

*Special Function  
Gold Menu  
\$55 per person  
\*Menu Subject to Change\*  
Price Excludes 6% Sales Tax and 20% Gratuity*



WATERFRONT  
GRILLE

*It's all About the Passion...*

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## 1<sup>ST</sup> COURSE

### 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

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## 2<sup>ND</sup> COURSE

ENTRÉE (CHOICE OF):

### ALMOND BRITTLE SCOTTISH SALMON

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

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### PAN ROASTED "ASHLEY FARMS" NATURAL CHICKEN BREAST

COMPLIMENTED BY THE CHEF'S DAILY FRESH CREATION

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### HAND MADE TAGLIATELLE POMODORI

FRESH TOMATO, "WATERSIDE BASIL", SHAVED PARMESAN

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### GRILLED BLACK ANGUS FILET MIGNON

COMPLIMENTED BY THE CHEF'S DAILY FRESH CREATION

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## 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