



# WATERFRONT GRILLE

It's all About the Passion

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THESE FEATURED ITEMS ARE INSPIRED BY WHAT THE SEASONS PROVIDE.  
A SIMPLE YET FOCUSED INTERPRETATION OF INGREDIENTS SOURCED  
WITH QUALITY AND PURPOSE IN MIND.

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ALL FEATURED ITEMS SUBJECT TO AVAILABILITY 2/1 - 2/28

## FROM THE BAR BY THE GLASS

### SANCERRE

**MARQUIS de GOULAINÉ 2017**  
LES LORYS, FRANCE

17/65

### BORDEAUX

**CHATEAU RAUZAN-SEGLA 2004**  
GRAND CRU CLASSE  
MARGAUX  
40/150

## STARTERS

### BIBB LETTUCE & STRAWBERRY SALAD

Prosciutto Chip / Parmesan / Maple Croutons/ Cucumber / Cippolini White Balsamic  
**12**

### CRISPY BRAISED PORK BELLY

Baked Egg / Shallot Marmalade / Fennel Crudo / Dijon  
**17**

## ENTREES

### PRIME BONE-IN KANSAS CITY STRIP STEAK

Corn Bread / Bourbon Roasted Carrot / Charred Scallion / Bordellaise  
**52**

### LOCAL GOLDEN TILEFISH

Boursin & Heirloom Tomato Risotto / Lemon-Basil Aioli /  
Garlic Confit Red Pepper / Wild Arugula  
**39**

## LOCAL FARMERS, VENDORS, & PARTNERS

**BLUE STAR SEAFOOD**  
FT. MYERS, FLORIDA

**LADY MOON FARMS TOMATOES**  
PUNTA GORDA, FLORIDA

**NORPAC FISHERIES**  
HONOLULU, HAWAII

**COLUSA FARMS**  
NAPLES, FLORIDA

**SID WAINER & SON'S SPECIALTY**  
NEW BEDFORD, MASSACHUSETTS

**CUSANOS BAKERY**  
NAPLES, FLORIDA

**CHENEY BROTHERS INC.**  
PUNTA GORDA, FLORIDA

**SUNSET SPECIALTY FOODS**  
NAPLES, FLORIDA

**OAKE'S FARM PRODUCE**  
NAPLES, FLORIDA

ADAM NARDIS- EXECUTIVE CHEF / ADAM BALAVENDER- GM