



WATERFRONT  
GRILLE

*Special Function*

**Gold Menu**

*\$59.95 per person*

*Plus 6% Sales Tax and 20% Gratuity*

*\*Menu Subject to Seasonal Changes\**

**1<sup>ST</sup> 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

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

ENTRÉE

(CHOICE OF THREE TO OFFER GUESTS):

**ORA KING 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