



WATERFRONT GRILLE

Ask Us About the M Waterfront Grille Loyalty Program

APPETIZERS...

NEW ENGLAND CLAM CHOWDER

Dill Scented Cream, Quahog Clams, Fresh Thyme
5.95 Cup 7.95 Bowl

PGF CHEF'S PAN BRAISED PEI MUSSELS

Ask Your Server For Tonight's Seasonal Selection!
12.95

M SHRIMP & CRAB SPRING ROLLS

Sweet & Spicy Dipping Sauce 12.95

PGF ARTISANAL CHEESE PLATE

Selections from Caroline Hostettler "The Cheese Lady" 14.95

GF FLORIDA JUMBO SHRIMP "COCKTAIL"

Four Tiger Shrimp, Cucumber - Apple Slaw, Citrus Cocktail Sauce,
Served in a Unique Martini Glass 14.95

PGF NOT YOUR TRADITIONAL ESCARGOT...

Wild Mushrooms, Wilted Spinach, Boursin Cream,
Garlic Butter Brushed French Baguette 12.95

CRISPY CALAMARI

Grilled Pineapple Sweet Chili, Toasted Garlic Aioli, Scallions 12.95

GF SWEET SOY MARINATED BEEF SATAYS

Sesame Asian Napa Slaw 11.95

SPECIALTY GREENS...

We Grow Our Own Herbs "Waterside".

*The Chefs Strive to Use the Freshest Ingredients Available For Our Signature Salads,
Which Emphasize Organics, Seasonal, Sustainable & Local Buying*

PGF M HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange,
Lemon, Crème Fraîche 11.95

GF ORGANIC LOCAL WATERMELON SALAD

Mixed Organic Greens, Shaved Fennel & Red Onion,
Creamy Goat Cheese, Candied Pine Nuts, With Aged Balsamic,
Baby Arugula, Red Oak & Micro Lime Basil 8.95

PGF GRILLED ASPARAGUS WITH TOSSED SPINACH & ARUGULA SALAD

Shaved Serrano Ham, Pecorino Pepato, Fried Gorgonzola,
Truffle Salt, Honey-Preserved Lemon Vinaigrette 10.95

PGF SEASONAL FALL SALAD

Mixed Organic Greens, Acorn Squash, Dried Cranberries,
Fuji Apples, Marinated Mushrooms, Brioche Croutons,
Cinnamon - Walnut Vinaigrette 9.95

PGF CAESAR SALAD "STEAKHOUSE STYLE"

Crisp Romaine Wedge, Garlic Baguette Croutons,
Shaved Parmigiano Reggiano,
Creamy Parmesan Dressing 8.95

GF THE M WEDGE

Iceberg & Bibb Lettuces with Grape Tomatoes,
Shaved Red Onion, Apple Smoked Bacon & Scallions,
Buttermilk - Crumbled Blue Cheese Dressing 8.95

HANDMADE PASTAS & VEGETARIAN SELECTIONS...

HANDMADE TAGLIATELLE POMODORI

Tagliatelle Pasta, Fresh Tomato, Shaved Parmigiano Reggiano,
"Waterside Basil", Garlic Brushed Baguette
(Can Be Prepared Vegetarian) 21.95
Add Chicken 6 Add Scallops 10 Add Shrimp 10

GF ORGANIC VEGETABLE SELECTION

Roasted Corn - Black Quinoa & Edamame Succotash,
with Feta Cheese, Garlic Infused Tomato Confit, in a
Roasted Acorn Squash (Can Be Prepared Vegan) 24.95
Add Chicken 6 Add Scallops 10 Add Shrimp 10

SEASONAL PUMPKIN AGNOLOTTIS

Housemade Pillow Raviolis, Duck Confit,
Bacon, Mushroom - Hazelnut & English Pea Succotash,
Hard Cider - Brown Butter Emulsion 23.95
Add Scallops 10 Add Shrimp 10 (Can Be Prepared Vegetarian)

Saratoga Still 6.95

Saratoga Sparkling 6.95

*Parties of 8 or more guests will include a 20% gratuity.

** The consumption of raw or undercooked food items may cause food borne illness.

***In an effort to comply with Florida water conservation we are serving water upon request.

M - Denotes an M Signature Dish

Executive Chef Brian A. Roland

FROM THE WATER...

