



# WATERFRONT GRILLE

Ask Us About the M Waterfront Grille  
Loyalty Program

## GREENS...

*We Grow Our Own Herbs "Waterside"*

*The Chefs Strive to Use the Freshest Ingredients Available,  
Emphasizing Organics, Seasonal & Local Buying*

### 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 9.5

### GRILLED ASPARAGUS WITH TOSSED SPINACH & ARUGULA SALAD

Shaved Serrano Ham, Pecorino Pepato, Fried Gorgonzola,  
Truffle Salt, Honey-Preserved Lemon Vinaigrette 11.5

### "CHEF'S GARDEN" HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD

Organic Greens, Fig & Almond Jam, Unfiltered Olive Oil &  
Aged Balsamic Reduction 9.5

### STEAKHOUSE STYLE CAESAR SALAD

Crisp Romaine Wedge, Garlic Baguette Croutons,  
Shaved Parmigiano Reggiano,  
Creamy Parmesan Dressing 9.5

### THE M WEDGE

Iceburg & Bibb Lettuces with Grape Tomatoes,  
Shaved Red Onion, Apple Smoked Bacon & Scallions,  
Buttermilk – Crumbled Blue Cheese Dressing 9.5

## APPETIZERS...

### CHEF'S FLAVORFUL SOUP OF THE DAY

Ask Your Server!

### SHRIMP & CRAB SPRING ROLL

Sweet & Spicy Dipping Sauce 12.5

### ARTISANAL CHEESE PLATE

Selection from Caroline Hostettler "The Cheese Lady" 16.5

### HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange,  
Lemon, Crème Fraîche 11.5

### NOT YOUR TRADITIONAL ESCARGOT...

Wild Mushrooms, Wilted Spinach, Boursin Cream,  
Garlic - Butter Brushed French Baguette 12.5

### CRISPY CALAMARI

Grilled Pineapple, Toasted Garlic Aioli, Green Onions 11.5

### SWEET SOY MARINATED BEEF SATAYS

Sesame Asian Napa Slaw 11.5


### 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.

 - Denotes an M Signature Dish

Executive Chef Brian A. Roland

Chef de Cuisine Ed Marchese

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## CLASSICS...

### SAUTEÉD VEAL & SHRIMP **M**

Scallopini of Veal & Sautéed Succulent Shrimp,  
Forrest Mushroom Risotto with a  
Creamy Herbed - Marsala Wine Sauce 34.5

### CREAMY LOBSTER MAC & CHEESE

Maine Lobster with a Creamy Three Cheese Alfredo,  
Toasted Brioche Breadcrumbs, Grilled Asparagus 28.5

### ORGANIC VEGETABLE SELECTION

Grilled Seasonal Asparagus,  
Roasted "Chef's Garden" Vegetables,  
in a Roasted Acorn Squash 25.5

### HANDMADE TAGLIATELLE POMODORI

Tagliatelle Pasta with Fresh Tomato, "Waterside Basil"  
Shaved Parmigiano Reggiano 21.5

**Add Chicken 6 Add Shrimp 10 Add Scallops 9**

### SPICED BUTTERNUT SQUASH RAVIOLIS

Wild Mushrooms, Wilted Spinach, Parmesan Cheese, Grape Tomatoes,  
Sage & Brown Sugar, in a Hazelnut - Apple Cider Sauce 24.5

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## CHEF'S SUGGESTIONS...

*- Chef Brian's Local & Flavorful Selections  
From East To West Coast -*

### **M** ORANGE - MISO GLAZED SEABASS

Goat Cheese Dumplings, Apple Smoked Bacon,  
Baby Broccolini, Florida Orange Broth  
34.5

### PAN SEARED PACIFIC AHI TUNA

Chef's Garden Organic "Roasted Roots",  
Golden Fingerling Potatoes, Key Lime - Ponzu Butter  
32.5

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## FROM THE WATER...

The Chef Will Prepare Any Seafood Entree Simply Grilled or Pan Seared,  
Served Over Grilled Asparagus with a Lemon Butter Sauce

### PAN SEARED CARIBBEAN BLACK GROUPER

Macadamia Nut Basmati Rice, Mandarin - Cucumber Slaw,  
Lobster - Brown Butter Sauce 32.5

### ALMOND BRITTLE SCOTTISH SALMON

Simply Grilled Salmon Served with  
Yukon Fritters, Six Herb Salad & Almond Brittle 28.5

### TWO SUCCULENT JUMBO TIGER SHRIMP

Grilled Then Roasted over Heirloom Tomato Risotto,  
Meyer Lemon Oil & Roasted Garlic Dipping Sauce 36.5

### "WATERSIDE HERB"-PANKO CRUSTED WALLEYE

Roasted Fennel & Caramelized Onion Risotto,  
Tomato-Lemon-Caper Sauce 29.5

### FRESH SEAFOOD SAUTÉ

Tiger Shrimp, Diver Scallops, Blue Mussels, Lump Crab, Fresh Fish & Crispy Calamari,  
Ask Your Server About Tonight's Featured Preparation! 33.5

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## **M**'S GRILLE...

*- All Selections Below Are Complimented By The Chef's Seasonal Fresh Creation and Drizzled with M Steak Sauce -*

### 8 OZ BLACK ANGUS FILET MIGNON

Flame Grilled to Perfection 34.5

### 14 OZ AGED NEW YORK STRIP

Lightly Dusted with a Five Peppercorn Crust 36.5

### 8 OZ "CREEKSTONE FARMS" ORGANIC BAVETTE STEAK

Continuation of the Flank Steak, Full of Flavor 26.5

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

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## THE *Wild* SIDES...

**M** Roasted "Chef's Garden" Organic Vegetable Toy Box 12  
Roasted Organic Beets & Blue Cheese 8  
Grilled Asparagus with Lemon, Thyme &  
Toasted Garlic 8

Crispy 'Hand Cut' Parmesan Fries with Truffled Ketchup 7  
Manchego 'Smashed Potatoes' with Green Onions 7  
Creamy Risotto with Heirloom Teardrop Tomatoes &  
"Waterside" Basil 7

**\*\*\* WHOLE MAINE LOBSTERS AVAILABLE UPON REQUEST \*\*\***

*24 Hours Notice Required*