



WINTER RESTAURANT WEEKS

Sunday-Thursday, January 9-22, 2022

\$34.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

SPLIT PEA SOUP

Crispy shiitake mushrooms, scallion yogurt

KALE CAESAR SALAD

Radicchio, focaccia croutons, Grana Padano, Caesar dressing

BEEF KOFTA SKEWER

Crispy chickpeas, pickled jalapenos, tzatziki

ENTREES

PAN-ROASTED CHICKEN BREAST

Israeli cous cous, haricots verts, sherry shallot vinaigrette

MUSHROOM RISOTTO

Crimini, shiitake, Grana Padano cheese

GRILLED PORK TENDERLOIN*

Cornbread pudding, red cabbage slaw, creole mustard sauce

PAN-SEARED MONKFISH

Golden lentils, sweet potatoes, turnips, kale, curry sauce

DESSERT

CLASSIC CREME BRULEE

Fresh berries, sugar cookie

NUTELLA CHEESECAKE

Chocolate graham crust, ganache, milk chocolate gelato

CARROT CAKE

Cream cheese frosting, pistachio gelato, golden raisin sauce

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

White - Cantina Le Monde Pinot Grigio, D.O.C. Friuli Grave, Italy

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

CULINARY TEAM

Noah Metnick | Aaron McLaughlin | Taylor Kreger | 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.

*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.