



SUMMER RESTAURANT WEEKS

Sunday-Thursday, July 11th-24th, 2021

\$34.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

KALE CAESAR SALAD

Baby kale, radicchio, focaccia croutons, Grana Padano cheese

GOLDEN LENTIL SOUP

Golden raisins, pickled ginger, crispy chickpeas

MUSSELS

Chourico, hot pepper relish, white wine broth, focaccia crisp

ENTREES

PAN-ROASTED CHICKEN BREAST

Israeli cous cous, haricots verts, sherry shallot vinaigrette

SUMMER RISOTTO

Roasted sweet corn, sun-dried tomato, Grana Padano cheese

GRILLED PORK TENDERLOIN

Crispy polenta, fennel-pepper relish, chimichurri

PAN-SEARED SALMON*

Black lentils, spinach, lemon-coriander emulsion

DESSERT

CLASSIC CREME BRULEE

Vanilla custard, burnt sugar crust

LEMON POUND CAKE

Lemon curd, whipped mascarpone, strawberry gelato

GELATO / SORBET

Ask your server for Chef's weekly selections

Special Wine Offering For An Additional \$25 per bottle:

White - Bacaro Grillo, Terre Siciliane, Italy

Red - Bacaro Nero D'Avola, Terre Siciliane, Italy

Rosé - AIX, Coteaux D'Aix En Provence, France

MENU AUTHORS

Noah Metnick | Aaron McLaughlin

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.