

WATERMAN  
GRILLE



PROVIDENCE

SAMPLE BRUNCH MENU

**FIRST COURSE**

select one:

YOGURT PARFAIT

Greek yogurt, house-made granola, seasonal fresh fruit

SEASONAL SOUP

BABY GREENS SALAD

Tomato, goat cheese, balsamic vinaigrette

**ENTREE**

select three:

CHALLAH FRENCH TOAST

Applewood smoked bacon, Waterman home fries

RICOTTA AND PROSCIUTTO TOAST

Fig jam, mixed greens, balsamic vinaigrette

SPINACH, MUSHROOM & GOAT CHEESE

FRITTATA

Mixed greens

GRILLED CHICKEN BREAST

Mediterranean cous cous, brava sauce

ATLANTIC SALMON

Cucumber tomato salad, tzatziki

MUSHROOM RISOTTO

Parmesan cheese, EVOO

GRILLED SIRLOIN

Fingerling potato, spinach, red wine jus

**DESSERT**

select two:

CREME BRULEE

Vanilla custard, burnt sugar crust

CHOCOLATE MOUSSE

Whipped cream, crisp chocolate pearls

LEMON POUND CAKE

Plum preserve & mango sorbet

**additional menus & pricing available upon request | menu offerings change seasonally  
food & beverage minimums and site fees apply**

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SAMPLE DINNER MENU

**FIRST COURSE**

select two:

NEW ENGLAND CLAM CHOWDER  
Oyster crackers, smoked bacon, parsley

SEASONAL SOUP

ARUGULA SALAD  
Roasted beets, candied walnuts, crumbled blue cheese, balsamic vinaigrette

BABY GREENS SALAD  
Tomato, goat cheese, balsamic vinaigrette

**ENTREE**

select three:

ROASTED STATLER CHICKEN BREAST  
Fingerling potato, baby spinach, sherry & shallot vinaigrette

ATLANTIC SALMON  
Toasted barley, haricot vert, lemon & coriander emulsion

MUSHROOM RISOTTO  
Parmesan cheese, EVOO

GRILLED SWORDFISH  
Black lentils, roasted endive, olive tapenade

GRILLED FILET MIGNON  
Mashed potato, roasted asparagus, red wine jus

**DESSERT**

select two:

CREME BRULEE  
Vanilla custard, burnt sugar crust

CHOCOLATE MOUSSE  
Whipped cream, crisp chocolate pearls

LEMON POUND CAKE  
Plum preserve & mango sorbet

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