

*Special Function*  
**Gold Menu (Dinner Menu)**  
\$64.95 per person  
Plus 6% Sales Tax and 20% Gratuity  
\*Menu Subject to Seasonal Changes\*



WATERFRONT  
GRILLE

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

(select one option for all guests):

### **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

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## ENTREE

(Choice of THREE to offer guests):

### **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

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## 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