

*Special Function
Gold Menu
\$58.00 per person
Menu Subject to Change
Price Excludes 6% Sales Tax and 20% Gratuity*



WATERFRONT
GRILLE

1ST COURSE

GREENS (CHOICE OF):

LOCAL WATERMELON SALAD

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

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THE M WEDGE

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

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CHEF'S SOUP OF THE DAY

FLAVORFUL, FRESH, VARIES WITH THE SEASON

2ND COURSE

ENTRÉE (CHOICE OF):

ALMOND BRITTLE SCOTTISH SALMON

SIMPLY GRILLED SALMON SERVED WITH YUKON FRITTERS,
SIX HERB SALAD & ALMOND BRITTLE

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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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PAN ROASTED "ASHLEY FARMS" NATURAL CHICKEN BREAST

MANCHEGO SMASHED POTATOES, GRILLED ASPARAGUS, NATURAL JUS

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HAND MADE TAGLIATELLE POMODORI

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

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GRILLED BLACK ANGUS FILET MIGNON

MANCHEGO SMASHED POTATOES

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

COFFEE SERVICE