

Special Function
The Grand Venetian (Luncheon Menu)
\$24.50 per person
Menu Subject to Change
Price Excludes 6% Sales Tax and 18% Gratuity



WATERFRONT
GRILLE
It's all About the Passion...

1ST COURSE

(CHOICE OF):

CHEF'S SOUP OF THE DAY

FLAVORFUL, FRESH, VARIES WITH THE SEASON

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M ORGANIC BISTRO SALAD

SHAVED RED ONION, SLICED HEIRLOOM TOMATOES, CUCUMBER,
TOASTED ALMONDS, CRANBERRIES, CRUMBLER BLUE CHEESE & FLORIDA CITRUS DRESSING

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SPICY SHRIMP & CRAB ROLL

SWEET & SPICY DIPPING SAUCE

2ND COURSE

ENTRÉE (CHOICE OF):

FRESH CATCH OF THE DAY

YOUR CHOICE OF PAN SEARED OR GRILLED,
CHEF'S VEGETABLES & ORGANIC LEMON OIL

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GRILLED CHICKEN BREAST

MANCHEGO SMASHED POTATOES & GRILLED ASPARAGUS
TOPPED WITH A HERBED - NATURAL CHICKEN JUS

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HAND MADE TAGLIATELLE & SHRIMP POMODORI

TAGLIATELLE PASTA WITH FRESH TOMATO,
"WATERSIDE BASIL" & SHAVED PARMIGIANO REGGIANO

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GRILLED BLACK ANGUS NY STRIP STEAK

'HAND CUT' PARMESAN SKINNY FRIES

DESSERT

(CHOICE OF):

M CLASSIC KEY LIME PIE

FRESH WHIPPED CREAM, RASPBERRY, WHITE CHOCOLATE SHAVINGS

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RASPBERRY SORBET

GARNISHED WITH FRESH RASPBERRIES & MINT

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DUET OF WHITE & DARK CHOCOLATE MOUSSE

WHITE & DARK CHOCOLATE SHAVINGS, BLACK PEPPER - BERRY SAUCE

1 SOFT BEVERAGE INCLUDED

CHOICE OF COFFEE, TEA OR ICED TEA

~TAX & 18% GRATUITY INCLUDED = \$30.38
SUBTRACT \$4 TO REMOVE THE FIRST COURSE