

WATER GRILL

EST. 1989

LUNCH BUFFET

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

:: 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

ALBACORE NIÇOISE SALAD

anchovy and haricort vert

WILD PACIFIC SWORDFISH

regionally inspired, with seasonal sides

SEASONAL SALMON

regionally inspired, with seasonal sides

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

CREAMY COLESLAW

BRAISED KALE

SEASONAL VEGETABLES

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$50 PER GUEST

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