

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

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

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

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