WATERMARK GRILLE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

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 And Celery

Crab Cakes (+\$5)

Blue Lump Crab Mixed With Spices And Served With A House Made Lobster Sauce

Fresh Wedge Salad (+\$5)
Quartered Baby Iceberg Lettuce Topped With Caramelized Bacon, Blue Cheese Dressing And Baby Heirloom Tomatoes

SECOND

Baked Stuffed Shrimp

Shrimp Stuffed With Blue Lump Crab Mix And Topped With Lobster Sauce Add Loaded Baked Potato +\$5

Pepper Steak

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

Atlantic Salmon

Char-Grilled 7oz. Fresh Salmon Char-Grilled And Served With A House Made Lemon Dill Butter Sauce Add Loaded Baked Potato +\$5

Chicken Marsala

Chicken Breast Sauteed With Mushrooms And Marsala Wine. Served With A Side Of Angel Hair Pasta, Garlic Butter And Parmesan Cheese

Beef Liver And Onions

Hand Cut, Lightly Floured, Sauteed And Topped With Grilled Onions And Au Jus. Served With Baked Potato OR Rice Pilaf

Vegan Dish

Gluten Free, Dairy Free Penne Pasta Sauteed With Asparagus, Red And Green Peppers, Sun Dried Tomatoes, Broccoli, Tossed In An Olive Oil, Garlic Wine Sauce

Raspberry OR Lemon Sorbet (G / DF) Refreshing And Light To The Palette, Served With Fresh Mint

Classic Thick Milkshake

Chocolate, Vanilla Or Strawberry, Served With Whipped Cream And A Cherry

Chocolate Towering Cake (+\$5)

Eye Popping Four Layers Of Moist Cake Stacked On Top Of Layers Chocolate Icing, Truly Delicious



SIZZLE DINING COCKTAIL Cupcake Chardonnay OR Cupcake Cabernet \$30