WATERMARK GRILLE

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

FIRST COURSE

3-Cheese French Onion Soup Onion Soup Baked With Swiss, Mozzarella And Parmesan Cheeses, Melted Over Crunchy Croutons

Shredded Chicken, Mozzarella Cheese And Hot Sauce Wrapped In Won Tons Served With Blue Cheese Dressing, Hot Sauce, Celery

Crab Cakes add \$5.00 Blue Lump Crab Mixed With Spices And Served With A House Made Lobster Sauce

Quartered Baby Iceberg Lettuce Topped With Caramelized Bacon, Blue Cheese Dressing And Baby Heirloom Tomatoes

SECOND COURSE

Baked Stuffed Shrimp Shrimp Stuffed With Blue Lump Crab Mix And Topped With Lobster Sauce

Sliced Filet, Sautéed With Green Bell Peppers And Onions, Served Over Rice Pilaf And Topped With Mushroom Wine Sauce

Atlantic Salmon Char-Grilled 7 Oz Fresh Salmon Char-Grilled And Served With A House Made Lemon Dill Butter Sauce

Chicken Marsala Chicken Breast Sautéed With Mushrooms & Marsala Wine, Served With A Side Of Angel Hair Pasta, Garlic Butter & Parmesan Cheese

Beef Liver & Onions

Hand Cut, Lightly Floured, Sautéed And Topped With Grilled Onions And Au Jus Served With Baked Potato OR Rice Pilaf Caramelized Real Bacon add \$5.00

THIRD COURSE Raspberry OR Lemon Sorbet (GF & Dairy Free) Refreshing And Light To Palette, Served With Fresh Mint

Classic Thick Milkshake Chocolate, Vanilla OR Strawberry, Served With Whip Cream And A Cherry

Chocolate Towering Cake add \$5.00 Eye Popping Four Layers Of Moist Cake Stacked On Top Of Layered Chocolate Icing, Truly Delicious

Add A Bottle Of Cupcake Chardonnay OR Cupcake Cabernet For \$30





THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.