



LOUNGE



Salads

ORGANIC BISTRO SALAD

Shaved Red Onion, Sliced Heirloom Tomatoes, Cucumber, Dried Cranberries, Toasted Almonds, Crumbled Blue Cheese, Florida Citrus Dressing 12.95
Add Chicken 6 Add Scallops 10 Add Shrimp 10

CHICKEN CAESAR SALAD "STEAKHOUSE STYLE"

Grilled Breast of Chicken, Crisp Romaine Hearts, Garlic Baguette Croutons, Shaved Parmigiano Reggiano, Creamy Parmesan Dressing 14.95

TRADITIONAL COLD WATER LOBSTER SALAD

Over Organic Mixed Greens, Tossed with Lemon, Celery, Fresh Chervil, Chive & Seasoned Mayonnaise, Roasted Shallot - Honey Mustard Vinaigrette 22.95

Tapas

AIR POPPED - TRUFFLED POPCORN 5

CRISPY PARMESAN FRIES with Truffled Ketchup 7

SWEET SOY MARINATED BEEF SATAYS Sesame Asian Napa Slaw 11.95

CRISPY CALAMARI Grilled Pineapple, Toasted Garlic Aioli, Green Onions 11.95

HEIRLOOM BEETS WITH FRIED GOAT CHEESE

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

SHRIMP & CRAB SPRING ROLLS

Sweet & Spicy Dipping Sauce 12.95

NOT YOUR TRADITIONAL ESCARGOT...

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

ARTISANAL CHEESE PLATE

Selections from Chef Brian & Caroline Hostettler "The Cheese Lady" 14.95

FLORIDA JUMBO SHRIMP COCKTAIL

Succulent Poached Tiger Shrimp, Citrus Cocktail Sauce, in a Unique Martini Glass 14.95

Comfort Foods

M GRILLE SIGNATURE FILET BURGER

We Grind Our Own Filet & Sirloin to Bring You the Best Hand Crafted Burger!
Crispy Onion Hay, M Steak Sauce, Skinny Fries 14.95

FLATBREAD PIZZA OF THE DAY

Chef's Favorite Local & Seasonal Ingredients 14.95

GULF COAST COCONUT SHRIMP

Mango - Macadamia Nut Rice, Pineapple - Apricot Dipping Sauce, Chili Caramel 18.95

HAND-MADE TAGLIATELLE POMODORI

Tagliatelle Pasta, Fresh Tomato, "Waterside Basil", Shaved Parmigiano Reggiano 19.95
Add Chicken 6 Add Scallops 10 Add Shrimp 10

GRILLED SCOTTISH SALMON

Sautéed Baby Spinach, Ancho - Honey Glaze 19.95

CLASSIC NEW ENGLAND HOT LOBSTER ROLL

Lobster Sauteed in Butter, Skinny Fries 21.95

GRILLED NATURAL PORK CHOP

Smoked Bacon, Caramelized Onion, Fennel & Fingerling Potatoes 22.95

CREAMY LOBSTER MAC & CHEESE with Brioche Breadcrumbs & Parmesan 22.95

STEAK FRITES 6 oz NY Strip, Parmesan Skinny Fries & Blue Cheese Fondue 23.95

"Chef's Playground"

Chef Brian's New Creative Culinary Playground

Bringing You Fresh Flavors, New Ideas & Exciting Preparations!

Please Ask Your Server or Bartender About Our Nightly Features

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