



WATERFRONT
GRILLE

Special Function

Gold Menu

\$59.95 per person

Plus 6% Sales Tax and 20% Gratuity

Menu Subject to Seasonal Changes

1ST COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

CHOPPED ORGANIC CAESAR SALAD

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

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ORGANIC M SALAD

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

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NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

2ND COURSE

ENTRÉE

(CHOICE OF THREE TO OFFER GUESTS):

GRILLED SCOTTISH SALMON

Chive Whipped Potatoes, Roasted Seasonal Vegetables,
Burnt Orange & Sage Buerre Blanc

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SAUTEED VEAL & SHRIMP 'M'

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

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7OZ. NY STRIP STEAK

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

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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

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APPLE PIE BREAD PUDDING

Vanilla Bean Ice Cream

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WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,
Black Pepper-Berry Sauce