



SUMMER RESTAURANT WEEKS

Sunday-Thursday, July 10th-23rd, 2022

\$39.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

CAESAR SALAD

Romaine, focaccia croutons, Grana Padano cheese

POTATO LEEK & WATERCRESS SOUP

Butter croutons, chive crema

CHILLED SOBA NOODLES

Shrimp, julienne vegetables, ginger dressing, red chili mustard

ENTREES

STEAK FRITES*

Grilled flat iron, truffle french fries, chimichurri sauce

SPAGHETTI

Roasted corn, summer squash, zucchini, basil pesto

GRILLED PORK CHOP*

Heritage beans, fennel-pepper slaw, roasted pepper vinaigrette

MONKFISH*

Basmati rice, roasted sweet potato & turnip, curry sauce

DESSERT

CLASSIC CREME BRULEE

Vanilla custard, burnt sugar crust

KEY LIME PIE

Coconut gelato

STRAWBERRY RHUBARB TRIFLE

Fresh strawberries, graham cracker streusel, chantilly cream

Special Wine Offering For An Additional \$30 per bottle:

Sauvignon Blanc - Hayes, Central Coast, California

Pinot Noir - Rickshaw, Sonoma Valley, California

Rosé - Steininger, Osterreich, Austria

MENU AUTHORS

Noah Metnick | Aaron McLaughlin | Rebecca Lentricchia

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.