

Special Function
Gold Menu (Dinner Menu)
\$64.95 per person
Plus 7% Sales Tax and 20% Gratuity
Menu Subject to Seasonal Changes



WATERFRONT
GRILLE

1ST COURSE

(select one option for all guests):

ORGANIC CAESAR SALAD

Romaine Hearts, Garlic Focaccia Croutons,
Parmigiano Reggiano, Tapenade, 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

ENTREE

(Choice of THREE to offer guests):

SALMON

Herb Roasted Potatoes, Roasted Seasonal Vegetables,
Burnt Orange & Sage Buerre Blanc

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SAUTEED VEAL & SHRIMP 'M'

Herb Roasted Potatoes, Seasonal Vegetables, Creamy Marsala & Herb Sauce

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7OZ. NY STRIP STEAK

Herb Roasted 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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CROISSANT BREAD PUDDING

Brown Sugar & Cinnamon Ice Cream

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DUET CHOCOLATE MOUSSE

Fresh Berries