

WATER GRILL

EST. 1989

TWO COURSE SELECT LUNCH (A)

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

:: STARTERS ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

CLAM CHOWDER

new england style

MIXED ORGANIC GREENS

golden balsamic dressing

WEDGE SALAD

bacon and blue goat cheese

:: ENTREES ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

ALBACORE NIÇOISE SALAD

anchovy and haricort vert

WILD JUMBO SHRIMP LOUIE SALAD

chilled wild shrimp, devilled eggs, classic garnishes

SEASONAL SALMON

regionally inspired, with seasonal sides

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with roasted herb couscous

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$34 PER GUEST

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

WATER GRILL

EST. 1989

TWO COURSE SELECT LUNCH (B)

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

:: ENTREES ::

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM

ALBACORE NIÇOISE SALAD

anchovy and haricort vert

WILD JUMBO SHRIMP LOUIE SALAD

chilled wild shrimp, devilled eggs, classic garnishes

SEASONAL SALMON

regionally inspired, with seasonal sides

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with roasted herb couscous

:: DESSERTS ::

CHOOSE ONE FOR YOUR GUESTS, SERVED FAMILY STYLE

CARAMEL BREAD PUDDING

alea red sea salt

DAILY HOUSEMADE ICE CREAM

assorted flavors

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$34 PER GUEST

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

WATER GRILL

EST. 1989

TWO COURSE RESERVE LUNCH

:: 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 THREE FOR YOUR GUESTS TO SELECT FROM

ALBACORE NIÇOISE SALAD

anchovy and haricort vert

WILD PACIFIC SWORDFISH

regionally inspired, with seasonal sides

WILD JUMBO SHRIMP BÁHN MÌ

pickled red onions, daikon sprouts and cucumber salad

SEASONAL SALMON

regionally inspired, with seasonal sides

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

CREAMY COLESLAW

BRAISED KALE

SEASONAL VEGETABLES

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$47 PER GUEST

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

WATER GRILL

EST. 1989

THREE COURSE ESTATE LUNCH (A)

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

:: APPETIZERS ::

SERVED FAMILY STYLE

CRISP FRIED CALAMARI
with smoky marinara
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 JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, devilled eggs, classic garnishes
SEASONAL SALMON
regionally inspired, with seasonal sides
WILD PACIFIC SWORDFISH
regionally inspired, with seasonal sides
BACON CHEDDAR CHEESEBURGER
with caramelized chipotle mayonnaise, and french fries
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
CREAMY COLESLAW
BRAISED KALE
SEASONAL VEGETABLES

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$58 PER GUEST

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

WATER GRILL

EST. 1989

THREE COURSE ESTATE LUNCH (B)

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

:: APPETIZERS ::

SERVED FAMILY STYLE

CRISP FRIED CALAMARI
with smoky marinara
JUMBO LUMP BLUE CRAB CAKE
celery root remoulade

:: ENTREES ::

CHOOSE THREE FOR YOUR GUESTS TO SELECT FROM

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, devilled eggs, classic garnishes
SEASONAL SALMON
regionally inspired, with seasonal sides
WILD PACIFIC SWORDFISH
regionally inspired, with seasonal sides
AMERICAN STYLE WAGYU CHEESEBURGER
with bacon, caramelized chipotle mayonnaise, and french fries
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
DAILY HOUSEMADE ICE CREAM
assorted flavors

:: BEVERAGES ::

COFFEE, TEA AND SOFT DRINKS

\$58 PER GUEST

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