PGF M **ORANGE - MISO GLAZED GROUPE**

Goat Cheese Dumplings, Apple Smoked Bacon,
Baby Broccolini, Florida Orange Broth 34.95

GF **PAN ROASTED NEW ENGLAND
DIVER SCALLOPS**

Toasted Farro, Seasonal Asparagus, Crisp Prosciutto,
Corn & White Truffle Bisque, Sherry Reduction 28.95

GF **FLAME GRILLED ATLANTIC MAHI MAHI**

Blue Crab, Basil & Goat Cheese Fingerling Potatoes,
Garlic Marinated Garden Tomatoes,
Sauce of Lemon & Pink Sea Salted Butter 28.95

PGF **ALMOND BRITTLE SCOTTISH SALMON**

Simply Grilled Salmon, Yukon Fritters,
Six Herb Salad & Almond Brittle 28.95

PGF **"WATERSIDE HERB"-PANKO
CRUSTED WALLEYE**

Roasted Fennel & Caramelized Onion Risotto,
Tomato-Lemon-Caper Sauce 29.95

PGF M **FRESH SEAFOOD SAUTÉ**

Tiger Shrimp, Diver Scallops, Blue Mussels, Lump Crab,
Fresh Fish & Crispy Calamari, Garlic, Spinach & Grape
Tomatoes in a Florida Citrus - Chardonnay Sauce 33.95

GF FRESH FISH SIMPLY DONE

The Chef Will Prepare These Items Simply Grilled or Pan Seared, With Grilled Asparagus & Lemon Butter Sauce

SCOTTISH SALMON 28.95	ATLANTIC MAHI MAHI 28.95
<i>Northern Coast, Scotland, Omega 3 Rich, Firm & Flaky</i>	<i>Eastern Coast, USA, Firm Texture, Lean, Large Flake</i>

BLACK TIGER SHRIMP 28.95	NEW ENGLAND DIVER SCALLOPS 28.95
<i>Gulf of Mexico, 13/15's, Firm & Sweet</i>	<i>Maine, USA, Dry Packed, U-10's, Firm & Sweet</i>

FRESH WATER WALLEYE 29.95	LOCAL RED SNAPPER 31.95
<i>Lake Michigan, USA, Mild in Flavor, White & Delicate</i>	<i>Florida Keys, USA, Medium Texture, Mild & Nutty</i>

FLORIDA BLACK GROUPE

Florida Gulf, White Large Flake, Lean & Sweet 34.95

* * * WHOLE MAINE LOBSTERS AVAILABLE UPON REQUEST * * *
24 Hours Notice Required

FLAVORFUL MEATS...

GF **GRILLED BONE-IN NATURAL PORK CHOP**

Apple Smoked Bacon, Caramelized Onion,
Fingerling Potatoes, Roasted Fennel, in a
Velvety Fortified Wine Sauce 26.95

PGF **SAUTEÉD VEAL & SHRIMP**

Scallopini of Veal & Sautéed Succulent Shrimp,
Forrest Mushroom Risotto with a
Creamy Herbed - Marsala Wine Sauce 34.95

GF **ASHLEY FARMS MAPLE "BRICK" CHICKEN**

The Chef Sears This Over High Heat Pressed With a Brick to
Seal in All the Juices! Served with Manchego Smashed Potatoes,
Seasonal Vegetables, Citrus - Natural Chicken Jus 26.95

GF **JURGIELEWICZ FARMS DUCK BREAST**

Crispy Brussels Sprouts, Fingerling Potatoes,
Vanilla Poached Pears & Bacon,
Brandy - Duck Demi 27.95

GF **SLOW BRAISED WAGYU BEEF SHORTRIBS**

Manchego Smashed Potatoes, Crisp Carrot Ribbons,
Natural Braising Reduction 31.95

GF **NATURAL BAVETTE STEAK** - 8 oz Continuation of the Flank Steak, Creekstone Farms 26.95

GF **BLACK ANGUS FILET MIGNON** - 8 oz Midwest Beef, Flame Grilled to Perfection 34.95

GF **AGED NEW YORK STRIP** - 14 oz Lightly Dusted with a Five Peppercorn Crust 36.95

Our Steaks Are Accompanied By Manchego Smashed Potatoes & Onion Hay

** ADD AN 8 OZ MAINE LOBSTER TAIL TO ANY ENTREE 21.5

Wild SIDES...

- GF M** Roasted "Chef's Garden" Organic Vegetable Toy Box 10
- GF** Blue Crab, Basil & Goat Cheese Fingerling Potatoes 9
- GF** Roasted Organic Beets & Blue Cheese 8
- GF** Crispy Brussels Sprouts, D'Anjou Pears & Bacon 8
- GF** Grilled Asparagus, Lemon, Thyme & Toasted Garlic 8
- GF** Crispy 'Hand Cut' Parmesan Fries & Truffled Ketchup 7
- GF** Manchego 'Smashed Potatoes' With Green Onions 7
- GF** Creamy Heirloom Tomatoes & "Waterside" Basil Risotto 7

ENHANCEMENTS...

- Tiger Shrimp Scampi** **GF** 10
- Seared Diver Scallops** **GF** 10
- Lobster - Truffle Butter** **GF** 5
- Roasted Wild Mushrooms** **GF** 5
- Melted Blue Cheese Crust** **GF** 3
- Crispy Onion Hay** 3
- M Steak Sauce** **GF** 3
- Au Poivre Sauce** **GF** 3