

# WATER GRILL

EST. 1989

\$78

SELECT DINNER  
THREE COURSES

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

## Starters

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

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

**WEDGE SALAD**  
bacon and blue goat cheese

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## Entrées

CHOOSE TWO

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

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

**WILD EASTERN SEA SCALLOPS**  
sautéed with a seasonal preparation

**WILD BIGEYE TUNA**  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

**FILET MIGNON "DOUBLE R RANCH" 8oz**  
charcoal grilled with bearnaise sauce

**PRIME NEW YORK STRIP STEAK 14oz**  
charcoal grilled with bordelaise sauce

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

## Premium Entree Upgrades

WILD ROSS SEA CHILEAN SEA BASS +\$8

WILD ALASKAN RED KING CRAB LEGS +\$12

20oz BONE-IN RIBEYE "DOUBLE R RANCH" +\$12

12oz FILET MIGNON "DOUBLE R RANCH" +\$7

TWIN WILD SOUTH AFRICAN LOBSTER TAILS +\$15

SURF & TURF 8oz FILET MIGNON & WILD SOUTH AFRICAN LOBSTER TAIL +\$18

## 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

\$88

RESERVE DINNER  
FOUR COURSES

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

## Family Style Appetizers

CHOOSE TWO

miniature crab cakes - chilled jumbo shrimp - crisp fried calamari

## Starters

CHOOSE TWO

CLAM CHOWDER  
manila clams, applewood smoked bacon

ROASTED BEETS  
tandoori spiced yogurt and wild arugula

WEDGE SALAD  
bacon and blue goat cheese

MIXED ORGANIC GREENS  
golden balsamic dressing

## Entrées

CHOOSE TWO

WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD EASTERN SEA SCALLOPS  
sautéed with a seasonal preparation

WILD BIGEYE TUNA  
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

FILET MIGNON "DOUBLE R RANCH" 8oz  
charcoal grilled with bearnaise sauce

PRIME NEW YORK STRIP STEAK 14oz  
charcoal grilled with bordelaise sauce

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

## Premium Entree Upgrades

WILD ROSS SEA CHILEAN SEA BASS +\$8

WILD ALASKAN RED KING CRAB LEGS +\$12

20oz BONE-IN RIBEYE "DOUBLE R RANCH" +\$12

12oz FILET MIGNON "DOUBLE R RANCH" +\$7

TWIN WILD SOUTH AFRICAN LOBSTER TAILS +\$15

SURF & TURF 8oz FILET MIGNON & WILD SOUTH AFRICAN LOBSTER TAIL +\$18

## 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

\$98

ESTATE DINNER  
FOUR COURSES

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

## *Family Style Appetizers*

CHOOSE TWO

miniature crab cakes - chilled jumbo shrimp - crisp fried calamari

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

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

**WEDGE SALAD**  
bacon and blue goat cheese

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE TWO

**WILD ROSS SEA CHILEAN SEA BASS** MSC CERTIFIED  
pan roasted with a seasonal preparation

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

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

**FILET MIGNON "DOUBLE R RANCH" CHOICE OF 8OZ OR 12OZ**  
charcoal grilled with bearnaise sauce

**PRIME NEW YORK STRIP STEAK 14OZ**  
charcoal grilled with bordelaise sauce

**PRIME SPLIT-BONE "COWBOY" RIBEYE 20OZ**  
charcoal grilled with creamy horseradish sauce

**SURF & TURF**  
filet mignon (8oz) and wild south african lobster tail

**WILD ALASKAN RED KING CRAB LEGS**  
steamed, with drawn butter and grilled lemon

**TWIN WILD SOUTH AFRICAN LOBSTER TAILS**  
with lemon and drawn butter

## *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