

WATER GRILL

EST. 1989

DINNER BUFFET

:: artisan bread, fresh ricotta with sea salt ::

:: APPETIZERS ::

SELECT TWO FOR YOUR GUESTS TO ENJOY

CRISP FRIED CALAMARI
with smoky marinara
WILD EASTERN SEA SCALLOP CRUDO
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins
JUMBO LUMP BLUE CRAB CAKE
celery root remoulade

:: STARTERS ::

SELECT TWO FOR YOUR GUESTS TO ENJOY

CLAM CHOWDER
new england style
WEDGE SALAD
bacon and blue goat cheese
MIXED ORGANIC GREENS
golden balsamic dressing
BITTER GREENS
salt cured anchovies and garlic vinaigrette

:: ENTREES ::

SELECT THREE FOR YOUR GUESTS TO ENJOY

WILD PACIFIC SWORDFISH
regionally inspired, with seasonal sides
SEASONAL SALMON
regionally inspired, with seasonal sides
FILET MIGNON "DOUBLE R RANCH" 6oz
charcoal grilled with a watercress salad
PRIME NEW YORK STRIP STEAK 14oz
charcoal grilled with a watercress salad
CHARCOAL GRILLED CHICKEN BREAST
with roasted herb couscous
HOUSE-MADE TORTELLINI
winter squash, chanterelle mushrooms, fresh herbs

:: SIDES ::

SELECT TWO FOR YOUR GUESTS TO ENJOY

YUKON GOLD MASHED POTATOES
BRAISED KALE
SEASONAL VEGETABLES
MAC & CHEESE

:: DESSERTS ::

SELECT TWO FOR YOUR GUESTS TO ENJOY

CARAMEL BREAD PUDDING alea red sea salt
POT DE CRÈME chocolate crème, chocolate sorbet, chocolate biscotti, whipped crème, cocoa nibs
COCONUT PANNA COTTA passion fruit chile syrup and sesame seed tuile
KEY LIME PIE with milk sorbet and pomegranate seeds

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$95 PER GUEST

price does not include tax, gratuity, or applicable private dining fees.