

## APPS

### BRIE & STONEFRUIT 14

Fig Coulis / Hazelnut Granola

### SHRIMP COCKTAIL 5.5 EACH

Tangerine Cocktail Sauce

### KOREAN BBQ OCTOPUS 17

Cucumber / Sesame / Lime / Sriracha

### TUNA NICOISE 17

Haricot Vert / Dijon / White Harissa /

## GREENS

### WEDGE 12

Organic Iceberg / Pepper Bacon /  
Heirloom Tomato / Red Onion /  
Buttermilk Blue Cheese

### CAESAR 12

Tapenade / Lemon Parmesan Dressing

### HOUSE 10

Tomato / Feta / Olive Oil Crouton /  
Cucumber / Cipollini Vinaigrette

### BEETS & GOAT CHEESE 16

Frisee / Pistachio Vinaigrette / Blood  
Orange / Crème Fraiche

### ARUGULA & APPLE 12

Pickled Celery Heart / Parmesan /  
Candied Walnuts / Honey Vinaigrette



WATER  
FRONT  
GRILLE

Dinner Menu  
Gluten Free

## LAND

### FILET MIGNON 40/54

Boursin Whipped / Peppercorn Sauce

### PRIME BONE IN RIBEYE 46

Boursin Whipped / Peppercorn Sauce

### SHORT RIB 36

Boursin Whipped / Braising Reduction

### VEAL & SHRIMP 38

Mushroom-Spinach Risotto / Marsala

## ADD TO IT

### MAINE LOBSTER TAIL 20

### ROCK SHRIMP SCAMPI 14

Chardonnay / Lemon / Fresh Herbs

## SEA

### YELLOWFIN TUNA 38

Cashew Rice / Korean BBQ Veg / Ponzu Butter

### SCOTTISH SALMON 36

Fingerling / Artichoke / Tapenade / Confit Tomato

### SEABASS 41

Red Chili Cauliflower / Garlic / Fine Herbs / Preserved Lemon

### TWIN TAILS 45

Maine Lobster / Roasted Potatoes / Honey Corn Herb Butter

### SNAPPER 36

Butternut Squash / Sweet Potato Hash / Bacon / Apple / Maple Butter

### DIVER SCALLOPS 39

Grilled Tomato / Cauliflower Puree / Basil Oil

## SHAREABLE SIDES

### ROASTED VEGETABLES 10

Sherry / Wood Herbs

### SAMBAL CAULIFLOWER 10

Scallions / Sesame Oil / Togarashi

OUR CHEF IS CONSCIOUS OF ALL ALLERGIES, AVERSIONS,  
DIETARY RESTRICTIONS, AND LIFESTYLE CHOICES. PLEASE COMMUNICATE THESE TO YOUR SERVER,  
AS WE ARE CERTAIN TO ACCOMMODATE.