



WATERFRONT
GRILLE

THESE FEATURED ITEMS ARE INSPIRED BY WHAT THE SEASONS PROVIDE.
A SIMPLE YET FOCUSED INTERPRETATION OF INGREDIENTS SOURCED
WITH QUALITY AND PURPOSE IN MIND.

ALL FEATURED ITEMS SUBJECT TO AVAILABILITY

Featured Wines By The Glass

ROSE

Whispering Angel
Cote de Provence, France
16.5/65

CABERNET SAUVIGNON

Lion Tamer by Hess
Napa, Ca
29/110

Starters

POMEGRANATE FETA SALAD

Mixed Greens / Toasted Pecans / Red Onion
Strawberries / Red Wine Pomegranate Vinaigrette
18

CRISPY BBQ PORK BELLY

Cauliflower Puree / Apple Butter Sauce / Pickled Mustard Seeds / Brûléed Lime
24

Entrees

PAT LAFRIEDA PORTERHOUSE VEAL CHOP

Tomato + Bacon Potato Gratin / Wild Mushroom Ragout
Red Wine Reduction / Maitre D Butter
58

BLACK GROUPE

Lump Crab + Corn Hash / Tarragon + Heirloom Tomato Salad
Lobster Beurre Blanc
56

Cuts

12oz BONE IN FILET

Boursin Whipped Potatoes
Roasted Tomato / Charred Rosemary
68

14OZ MAINE LOBSTER TAIL

Parmesan + Herb Risotto
Herb Butter
70

16oz BONE IN RIBEYE

Boursin Whipped Potatoes
Roasted Tomato / Charred Rosemary
85

Dessert

NUTS ABOUT CHOCOLATE

White Chocolate + Nutella Ganache / Hazelnut Brittle / Vanilla Ice Cream
14