

*Special Function*  
**Silver Menu (Dinner Menu)**  
\$54.95 per person  
*\*Menu Subject to Seasonal Changes\**  
*Plus 7% Sales Tax and 20% Gratuity*



WATERFRONT  
GRILLE

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## 1<sup>ST</sup> COURSE

(select one option for all guests):

### ORGANIC M SALAD

Grape Tomatoes, Feta Cheese, Ciabatta Croutons,  
Cucumbers, Cipollini White Balsamic Vinaigrette

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### NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

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## ENTREE

(Choice of THREE to offer guests):

### SALMON

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Buerre Blanc

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### HAND MADE BUCATINI POMODORI

San Marzano Tomatoes, Basil, Olive Oil, Aged Parmesan

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### ALL NATURAL CHICKEN BREAST

Herb Roasted Potatoes, Roasted Seasonal Vegetables,  
Florida Citrus Butter Sauce

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### SHORT RIB

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Red Wine Demi

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## DESSERT

(Select One option for all guests):

### M CLASSIC KEY LIME PIE

Fresh Whipped Cream  
Lime – Raspberry Coulis

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### DUET CHOCOLATE MOUSSE

Fresh Berries