



WATERFRONT
GRILLE

SUMMER TWILIGHT MENU

3 COURSES FOR \$19

AVAILABLE FROM 5-6:30 PM
SELECT ONE FROM EACH COURSE:

FIRST COURSE

CHEF'S FLAVORFUL SOUP OF THE DAY ...Seasonal & Fresh Ingredients
THE M WEDGE ... Buttermilk Blue Cheese Dressing, Bacon & Shaved Onion
ORGANIC LOCAL WATERMELON SALAD...Candied Pine Nuts, Fennel, Goat Cheese
STEAKHOUSE STYLE CAESAR SALAD..Garlic Baguette Croutons, Creamy Parmesan Dressing
HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD... Fig & Almond Jam, Cider & Balsamic
GRILLED ASPARAGUS WITH SPINACH & ARUGULA... Preserved Lemon & Fried Gorgonzola

SECOND COURSE

HAND MADE PASTA POMODORI ...Basil, Parmigiano Reggiano, Fresh Tomato
GRILLED NATURAL PORK CHOP ... Bacon, Onion, Fennel & Yukon Gold Potatoes
SEARED "DAY BOAT" ATLANTIC SWORDFISH.. Spinach, Heirloom Tomato, Meyer Lemon
GRILLED SCOTTISH SALMON...Yukon Fritter, Baby Broccolini, Ancho - Honey Glaze
"CREEKSTONE FARMS" ORGANIC BAVETTE STEAK.. Continuation of the Flank Steak,
With Smashed Potatoes & Steak Sauce

THIRD COURSE

M CLASSIC KEY LIME PIE...White Chocolate, Raspberry & Fresh Whipped Cream
RASPBERRY SORBET... Fresh Raspberries & Mint