



WATERFRONT
GRILLE

SUNDAY BRUNCH

STARTERS

CHEF'S SOUP OF THE DAY

Market Price

HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange, Crème Fraiche
10

SHRIMP & CRAB SPRING ROLL

Sweet & Spicy Dipping Sauce
12

ARTISANAL CHEESE PLATE

Selection from Caroline Hostettler "The Cheese Lady"
16

BREAKFAST

EGGS FLORENTINE FLATBREAD

Spinach, Smoked Bacon, Scrambled Eggs
Gruyere Mornay Sauce 16

QUICHE DU JOUR

Chef's Fresh Daily Creation -Market Price-

TRADITIONAL EGGS BENEDICT **M**

Canadian Bacon & Classic Hollandaise Sauce 14

"OSCAR STYLE" OMELETTE

Blue Crab & Asparagus Topped with Hollandaise 18

M SIGNATURE ORGANIC VEGETABLE OMELETTE

Melted with Aged Cheddar Cheese & Green Onions
Topped with a Four Cheese Fondue 15

EGG & CHEESE CROISSANT

Scrambled Eggs, Melted with Cheddar Cheese 13

CINNAMON FRENCH TOAST

Maple-Caramel, Powdered Sugar & Whipped Cream 15

M BASTED EGG SKILLET

Home Fries, Sautéed Peppers & Onions 14

ADDITIONAL SIDES (3.95 Each)

Apple Smoked Bacon, Home Fries, Canadian Bacon, Cottage Cheese, Fresh Fruit

TRADITIONAL COLD WATER LOBSTER SALAD

Over Organic Mixed Greens, Tossed with Lemon, Celery, Fresh Chervil,
Chive & Seasoned Mayonnaise, Topped with Crispy Potatoes & Leeks,
Dressed with a Roasted Shallot – Honey Mustard Vinaigrette 22

M ORGANIC BISTRO SALAD

Shaved Red Onion, Sliced Heirloom Tomatoes
Cucumbers, Crumbled Blue Cheese
Florida Citrus Dressing 12

CRISPY CALAMARI SALAD

Leafy Greens, Capers, Red Onions, Pine Nuts
Grape Tomatoes, Citrus Miso Dressing 14

GRILLED STEAK FRITES

Marinated & Grilled Top Sirloin, Blue Cheese
Fondue & Parmesan Skinny Fries 23

IMPERIAL HOUSE SMOKED SALMON

Red Onion, Capers, Red & Yellow Tomatoes
Red Wine-Herb Cream Cheese with
Grilled French Baguette 14

GULF COAST COCONUT SHRIMP

Pineapple - Apricot Dipping Sauce
Mango Macadamia Rice, Chili Infused Caramel 18

HOUSEMADE PASTA POMODORI

Tagliatelle Pasta with Fresh Tomato, "Waterside Basil"
Shaved Parmigiano Reggiano 16

SIMPLY GRILLED SALMON

Chef's Seasonal Organic Vegetables & Meyer Lemon Oil 17

SANDWICHES

-All Sandwiches Are Complimented By The Chef's Daily Fresh Creation-

CLASSIC NEW ENGLAND LOBSTER ROLL

Cold Water Lobster Sautéed in Butter
Served on a Toasted Bun 22

GRILLED CHICKEN SANDWICH

Melted Fresh Mozzarella, Tomato &
Balsamic Glaze, on a Toasted Ciabatta Roll 12

HEALTHY ORGANIC VEGETABLE SANDWICH

Topped With Sliced Heirloom Tomato, Sprouts &
Cucumber Dressing, served on a Toasted Ciabatta Roll 13

GRILLED HARRIS RANCH BURGER

8 oz of Naturally Raised Ground Beef,
Crispy Onion Hay & **M** BBQ Steak Sauce
on a Toasted Kaiser Roll 15

An Organic Salad May Be Served with Any of These Sandwiches for 6

MUMM, Brut Prestige, Napa 8

MIMOSA, Mumm Brut Prestige & Fresh Orange Juice 8

M BLOODY MARY, Garnished with a Shrimp Wrapped Gorgonzola Stuffed Olive 10

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