

WATER GRILL

EST. 1989

\$80

SIGNATURE DINNER
THREE COURSE

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

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

PRIME FLAT IRON STEAK 8oz

charcoal grilled 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

WATER GRILL

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\$90

RESERVE DINNER
THREE COURSE

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

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
charcoal grilled 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

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\$95

GRAND SIGNATURE DINNER
FOUR COURSE

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

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

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

PRIME FLAT IRON STEAK 8oz
charcoal grilled 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

WATER GRILL

EST. 1989

\$110

GRAND RESERVE DINNER
FOUR COURSE

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

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

PRIME NEW YORK STRIP "DOUBLE R RANCH" 14oz
with maître d'hôtel butter

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled 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

WATER GRILL

EST. 1989

\$125

CHATEAU DINNER
FOUR COURSE

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

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

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

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

PRIME BONE-IN RIBEYE "DOUBLE R RANCH" 20oz
charcoal grilled with chimichurri

FILET MIGNON "DOUBLE R RANCH" 12oz
charcoal grilled 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

WATER GRILL

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\$150

ESTATE DINNER
FOUR COURSE

All Guests will be welcomed with artisan bread

Deluxe Platter

oysters, clams, mussels, shrimp, crab, lobster, Peruvian bay scallops, and periwinkles

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

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

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

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

PRIME BONE-IN RIBEYE "DOUBLE R RANCH" 20oz
charcoal grilled with chimichurri

FILET MIGNON "DOUBLE R RANCH" 12oz
charcoal grilled with chimichurri

SURF & TURF
filet mignon (8 oz) and wild South African lobster tail

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