

WATER GRILL

EST. 1989

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 chimichurri

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

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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 chimichurri

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

WILD ALASKAN RED KING CRAB LEGS +\$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

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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 chimichurri

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