

# WATER GRILL

EST. 1989

\$38

SELECT LUNCH (A)  
TWO 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

### MIXED ORGANIC GREENS

golden balsamic dressing

### WEDGE SALAD

bacon and blue goat cheese

## *Entrées*

CHOOSE TWO

### ALBACORE NIÇOISE SALAD

wild albacore, anchovy and haricort vert

### SHRIMP LOUIE SALAD

chilled wild jumbo shrimp, deviled eggs, classic garnishes

### GRILLED "MARY'S" ORGANIC CHICKEN SALAD

mixed greens, radish, avocado and cucumber, with golden balsamic dressing

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

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

# WATER GRILL

EST. 1989

\$38

SELECT LUNCH (B)  
TWO COURSES

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

## *Entrées*

CHOOSE TWO

### ALBACORE NIÇOISE SALAD

anchovy and haricort vert

### WILD JUMBO SHRIMP LOUIE SALAD

chilled wild shrimp, deviled eggs, classic garnishes

### GRILLED "MARY'S" ORGANIC CHICKEN SALAD

mixed greens, radish, avocado and cucumber, with golden balsamic dressing

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

## *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

\$48

RESERVE LUNCH  
TWO 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

**ALBACORE NIÇOISE SALAD**  
anchovy and haricort vert

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

**WILD JUMBO SHRIMP BÁHN MÌ**  
pickled red onions, daikon sprouts and cucumber salad

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

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

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

**FILET MIGNON "DOUBLE R RANCH" 8oz (+ \$5)**  
charcoal grilled with bearnaise sauce

**WILD ROSS SEA CHILEAN SEA BASS** msc certified (+ \$5)  
pan roasted with a seasonal preparation

## Sides

CHOOSE TWO

MAC & CHEESE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

BRAISED KALE

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

# WATER GRILL

EST. 1989

\$58

ESTATE LUNCH (A)  
THREE COURSES

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

## *Appetizer Trio*

with tuna poke, shrimp cocktail, and mini crab cakes

## *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 JUMBO SHRIMP LOUIE SALAD**  
chilled wild shrimp, deviled eggs, classic garnishes

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

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

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

**BACON CHEDDAR CHEESEBURGER**  
with caramelized chipotle mayonnaise, and french fries

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

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

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted with a seasonal preparation

## *Sides*

CHOOSE TWO

MAC & CHEESE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

BRAISED KALE

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

# WATER GRILL

EST. 1989

\$58

ESTATE LUNCH (B)  
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 JUMBO SHRIMP LOUIE SALAD**  
chilled wild shrimp, deviled eggs, classic garnishes

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

**WILD PACIFIC SWORDFISH**  
with roasted tomato, eggplant, and basil oil

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

**BACON CHEDDAR CHEESEBURGER**  
with caramelized chipotle mayonnaise, and french fries

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

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

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted with a seasonal preparation

## *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

\$68

DELUXE LUNCH  
FOUR COURSES

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

## *Appetizer Trio*

with tuna poke, shrimp cocktail, and mini crab cakes

## *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 JUMBO SHRIMP LOUIE SALAD**  
chilled wild shrimp, deviled eggs, classic garnishes

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

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

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

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

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

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted 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