



WATERFRONT
GRILLE

Special Function
Gold Menu (Dinner Menu)

\$75 per person

Plus 7% Sales Tax and 20% Gratuity

Menu Subject to change

1ST COURSE

(select one option for all guests):

ORGANIC CAESAR SALAD

Romaine Hearts, Croutons, Parmigiano Reggiano,
Tapenade, Meyer Lemon-Caesar Dressing

ORGANIC M SALAD

Grape Tomatoes, Ciabatta Croutons,
Cucumbers, Cipollini-White Balsamic Vinaigrette

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

ENTREE

(Choice of THREE to offer guests):

SALMON

Herb Roasted Potatoes, Roasted Seasonal Vegetables,
Burnt Orange & Sage Buerre Blanc

SAUTEED VEAL & SHRIMP 'M'

Herb Roasted Potatoes, Seasonal Vegetables, Creamy Marsala & Herb Sauce

7OZ. PRIME NY STRIP STEAK

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

SHORT RIB

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Red Wine Demi

SHRIMP BUCATINI POMODORI

San Marzano Tomatoes, Basil, Olive Oil, Aged Parmesan Cheese

DESSERT

(Select One option for all guests):

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

CROISSANT BREAD PUDDING

Brown Sugar & Cinnamon Ice Cream

DUET CHOCOLATE MOUSSE

Fresh Berries