



WATERFRONT  
GRILLE

*Special Function*

**Gold Menu**

*\$59.95 per person*

*Plus 6% Sales Tax and 20% Gratuity*

*\*Menu Subject to Seasonal Changes\**

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

(SELECT ONE OPTION FOR ALL GUESTS):

### CAESAR SALAD “STEAKHOUSE STYLE”

Crisp Romaine Wedge, Rosemary Focaccia Croutons,  
Shaved Parmigiano Reggiano, Creamy Parmesan Caesar Dressing

### ORGANIC M SALAD

Basil Compressed Tomatoes, Ciabatta Croutons,  
Cucumbers, Roasted Cipollini-White Balsamic Vinaigrette

### NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

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## 2<sup>ND</sup> COURSE

ENTRÉE

(CHOICE OF THREE TO OFFER GUESTS):

### GRILLED SCOTTISH SALMON

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Lemon Buerre Blanc

### SAUTEED VEAL & SHRIMP M

Chive Whipped Potatoes, Seasonal Vegetables, Creamy Marsala & Herb Sauce

### 7OZ. SIRLOIN

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

### SHRIMP BUCATINI POMODORI

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

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## DESSERT

(SELECT ONE OPTION FOR ALL GUESTS):

### M CLASSIC KEY LIME PIE

Fresh Whipped Cream  
Lime – Raspberry Coulis

### APPLE PIE BREAD PUDDING

Vanilla Bean Ice Cream

### WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,  
Black Pepper-Berry Sauce