

Special Function
Platinum-Four Course Menu
\$68 per person
Menu Subject to Change
Price Excludes 6% Sales Tax and 20% Gratuity



WATERFRONT
GRILLE

It's all About the Passion...

1ST COURSE

APPETIZER (CHOICE OF):

CHEF'S SOUP OF THE DAY

FLAVORFUL, FRESH, VARIES WITH THE SEASON

-

SHRIMP & CRAB SPRING ROLLS

SWEET & SPICY DIPPING SAUCE

-

CRISPY CALAMARI

GRILLED PINEAPPLE. TOASTED GARLIC AIOLI, GREEN ONIONS

2ND COURSE

(CHOICE OF):

THE M WEDGE

ICEBURG AND BIBB LETTUCE WITH GRAPE TOMATOES, SHAVED RED ONION,
APPLE SMOKED BACON & SCALLIONS,
BUTTERMILK – CRUMBLED BLUE CHEESE DRESSING

-

LOCAL WATERMELON SALAD

SHAVED FENNEL & RED ONION, CREAMY GOAT CHEESE, CANDIED PINE NUTS,
AGED BALSAMIC, BABY ARUGULA, RED OAK & MICRO LIME BASIL

ENTREES

(CHOICE OF):

ORANGE - MISO GLAZED FLORIDA BLACK GROUPER

GOAT CHEESE DUMPLINGS, APPLE SMOKED BACON,
BABY BROCCOLINI, FLORIDA ORANGE BROTH

-

FLAME GRILLED ATLANTIC MAHI MAHI

BLUE CRAB, BASIL & GOAT CHEESE FINGERLING POTATOES,
GARLIC MARINATED GARDEN TOMATOES,
SAUCE OF LEMON & PINK SEA SALTED BUTTER

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CLASSIC VEAL & SHRIMP "M"

FORREST MUSHROOM RISOTTO, CREAMY HERBED – MARSALA WINE SAUCE

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PAN ROASTED 'ASHLEY FARMS' NATURAL CHICKEN BREAST

MANCHEGO "SMASHED" POTATOES, GRILLED ASPARAGUS, NATURAL JUS

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HAND CUT BLACK ANGUS FILET MIGNON

MANCHEGO "SMASHED" POTATOES

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HAND MADE TAGLIATELLE POMODORI

FRESH TOMATO, "WATERSIDE BASIL", SHAVED PARMESAN,
ALSO SERVED WITH YOUR CHOICE OF SCALLOPS OR GULF SHRIMP

DESSERT

(CHOICE OF):

DUET OF WHITE & DARK CHOCOLATE MOUSSE

WHITE & DARK CHOCOLATE SHAVINGS
BLACK PEPPER- BERRY SAUCE

M CLASSIC KEY LIME PIE

FRESH WHIPPED CREAM
LIME – RASPBERRY COULIS