



WATERFRONT  
GRILLE

## HAPPY VALENTINE'S DAY

THREE COURSE  
\$75pp PRE FIXED MENU

\*\* EXCLUDES TAX & GRATIUTY

### - FIRST COURSE -

#### CUPID'S ORGANIC STRAWBERRY & SPINACH SALAD

Fresh & Sun Dried Strawberry Marmalade, Crumbled Goat Cheese  
Candied Marcona Almonds, & a Lemon – Poppy Seed Vinaigrette

#### HEARTS OF PALM & SHAVED FENNEL

Artichokes, Licorice Poached Baby Beets, Nutmeg & Pinenuts,  
Coriander - White Balsamic Emulsion

#### SEARED TUNA & FOIE GRAS CROSTINIS

San Marzano Sweet Tomato - Fig Jam, Foie Gras Mousse,  
Poached Pear, Brioche & Port Wine Syrup

#### TANTALIZING SEARED SCALLOP & GRILLED SHRIMP "CEVICHE"

Pineapple Carpaccio, Vanilla & Lime with Fried Wonton Crisps &  
Cardamom Scented Hawaiian Pink Sea Salt

#### DUET OF M GRILLE SPRING ROLLS

-Shrimp & Crab Roll with Sweet 7 Spicy Drizzle Topped with Green Onions  
-Filled Blackened Beef & Scallion Cream Cheese Roll with Shaved Manchego & M Steak Sauce



### A VERY SPECIAL GLASS FOR A VERY SPECIAL NIGHT

Schramsberg Blanc de Blancs, Napa 2005 - 17  
Hartford Court, Four Hearts Chardonnay, Russian River 2005 - 19  
Terra Valentine, Cabernet Sauvignon, Napa 2005 - 19

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

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

Fiji Still 6.95

Voss Sparkling 6.95



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- SECOND COURSE -

**8 OZ BLACK ANGUS FILET MIGNON**

Decadent Wild Mushroom Ragout, Grilled Asparagus,  
Three Cheese Fondue with Champagne

**LOVER'S 28 OZ DRY AGED PORTERHOUSE (FOR TWO)**

The Best of Both Worlds! Tender Filet & NY Strip Grilled to Perfection.  
Slow Roasted Organic Vegetables, with a Sauce of Cognac, Herbs & Cream

**OVEN ROASTED CHILEAN SEABASS**

Chili Dusted Gulf Shrimp, Diver Scallops & Baby Arugula with  
Purple "Forbidden Rice" & a Sensual White Truffle - Sweet Corn Emulsion

**PAN SEARED HAWAIIAN AHI TUNA**

Pillows of Barley - Okinawan Sweet Potato Risotto  
Sunchoke - Baby Turnip & English Pea Succotash, Ginger - "Aphrodisiac Liqueur"

**COFFEE CRUSTED - MILK FED VEAL CHOP**

Cippolini - Parsnip - Potato Pancake, Wilted Bitter Greens,  
Savory White Chocolate & Leek Fondue

**\*\*Add an 8oz Cold Water Lobster Tail to Any Entree...\$25**

**\*\*Add Three Diver Scallops to any Entree....\$10**

**\*\*\*Sides Available Upon Request**

- THIRD COURSE -

**A TASTING OF STRAWBERRY "7 WAYS"**

Shortcake, Tartar & Cream with  
Gelato, Powder, Compote & Puree

**"HEARTS OF CHOCOLATE"**

Velvety White & Dark Chocolate Mousse,  
Vanilla Creme Chantilly, Pepper - Berry Sauce