

WATERMARK GRILLE

STEAKS

All our beef is Black Angus from the Midwest
Entrees served with freshly baked bread, vegetable and your choice of potato or rice pilaf

LONDON BROIL

Tender filet, sliced and topped with mushroom wine sauce over rice pilaf 33.99

CHOPPED GROUND SIRLOIN

Char-grilled and topped with a mushroom wine sauce 28.99

BEEF LIVER AND ONIONS

Sautéed with grilled onions and au jus 26.99

BARBEQUE PORK RIBS

Slow-cooked, grilled and caramelized with original Open Pit barbecue sauce
Half Rack 25.99 Full Rack 32.99

PEPPER STEAK

Sliced filet, sautéed with peppers and onions, topped with mushroom wine sauce over rice pilaf 33.99

PRIME RIB OF BEEF

White Supplies Last
Seasoned slowly and roasted overnight for tender juicy flavor (NOT AVAILABLE RARE)
Hearty Cut 14 oz. 45.99
Petite Cut 10 oz. 38.99

NEW YORK STRIP

12 oz. of center cut steak, topped with sautéed mushrooms 43.99

FILET MIGNON

8 oz. tender center cut filet, served with sautéed mushrooms 43.99

RIBEYE STEAK

14 oz. char-grilled and topped with sautéed mushrooms 43.99

PORK CHOPS

Extra lean chops, served with apple chutney
1 Pork Chop 25.99
2 Pork Chops 35.99

BEEF AND BROCCOLI

Tender Sliced Filet meat sautéed with Sweet n Spicy Teriyaki sauce and broccoli over White Jasmine rice \$33.99

SEAFOOD

Entrées served with freshly baked bread, vegetable and your choice of potato or rice pilaf

FRESH BLACKENED MAHI MAHI

Sautéed and served with a lemon dill sauce 38.99

BAKED SEAFOOD PLATTER

Combination of shrimp, fish and sea scallops, served with lobster sauce 36.99

FRESH BLACK GROUPEL SORRENTO

Lightly floured and sautéed, topped with a creamy butter, fresh garlic, basil and tomato wine sauce Market Price

ATLANTIC ENCRUSTED SALMON

Baked with breadcrumbs and served with honey Dijon mustard sauce 30.99

BAKED STUFFED SHRIMP

Shrimp stuffed with Blue lump crab mix and topped with lobster sauce 27.99

AHI BLUE FIN TUNA

Served in sesame seeds and served with wasabi peanut sauce and ginger 37.99

COCONUT SHRIMP

Fried in canola oil and served with sweet chili sauce 28.99

SEARED SEA SCALLOPS

Served with lobster sauce 35.99

SAUTÉED CORVINA

Lightly floured, sautéed and topped with lobster sauce 33.99

MAINE LOBSTER TAIL

8 oz. baked and served with drawn butter and lemon 61.99

SOUTH PACIFIC ORANGE ROUGHY

Lightly floured and seasoned, sautéed and served with lobster sauce 33.99

CRAB CAKES

Mixture of Blue lump crab meat and spices, served with lobster sauce 30.99

KING CRAB LEGS

One pound of steamed crab legs served with drawn butter 98.99

SIDE ORDERS

POTATO 6.99

SAUTÉED MUSHROOMS 6.99

LOADED BAKED POTATO 9.99

BROCCOLI 6.99

ASPARAGUS 7.99

Add a small house or Caesar salad to any entrée for 7.99

Add blue cheese crumbles to salad 1.99

Add anchovies to salad 1.50

Any items can be ordered to take out. We regret that we cannot be responsible for loss or exchange of personal property, and we reserve the right to seat our customers. VISA MasterCard, American Express and Discover Cards accepted. We reserve the right to add gratuity. This is a non-smoking restaurant. We do not seat incomplete parties.

THANK YOU FOR DINING WITH US. WE HOPE TO SEE YOU AGAIN SOON!

