

# 3-COURSE CHEF'S OFFERING

\$29 per person | Sunday – Wednesday

Special wine offering:

Hayes Ranch Chardonnay, California or Nicolas Cabernet, France  
for an additional \$15 per bottle

## CHILLED FENNEL AND CUCUMBER

Toasted almonds, herb oil

## CLASSIC CAESAR

Crisp romaine leaves, focaccia croutons, white anchovies, Grana Padano

## MUSSELS

Shallots, garlic, tomato, white wine, parsley, butter broth, garlic bread

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## ROASTED MUSHROOM RISOTTO

Grana Padano, EVOO

## PAN-ROASTED CHICKEN BREAST

Israeli couscous, haricot verts, preserved lemon-caper salsa verde

## WOOD-GRILLED SIRLOIN STEAK\*

Mashed potatoes, brava sauce

## FRIED ACADIAN REDFISH

Cornmeal crusted, preserved lemon, capers, sunchokes, soubise

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## CLASSIC CREME BRULEE

Vanilla custard, sugar shortbread cookies

## ORANGE ALMOND CAKE

Candied almonds, caramel, orange sorbet

The culinary staff at Waterman Grille feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details.

\*Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. Newport Restaurant Group is an Employee Owned Company.

## CULINARY TEAM

Noah Metnick | Aaron McLaughlin | Noelle Tobey