

# WATER GRILL

EST. 1989

\$73

SIGNATURE  
LUNCH

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

### CLAM CHOWDER

manila clams, applewood smoked bacon

### ROASTED BEETS

tandoori spiced yogurt and wild arugula

### CAESAR SALAD

24 month reggiano, croutons, anchovies

### MIXED ORGANIC GREENS

golden balsamic dressing

## *Entrées*

CHOOSE THREE

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

### SHRIMP SCAMPI

wild jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

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

with herbed couscous

### PRIME SIRLOIN CAP STEAK 10oz

with chimichurri

## *Sides*

CHOOSE TWO

### MAC & CHEESE

### SEASONAL VEGETABLES

### YUKON GOLD MASHED POTATOES

### GRILLED BROCCOLINI with Chinese sausage

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

# WATER GRILL

EST. 1989

\$88

RESERVE  
LUNCH

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

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

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

**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" 8oz**  
with chimichurri

## *Sides*

CHOOSE TWO

**MAC & CHEESE**

**SEASONAL VEGETABLES**

**YUKON GOLD MASHED POTATOES**

**GRILLED BROCCOLINI** with Chinese sausage

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

# WATER GRILL

EST. 1989

\$95

CHATEAU  
LUNCH

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
celery root remoulade

WILD BIGEYE TUNA POKE  
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

## *Starters*

CHOOSE TWO

CLAM CHOWDER  
manila clams, applewood smoked bacon

ROASTED BEETS  
tandoori spiced yogurt and wild arugula

CAESAR SALAD  
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

SHRIMP SCAMPI  
pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

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

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

FILET MIGNON "DOUBLE R RANCH" 8oz  
with chimichurri

## *Sides*

CHOOSE TWO

MAC & CHEESE  
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES  
GRILLED BROCCOLINI with Chinese sausage

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

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