11280 Tamiami Trail North Naples, Florida 34110
(239) 596-1400

www.watermarkgrille.com

WATERMARK GRILLE

APPETIZERS

CALAMARI

Fried calamari rings served with marinara sauce 15.99

BUFFALO TWIST

Spicy chicken rolls with mozzarella cheese served with bleu cheese and hot sauce \$14.99

BRIE EN CROUTE

Puff pastry stuffed with Brie cheese, topped with raspberry sauce 14.99

SAGANAKI

Kasseri cheese lightly floured then seared, flamed with ouzo tableside 16.99

BAKED FRENCH ONION SOUP

Homemade onion soup baked with croutons, Swiss, mozzarella and parmesan cheese 9.99

SAUTÉED CHICKEN LIVERS

Lightly floured with diced onions and served with au jus and lemon 14.99

SHRIMP COCKTAIL

Five large iced shrimp, served with lemon and cocktail sauce 16.99

BAKED STUFFED MUSHROOMS

Mushroom caps stuffed with crab mixture and topped with lobster sauce 16.99

BLUE FIN TUNA

Seared in sesame seeds, served with wasabi, peanut sauce and ginger 19.99

CRAB CAKES

Mixture of Blue lump crab and spices and served with lobster sauce 17.99

ENTRÉE SALADS

Served with freshly baked bread

MEDITERRANEAN SALAD

Black olives, cucumbers, tomatoes, feta cheese and diced onions, tossed in red vinegar and olive oil 16.99

FRESH CAPRESE SALAD

Fresh mozzarella cheese, vine ripe tomatoes, and fresh basil, drizzled with extra virgin olive oil and aged balsamic vinegar 15.99

HOUSE OR CAESAR SALAD 14.99

TUNA CAESAR SALAD

Blue fin tuna seared and served with an Asian ginger sauce over a large Caesar salad 34.99

BLACKENED CHICKEN OR SHRIMP

CAESAR SALAD

Large Caesar salad with homemade croutons, and your choice of blackened:

Chicken 24.99 Shrimp 26.99

SMALL HOUSE OR CAESAR SALAD 7.99

CHICKEN & PASTA

DUCK A L'ORANGE

Half duck served with orange sauce, vegetables and choice of potato 36.99

CHICKEN OSCAR

Chicken breast layered with Swiss cheese, Blue lump crab meat and asparagus, topped with Bearnaise sauce. Served with garlic butter and parmesan angel hair pasta 33.99

CHICKEN MARSALA

Chicken breast sautéed with fresh mushrooms and Marsala wine and served with a side of angel hair pasta with garlic butter and parmesan 27.99

SAUTÉED CHICKEN LIVERS

Lighted floured and sautéed with diced onion. Served with angel hair pasta with garlic butter and parmesan cheese 25.99

ASIAN ORANGE CHICKEN

Spicy tender chicken, tossed with sweet orange sauce and served over white rice topped with scallions 26.99

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce and mozzarella cheese, served with angel hair pasta 27.99

SHRIMP SCAMPI

Sautéed in creamy lemon garlic butter wine sauce and served with angel hair pasta with garlic butter and parmesan cheese 28.99

PENNE PASTA

Pasta baked with homemade marinara sauce and mozzarella cheese 21.99

Add chicken- 8.99 Add shrimp- 9.99

SHRIMP PORTOFINO

Shrimp tosses with artichoke hearts, sun-dried tomatoes and angel hair pasta in a garlic butter and lemon wine cream sauce 30.99

FETTUCINE ALFREDO

Blended with creamy butter, minced garlic and Parmesan 21.99

Add chicken- 8.99 Add shrimp- 9.99

SEAFOOD PASTA

Medley of lobster, crab, scallops and shrimp, tossed with lobster marinara cream sauce over angel hair pasta 37.99

We use 100% Canola oil with 0% Trans fats

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices subject to change

Our Caesar dressing contains raw eggs.