILLED OYSTERS (4) - 16 Caramelized Shallots | Garlic Butter

SUMMER SEAFOOD GEM (GF) - 16 Citrus Poached Shrimp | Scallops | Salmon Saffron Aioli | Roasted Radish | Crispy Potato Gem Lettuce | Meyer Lemon Vinaigrette

CALAMARI - 16 Sweet & Spicy Chili Sauce

CHARCUTERIE BOARD - 16 Chef's Weekly Choice of Meats And Cheeses Marcona Almonds | Crostini | Olives | Mustard

SOUP & SALADS

SEAFOOD GUMBO - 11 Shrimp | Crab | Chopped Clams

CHOPPED ICEBERG WEDGE (GF) - 13/16 Bacon | Blue Cheese | Tomato | Red Onion | Ranch Dressing

CAESAR - 13/16

SEASONAL SALAD (GF) - 13/16 Arugula | Burrata | Strawberry | Blueberry | Spiced Sunflower Orange & Grapefruit Segments | Local Honey Lemon Vinaigrette | Everything Seasoned Crackers

 indicates heart-healthy meal |  indicates vegetarian meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.

OVERLOOK

@ Great Waters

706.467.1172 | ReynoldsLakeOconee.com | 112 Great Waters Drive | Eatonton, GA 31024

MAIN

ROASTED FLOUNDER - 31

Lemon Caper Sauce | Orecchiette
Baby Spinach | Tomato

SEARED DIVER SCALLOPS - 34

Sun-Dried Tomato Mascarpone Polenta
Grain Mustard Vinaigrette | Blackberry | Herb Salad

CHICKEN PICCATA - 28

Lemon | Capers | Angel Hair | Wilted Spinach

GRILLED PORK CHOP- 29

Warm Chorizo Potato Salad | Blackberry Compote

GRILLED SALMON* - 28

Spinach | Arugula | Red Pepper Salad
Roasted Asparagus | Crispy Prosciutto
Pickled Shallot Lemon Vinaigrette

GRILLED MAHI-MAHI - 29

Baby Zucchini | Cauliflower Rice Pilaf
Lime Butter

FOUR CHEESE RAVIOLI - 24

Brie Cream | Charred Corn
Roasted Oyster Mushrooms | Tomato
Parmesan

GRILLED 12OZ NEW YORK STRIP* - 36

Whipped Potato | Sautéed Vegetables

GRILLED 6OZ BEEF TENDERLOIN* - 42

Heirloom Tomato | Onion | Balsamic
Grilled Baguette | Shallot Butter

DOUBLE SMASHED GRILL BURGER - 17

Two Thin Patties | Shredded Lettuce
Tomato | Onion | Special Sauce | Cheese | Pickles
Choice of: French Fries,
Onion Rings, or Side Salad
Plant-Based Burger Patty Available Upon Request

ICE CREAM - 7

VANILLA (GF)

LEMON SORBET (GF)

ROCKY ROAD

DESSERTS - 9

BLONDIE SUNDAE

LEMON POSSET

Citrus Segments | Olive Oil | Mint

WARM TOFFEE BUNDT CAKE

Heath Bar Crumble | Whipped Cream

STRAWBERRY BISCUIT

Whipped Cream | Strawberries | Pistachio Dust

 indicates heart-healthy meal |  indicates vegetarian meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.