

Special Function

Silver Menu

\$49.95 per person

Menu Subject to Seasonal Changes
Plus 6% Sales Tax and 20% Gratuity



WATERFRONT
GRILLE

It's all About the Passion...

1ST COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

ORGANIC M SALAD

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

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NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

2ND COURSE

ENTRÉES (CHOICE OF **THREE** TO OFFER GUESTS):

GRILLED FAROE ISLAND SALMON

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Lemon Buerre Blanc

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JOYCE FARMS ALL NATURAL CHICKEN BREAST

Chive Whipped Potatoes, Roasted Seasonal Vegetables,
Florida Citrus Butter Sauce

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HAND MADE BUCATINI POMODORI

San Marzano Tomatoes, Basil, Olive Oil, Aged Parmesan

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7OZ. SIRLOIN

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Red Wine Demi

DESSERT

(SELECT ONE OPTION FOR ALL GUESTS):

DUET OF WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,
Black Pepper-Berry Sauce

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis