



SUMMER RESTAURANT WEEKS

July 7th-20th, 2019

\$34.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

CREAM OF MUSHROOM

Butter croutons, white truffle oil

PORK TACO

Red cabbage slaw, queso fresco

WATERMELON SALAD

Feta, olives, mint

ENTREES

FRIED GREEN TOMATOES

Summer vegetable salad, green goddess dressing

PAN-ROASTED CHICKEN BREAST

Israeli couscous, haricot verts, harissa

GRILLED SIRLOIN*

Celery root puree, crispy onion strings, red wine jus

PAN-SEARED SALMON*

Dirty rice, creole mustard

DESSERT

CLASSIC CREME BRULEE

Vanilla custard, burnt sugar crust

ORANGE CREAMSICLE

White chocolate, orange cream cheese mousse

STRAWBERRY TRES LECHE

Vanilla sponge, macerated strawberries, chantilly cream

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.

MENU AUTHORS

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