

Special Function
Silver-Three Course Menu
\$45 per person
Menu Subject to Change
Price Excludes 6% Sales Tax and 20% Gratuity



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

1ST 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

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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

2ND 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 NY STRIP STEAK

6 OZ. NEW YORK STRIP STEAK
COMPLIMENTED BY THE CHEF'S DAILY FRESH CREATION

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 INCLUDED