

*Special Function
Lunch 1
\$20 per person
Menu Subject to Change
Price Does Not Include 6% Sales Tax or 20% Gratuity*



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

MAIN COURSE

ENTRÉE (CHOICE OF):

CRISPY CALAMARI SALAD

LEAFY GREENS, CAPERS, RED ONIONS, TOASTED PINE NUTS, GRAPE TOMATOES
FLORIDA CITRUS - MISO DRESSING

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M ORGANIC BISTRO SALAD

GRILLED CHICKEN, SHAVED RED ONION, HEIRLOOM TOMATOES, CUCUMBER,
TOASTED ALMONDS, CRANBERRIES, CRUMBLD BLUE CHEESE & A FLORIDA CITRUS DRESSING

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“CHEF’S GARDEN” HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD

ORGANIC GREENS, FIG & ALMOND JAM,
UNFILTERED OLIVE OIL & AGED BALSAMIC REDUCTION

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GRILLED BLACK ANGUS NY STRIP STEAK

‘HAND CUT’ PARMESAN SKINNY FRIES

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GRILLED CHICKEN BREAST

CHEF’S ORGANIC VEGETABLES, LEMON OIL

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GRILLED NIMAN RANCH BURGER

CRISPY ONION HAY, M BBQ STEAK SAUCE

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PAN SEARED FISH OF THE DAY

CHEF’S ORGANIC VEGETABLES & LEMON OIL

DESSERT

(CHOICE OF):

\$6 per Person

DUET OF WHITE & DARK CHOCOLATE MOUSSE

DARK & WHITE CHOCOLATE SHAVINGS
CREME CHANTILLY & A PEPPER - BERRY SAUCE

M CLASSIC KEY LIME PIE

FRESH WHIPPED CREAM
LIME – RASPBERRY COULIS