



WATERMARK GRILLE

\$1.00 from every Sizzle Dining
meal directly benefits
SOUTHWEST FLORIDA
**BLESSINGS IN A
BACKPACK**

SIZZLE DINING

Sept 9th – 29th 2021

Three Course Dinner \$39.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

First Course Options

House or Caesar Salad

Or Your Choice of Appetizers

Buffalo Twists – Spicy Chicken Rolls with Mozzarella Cheese, served Bleu Cheese Dressing, Hot Sauce and Celery Sticks - add \$6

Saganaki – Kasserli Cheese, lightly floured then seared, flamed with Ouzo at your table - add \$8

Blue Fin Tuna – Seared in Sesame Seeds, served with Wasabi, Peanut Thai Sauce and Pickled Ginger - add \$9

Second Course Options

Lobster Ravioli - Real Maine Lobster Meat blended with Shallots, Herbs, Mozzarella and Ricotta Cheeses, then tossed with Lobster Marinara Sauce. Garlic Bread included

Braised Short Ribs with Jack Daniels Glaze - Boneless Certified Angus Beef that is so tender you can cut it with a fork, layered over Homemade Mashed Potatoes and Grilled Asparagus, topped with Fresh Onion Strings and Scallions - add \$7

Blackened Mahi Mahi topped with 3 Scampi Shrimp - Sautéed Mahi Mahi, Blackened, topped with Sautéed Shrimp and Fresh Lemon Garlic Butter Sauce - add \$7

***Vegetarian* Mushroom Ravioli** - Sautéed with Cherry Tomatoes and Fresh Garlic Butter Sauce

Chefs Choice

Mini Surf N Turf - Two 3 oz. Flavorful choice Filet Medallions with a 4 oz. Maine Lobster Tail - add \$7

Dessert

Crème Brûlée - Made in-house fresh daily

Apple Crisp - Heated Cinnamon Apple Crumble Pie over Vanilla Ice Cream and Caramel, topped with Whipped Cream - add \$3

Key Lime Pie - Made with Real Lime Juice, not too tart in a Graham Cracker Crust with Whipped Cream - add \$3

Add a bottle of Cupcake Chardonnay or Cupcake Cabernet - \$25