

WATER GRILL

EST. 1989

THREE COURSE SELECT DINNER

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

:: STARTERS ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

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 ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

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

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with roasted herb couscous

HOUSE-MADE TORTELLINI

winter squash, chanterelle mushrooms, fresh herbs

:: SIDES ::

CHOOSE TWO FOR YOUR GUESTS, SERVED FAMILY STYLE

YUKON GOLD MASHED POTATOES

BRAISED KALE

SEASONAL VEGETABLES

MAC & CHEESE

:: DESSERTS ::

CHOOSE TWO FOR YOUR GUESTS

CARAMEL BREAD PUDDING

alea red sea salt

WARM LEMON MERINGUE PIE

lemon curd, caramelized meringue

POT DE CRÈME

chocolate crème, chocolate sorbet, chocolate biscotti, whipped crème, cocoa nibs

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$78 PER GUEST

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

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FOUR COURSE RESERVE DINNER

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

:: APPETIZERS ::

CHOOSE TWO FOR YOUR GUESTS, SERVED FAMILY STYLE

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

:: STARTERS ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

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 ::

CHOOSE THREE FOR YOUR GUESTS TO SELECT FROM

WILD PACIFIC SWORDFISH
regionally inspired, with seasonal sides
SEASONAL SALMON
regionally inspired, with seasonal sides
FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with a watercress salad
PRIME NEW YORK STRIP STEAK 14oz
charcoal grilled with a watercress salad
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with roasted herb couscous
HOUSE-MADE TORTELLINI
winter squash, chanterelle mushrooms, fresh herbs

:: SIDES ::

CHOOSE TWO FOR YOUR GUESTS, SERVED FAMILY STYLE

YUKON GOLD MASHED POTATOES
BRAISED KALE
SEASONAL VEGETABLES
MAC & CHEESE

:: DESSERTS ::

CHOOSE TWO FOR YOUR GUESTS

CARAMEL BREAD PUDDING alea red sea salt
WARM LEMON MERINGUE PIE lemon curd, caramelized meringue
POT DE CRÈME chocolate crème, chocolate sorbet, chocolate biscotti, whipped crème, cocoa nibs
DAILY HOUSEMADE ICE CREAM assorted flavors
ICED CHERRY SUNDAE sweet ice cream, slow cooked cherries, chocolate crunch

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$88 PER GUEST

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

WATER GRILL

EST. 1989

FOUR COURSE ESTATE DINNER

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

:: APPETIZERS ::

CHOOSE TWO FOR YOUR GUESTS, SERVED FAMILY STYLE

SHRIMP COCKTAIL
JUMBO LUMP BLUE CRAB CAKE
FARMED PERUVIAN BAY SCALLOPS
WILD EASTERN SEA SCALLOP CRUDO
CRISP FRIED CALAMARI

:: STARTERS ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

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 ::

CHOOSE FOUR FOR YOUR GUESTS TO SELECT FROM

WILD ROSS SEA CHILEAN SEA BASS msc certified
regionally inspired, with seasonal sides
SEASONAL SALMON
regionally inspired, with seasonal sides
CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with roasted herb couscous
FILET MIGNON "DOUBLE R RANCH" 12oz
charcoal grilled with a watercress salad
PRIME SPLIT-BONE "COWBOY" RIBEYE 20oz
charcoal grilled with a watercress salad
SURF & TURF
filet mignon (6oz) and wild north american hard shell lobster
WILD ALASKAN RED KING CRAB LEGS
steamed with our homemade coleslaw and drawn butter
HOUSE-MADE TORTELLINI
winter squash, chanterelle mushrooms, fresh herbs

:: SIDES ::

CHOOSE TWO FOR YOUR GUESTS, SERVED FAMILY STYLE

YUKON GOLD MASHED POTATOES
BRAISED KALE
SEASONAL VEGETABLES
MAC & CHEESE

:: DESSERTS ::

CHOOSE TWO FOR YOUR GUESTS

CARAMEL BREAD PUDDING alea red sea salt
WARM LEMON MERINGUE PIE lemon curd, caramelized meringue
POT DE CRÈME chocolate crème, chocolate sorbet, chocolate biscotti, whipped crème, cocoa nibs
DAILY HOUSEMADE ICE CREAM assorted flavors
ICED CHERRY SUNDAE sweet ice cream, slow cooked cherries, chocolate crunch

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$98 PER GUEST

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