



WATERFRONT  
GRILLE

*Special Function*  
**Platinum Menu (Dinner Menu)**

*\$79.95 per person*

*\*Menu Subject to Change\**

*Price Excludes 7% Sales Tax and 20% Gratuity*

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**1<sup>ST</sup> COURSE**

(SELECT TWO HORS D'OEUVRES)

Crab & Shrimp Spring Rolls	Tomato Caprese Skewers
Sambal Shrimp	Goat Cheese & Tapenade Crostini
Beef & Gorgonzola Toast	Spicy Chicken & Pineapple Skewers
Prosciutto Wrapped Watermelon	Beef Spring Rolls

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**2<sup>ND</sup> COURSE**

(SELECT ONE OPTION FOR ALL GUESTS):

**NEW ENGLAND CLAM CHOWDER**

Quahog Clams, Potatoes, Fresh Herbs

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**ORGANIC CAESAR SALAD**

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

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**ICEBERG SALAD**

Red Onion, Lady Moon Farms Tomatoes, Pepper Bacon,  
Buttermilk-Blue Cheese Dressing

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**HEIRLOOM BEETS & FRIED GOAT CHEESE**

Fried Goat Cheese, Pistachio Vinaigrette,  
Blood Orange, Crème Fraîche

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**ENTREE**

(Please Select Four Entrees):

**SEABASS**

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Buerre Blanc

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**SEARED SALMON**

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Buerre Blanc

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**SAUTEED VEAL & SHRIMP "M"**

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

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**GRILLED 8 OZ. BLACK ANGUS FILET MIGNON**

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

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**SHRIMP BUCATINI POMODORI**

Bucatini Pasta with Large Gulf Shrimp, San Marzano Tomatoes,  
Micro Basil & Shaved Parmigiano Reggiano, Garlic Brushed Baguette

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**DESSERT**

(SELECT ONE OPTION FOR ALL GUESTS):

**DUET CHOCOLATE MOUSSE**

Fresh Berries

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**VANILLA BEAN CREME BRULEE**

Rum Caramel, Florida Strawberries, Pistachio Crumbs

**M CLASSIC KEY LIME PIE**

Fresh Whipped Cream  
Lime – Raspberry Coulis

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**CROISSANT BREAD PUDDING**

Brown Sugar & Cinnamon Ice Cream