

# WATER GRILL

EST. 1989

\$85

SELECT DINNER  
BUFFET

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

## *Starters*

CHOOSE TWO

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
with house made croutons and anchovies

**WEDGE SALAD**  
bacon and blue goat cheese

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE TWO

**ALBACORE NIÇOISE SALAD**  
anchovy and haricort vert

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"**  
with bearnaise sauce, creamy horseradish, and whole grain mustard

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD MAHI MAHI**  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

**YUKON GOLD MASHED POTATOES**  
MAC & CHEESE

**SEASONAL VEGETABLES**  
BRAISED KALE

## *Desserts*

CHOOSE ONE

**OLD FASHIONED CHOCOLATE CAKE**

**NEW YORK STYLE CHEESECAKE**

**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$95

RESERVE DINNER  
BUFFET

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

## *Appetizers*

CHOOSE TWO

**CRISP FRIED CALAMARI**  
with smokey marinara and tzatziki

**MUSSELS GARBANZO**  
pancetta, harissa, parsley, and lemon

**CRAB CAKE**  
celery root remoulade

**CLAM CHOWDER**  
with manila clams and applewood smoked bacon

## *Starters*

CHOOSE TWO

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
with house made croutons and anchovies

**WEDGE SALAD**  
bacon and blue goat cheese

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE TWO

**ALBACORE NIÇOISE SALAD**  
anchovy and haricort vert

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

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with bearnaise sauce, creamy horseradish, and whole grain mustard

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD MAHI MAHI**  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

**YUKON GOLD MASHED POTATOES**  
MAC & CHEESE

**SEASONAL VEGETABLES**  
BRAISED KALE

## *Desserts*

CHOOSE ONE

**OLD FASHIONED CHOCOLATE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption