



WATERFRONT GRILLE

Ask Us About the M Waterfront Grille
Loyalty Program

GREENS...

We Grow Our Own Herbs "Waterside"

*The Chefs Strive to Use the Freshest Ingredients Available,
Emphasizing Organics, Seasonal & Local Buying*

ORGANIC LOCAL WATERMELON SALAD

Mixed Organic Greens, Shaved Fennel & Red Onion,
Creamy Goat Cheese, Candied Pine Nuts, With Aged Balsamic,
Baby Arugula, Red Oak & Micro Lime Basil 9.5

GRILLED ASPARAGUS WITH TOSSED SPINACH & ARUGULA SALAD

Shaved Serrano Ham, Pecorino Pepato, Fried Gorgonzola,
Truffle Salt, Honey-Preserved Lemon Vinaigrette 11.5

"CHEF'S GARDEN" HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD

Organic Greens, Fig & Almond Jam, Unfiltered Olive Oil &
Aged Balsamic Reduction 9.5

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Baguette Croutons,
Shaved Parmigiano Reggiano,
Creamy Parmesan Dressing 9.5

THE M WEDGE

Iceburg & Bibb Lettuces with Grape Tomatoes,
Shaved Red Onion, Apple Smoked Bacon & Scallions,
Buttermilk – Crumbled Blue Cheese Dressing 9.5

APPETIZERS...

CHEF'S SOUP OF THE DAY

Market Price

SHRIMP & CRAB SPRING ROLL

Sweet & Spicy Dipping Sauce 12.5

ARTISANAL CHEESE PLATE

Selection from Caroline Hostettler "The Cheese Lady" 16.5

HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange,
Lemon, Crème Fraîche 11.5

NOT YOUR TRADITIONAL ESCARGOT...

Wild Mushrooms, Wilted Spinach, Boursin Cream,
Garlic - Butter Brushed French Baguette 12.5

CRISPY CALAMARI

Grilled Pineapple, Toasted Garlic Aioli, Green Onions 11.5

SWEET SOY MARINATED BEEF SATAYS

Sesame Asian Napa Slaw 11.5


Fiji Still 6.95

Voss Sparkling 6.95

*Parties of 8 or more guests will include a 20% gratuity.

** The consumption of raw or undercooked food items may cause food borne illness.

***In an effort to comply with Florida water conservation we are serving water upon request.

 - Denotes an M Signature Dish

Executive Chef Brian A. Roland

Chef de Cuisine Ed Marchese

CLASSICS...

PUMPKIN AND BUTTERNUT SQUASH RAVIOLIS

4 Butternut Squash Raviolis & 3 Pumpkin Raviolis with Parmesan, Wild Mushrooms, Sage, Brown Sugar & Spinach, in a Hazelnut - Apple Cider Sauce 24.5

SAUTEÉD VEAL & SHRIMP **M**

Scallopini of Veal & Sautéed Succulent Shrimp, Forrest Mushroom Risotto with a Creamy Herbed - Marsala Wine Sauce 34.5

LOBSTER MAC & CHEESE

Maine Lobster with a Creamy Four Cheese Bechamel, Toasted Brioche Breadcrumbs, Grilled Asparagus 28.5

ORGANIC VEGETABLE SELECTION

Roasted "Chef's Garden" Vegetables, Grilled Seasonal Asparagus & Wild Mushrooms in a Roasted Acorn Squash 25.5

HOUSE MADE TAGLIATELLE POMODORI

Tagliatelle Pasta with Fresh Tomato, "Waterside Basil" Shaved Parmigiano Reggiano 21.5

Add Chicken 6 Add Shrimp 10 Add Scallops 9

INNOVATIONS...

*-Chef Brian's Playground Bringing You Innovative Culinary Techniques, Preparations & Presentations-
-Limited Amount Prepared Each Evening-*

GRILLED KOBE BEEF SKIRT STEAK

Molton Gorgonzola Potato Fritter, Mushroom Liqueur Asparagus & Spinach Pudding, & Truffled Sabayon 42.5

PAN SEARED PACIFIC AHI TUNA "NICOISE"

Kalamata Olive & Pumpernickel Asphalt, Lemon - Olive Oil Custard, Brussels Sprout Pedals, Caper Powder, Heirloom Tomato Air 36.5

FROM THE WATER...

The Chef Will Prepare Any Seafood Entree Simply Grilled or Pan Seared, Served Over Grilled Asparagus with a Lemon Butter Sauce

PAN SEARED FLORIDA BLACK GROUPER

Macadamia Nut Basmati Rice, Mandarin - Cucumber Slaw, Lobster - Brown Butter Sauce 32.5



ORANGE - MISO GLAZED SEABASS

Goat Cheese Dumplings, Apple Smoked Bacon, Baby Broccoli, Florida Orange Broth 34.5

ALMOND BRITTLE SCOTTISH SALMON

Simply Grilled Salmon Served with Yukon Fritters, Six Herb Salad & Almond Brittle 28.5

TWO SUCCULENT JUMBO TIGER SHRIMP

Grilled over Heirloom Tomato Risotto, Meyer Lemon Oil & Roasted Garlic Dipping Sauce 36.5

"WATERSIDE HERB"-PANKO CRUSTED WALLEYE PIKE

Roasted Fennel & Caramelized Onion Risotto, Tomato-Lemon-Caper Sauce 29.5

M'S GRILLE...

-All Selections Below Are Complimented By The Chef's Seasonal Fresh Creation and Drizzled with M Steak Sauce-

8 OZ BLACK ANGUS FILET MIGNON

Flame Grilled to Perfection 34.5

14 OZ AGED NEW YORK STRIP

Lightly Dusted with a Five Peppercorn Crust 36.5

8 OZ "BRANDT BEEF" BAVETTE STEAK

Organic, Continuation of the Flank Steak, Full of Flavor 26.5

BRAISED BONELESS BEEF SHORT RIB

Horseradish Potato & Smoked Tomato Molasses 29.5

**** ADD AN 8 OZ MAINE LOBSTER TAIL TO ANY ENTREE 21.5**

THE *Wild* SIDES...

M Roasted "Chef's Garden" Organic Vegetable Toy Box 12
Roasted Organic Beets & Blue Cheese 8
Grilled Asparagus with Lemon, Thyme & Toasted Garlic 8

Crispy 'Hand Cut' Parmesan Fries with Truffled Ketchup 7
Manchego 'Smashed Potatoes' with Green Onions 7
Creamy Risotto with Heirloom Teardrop Tomatoes & "Waterside" Basil 7

*** WHOLE MAINE LOBSTERS AVAILABLE UPON REQUEST ***

24 Hours Notice Required