



WATERFRONT
GRILLE

Special Function
Platinum Menu (Dinner Menu)

\$79.95 per person

Menu Subject to Change

Price Excludes 7% Sales Tax and 20% Gratuity

1ST COURSE

(SELECT TWO HORS D'OEUVRES)

Crab & Shrimp Spring Rolls	Tomato Caprese Skewers
Sambal Shrimp	Goat Cheese & Tapenade Crostini
Short Rib & Cheddar Stuffed Potatoes	Spicy Chicken & Pineapple Skewers
Beef & Gorgonzola Toast	Roast Grape, Blue, & Pancetta
Prosciutto Wrapped Watermelon	Lobster Tater Tots

2ND COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

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ORGANIC CAESAR SALAD

Romaine Hearts, Garlic Focaccia Croutons, Parmigiano Reggiano, Tapenade, Meyer Lemon-Caesar Dressing

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ICEBERG SALAD

Red Onion, Lady Moon Farms Tomatoes, Pepper Bacon, Buttermilk-Blue Cheese Dressing

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HEIRLOOM BEETS & FRIED GOAT CHEESE

Fried Goat Cheese, Pistachio Vinaigrette, Blood Orange, Crème Fraîche

ENTREE

(Please Select Four Entrees):

SEABASS

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Buerre Blanc

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SEARED SALMON

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Buerre Blanc

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SAUTEED VEAL & SHRIMP "M"

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

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GRILLED 8 OZ. BLACK ANGUS FILET MIGNON

Herb Roasted Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

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SHRIMP BUCATINI POMODORI

Bucatini Pasta with Large Gulf Shrimp, San Marzano Tomatoes, Micro Basil & Shaved Parmigiano Reggiano, Garlic Brushed Baguette

DESSERT

(SELECT ONE OPTION FOR ALL GUESTS):

DUET CHOCOLATE MOUSSE

Fresh Berries

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TIRAMISU CREME BRULEE

Kahula & Espresso Custard, Mascarpone, Lady Finger Crumble

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

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CROISSANT BREAD PUDDING

Brown Sugar & Cinnamon Ice Cream