



# 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

**M** SHRIMP & CRAB SPRING ROLLS  
Sweet & Spicy Dipping Sauce 12.95

CRISPY CALAMARI  
Grilled Pineapple Sweet Chili, Toasted Garlic Aioli, Scallions 12.95

SWEET SOY MARINATED BEEF SATAYS  
Sesame Asian Napa Slaw 12.50

ARTISANAL CHEESE PLATE  
Selections from Caroline Hostettler "The Cheese Lady" 15.50

### FLORIDA JUMBO SHRIMP "COCKTAIL"

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

## 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*

**M** HEIRLOOM BEETS WITH  
FRIED GOAT CHEESE  
Frisee, Pistachio Vinaigrette, Blood Orange,  
Lemon, Crème Fraîche 12.50

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 9.50

GRILLED ASPARAGUS WITH TOSSED  
SPINACH & ARUGULA SALAD  
Shaved Serrano Ham, Pecorino Pepato, Fried Gorgonzola,  
Truffle Salt, Honey-Preserved Lemon Vinaigrette 10.95

SEASONAL WINTER SALAD  
Mixed Organic Greens, Acorn Squash, Dried Cranberries,  
Fuji Apples, Marinated Mushrooms, Brioche Croutons,  
Cinnamon - Walnut Vinaigrette 10.95

CAESAR SALAD "STEAKHOUSE STYLE"  
Crisp Romaine Wedge, Garlic Baguette Croutons,  
Shaved Parmigiano Reggiano,  
Creamy Parmesan Dressing 9.50

THE M WEDGE  
Iceberg & Bibb Lettuces with Grape Tomatoes,  
Shaved Red Onion, Apple Smoked Bacon & Scallions,  
Buttermilk - Crumbled Blue Cheese Dressing 9.50

## 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

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

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...

### **M** ORANGE - MISO GLAZED GROUPER

Goat Cheese Dumplings, Apple Smoked Bacon,  
Baby Broccolini, Florida Orange Broth 35.95

### ALMOND BRITTLE SCOTTISH SALMON

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

### PAN ROASTED NEW ENGLAND DIVER SCALLOPS

Toasted Farro, Seasonal Asparagus, Crisp Prosciutto,  
Corn & White Truffle Bisque, Sherry Reduction 32.95

### “WATERSIDE HERB”-PANKO CRUSTED WALLEYE

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

### **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 34.95

### FRESH FISH SIMPLY DONE

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

<p><b>SCOTTISH SALMON</b> 28.95 <i>Northern Coast, Scotland, Omega 3 Rich, Firm &amp; Flaky</i></p> <p><b>FRESH WATER WALLEYE</b> 29.95 <i>Great Lakes, USA, Mild in Flavor, White &amp; Delicate</i></p>	<p><b>LOCAL RED SNAPPER</b> 31.95 <i>Florida Keys, USA, Medium Texture, Mild &amp; Nutty</i></p> <p><b>NEW ENGLAND DIVER SCALLOPS</b> 32.95 <i>Maine, USA, Dry Packed, U-10's, Firm &amp; Sweet</i></p>
---	---

### FLORIDA BLACK GROUPER

*Florida Gulf, White Large Flake, Lean & Sweet* 35.95

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

## FLAVORFUL MEATS...

### GRILLED BONE-IN NATURAL PORK CHOP

Crispy Brussels Sprouts, Fingerling Potatoes,  
Vanilla Poached Pears & Bacon,  
Velvety Fortified Wine Sauce 26.95

### 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 27.95

### BLACK ANGUS FILET MIGNON

8 oz Midwest Beef Flame Grilled to Perfection,  
Manchego Smashed Potatoes, Crispy Onion Hay 35.95

### AGED NEW YORK STRIP

14 oz Lightly Dusted with a Five Peppercorn Crust  
Manchego Smashed Potatoes, Crispy Onion Hay 37.95

### SAUTEÉD VEAL & SHRIMP

Scallopini of Veal & Sautéed Succulent Shrimp,  
Forrest Mushroom Risotto with a  
Creamy Herbed - Marsala Wine Sauce 35.95

### **M** SLOW BRAISED WAGYU BEEF SHORTRIBS

Manchego Smashed Potatoes, Crisp Carrot Ribbons,  
Natural Braising Reduction 35.95

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

## Wild SIDES...

<b>M</b> Roasted “Chef’s Garden” Organic Vegetable Toy Box	10
Roasted Organic Beets & Blue Cheese	8
Crispy Brussels Sprouts, Fingerlings, Pears & Bacon	8
Grilled Asparagus, Lemon, Thyme & Toasted Garlic	8
Crispy Hand Cut Parmesan Fries & Truffled Ketchup	7
Manchego ‘Smashed Potatoes’ With Green Onions	7
Creamy Heirloom Tomatoes & “Waterside” Basil Risotto	7

## ENHANCEMENTS...

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