

*Special Function
Platinum Menu
\$68.00 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

CRISPY CALAMARI

GRILLED PINEAPPLE, TOASTED GARLIC AIOLI, GREEN ONIONS

SHRIMP & CRAB SPRING ROLL

SWEET & SPICY DIPPING SAUCE

2ND 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

THE M WEDGE

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

3RD COURSE

ENTRÉE (CHOICE OF):

ORANGE - MISO GLAZED SEABASS

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

PAN SEARED FLORIDA BLACK GROUPER

MACADAMIA NUT BASMATI RICE, MANDARIN - CUCUMBER SLAW,
LOBSTER - BROWN BUTTER SAUCE

CLASSIC VEAL & SHRIMP "M"

FORREST MUSHROOM RISOTTO, CREAMY HERBED – MARSALA WINE SAUCE

PAN ROASTED 'ASHLEY FARMS' NATURAL CHICKEN BREAST

COMPLIMENTED BY THE CHEF'S DAILY FRESH CREATION

BLACK ANGUS FILET MIGNON

COMPLIMENTED BY THE CHEF'S DAILY FRESH CREATION

HOUSE MADE TAGLIATELLE POMODORI

FRESH TOMATO, "WATERSIDE BASIL", SHAVED PARMESAN,
WITH YOUR CHOICE OF DIVER 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

COFFEE SERVICE