WATERMARK GRILLE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Flaming Saganaki
Slice Of Kasseri Cheese Pan Seared. Flamed Table Side, Served With Ouzo And Fresh Squeezed Lemon

Fresh Caprese

Fresh Sliced Mozzarella Cheese, Fresh Tomato And Basil, Drizzled With Italian Spiced Extra Virgin Olive Oil And Balsamic Glaze

Escargot add \$5.00
6 Piece Of The Best Snails You Can Get. Baked With Lots Of Fresh Bits Of Garlic And Butter, Served With Lemon Wedge

Seared Blue Fin Tuna add \$5.00

Seared In A Layer Of Sesame Seeds & Sliced Thin, Served With Wasabi, Pickled Ginger And Peanut Thai Sauce

SECOND COURSE

Braised Boneless Short Ribs With Jack Daniels Glaze Served Over Homemade Mashed Potato and Grilled Asparagus, Topped With Onion Strings - No Need For A Knife

Mini Surf And Turf

Two 3oz Filet Medallions And One 4oz Maine Lobster Tail, Served With Grilled Asparagus & Your Choice Of Potato Second 4oz. Lobster Tail add \$10.00

Duck À L'orange
Half Duck Served With Orange Sauce, Vegetables And Choice Of Potato

Baked Seafood Platter

Combination Of Shrimp, Fish And Sea Scallops, Served With Lobster Sauce

THIRD COURSE

Crème Brûlée

Slow-Cooked Custard Made In-House, Crackling Caramelized Sugar Topping. Served With Whipped Cream & Fresh Strawberries

Reese's Peanut Butter Pie (GF)

Oreo Crust And Rich Peanut Butter. Served With Whipped Cream And Topped With Caramel & Fresh Strawberries

Key Lime Pie
Traditional Florida Key Lime, Not Too Tart And Served With Whip Cream And Fresh Lime

Mile High Carrot Cake add \$5.00
Cream Cheese Layered Between Four-Layers Of Spiced Cake. Served With Fresh Strawberries & Whipped Cream

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



