

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

Starters

Lobster Bisque 9

Brandy Scented With Herb Crostini

Creamless Asparagus Soup 8

Fried Basil Oil and Avocado Salsa

Wild Mushroom Risotto 11

Baby Spinach, Asparagus Emulsion, Micro-Herb Salad

Mediterranean Vegetable Tian 7

Roasted Zucchini, Eggplant, Tomatoes, Fresh Mozzarella and Basil Pesto

Chili Dusted Prawns 13

Marinated Pacific Ocean Shrimp Served with Crostinis and Rosemary Garlic Oil

Fried Calamari 11

Horseradish Aioli and Lemon

Beef Carpaccio 13

Shaved Tenderloin of Beef, Lemon Dill Aioli, Parmesan and Fried Capers

Watermark Signature Salad 9

Avocado, Red Onion, Pepitas, Feta, Bell Peppers and Parmesan Crisps

Roasted Beet and Arugula Salad 9

Baby Beets, Tomatoes, Avocado, Baby Greens, Goat Cheese and Citrus Vinaigrette

Pear Salad 9

Baby Spoon Spinach, Candied Pecans, Maytag Bleu Cheese, Macadamia Nut Dressing

Boston Bibb Wedge 9

Crispy Pancetta Lardons, Vine Ripe Tomatoes, Maui Onions and Maytag Bleu Cheese

Caesar Salad 7

Classic Caesar with Fresh Lemon, Garlic, Anchovies, Parmesan and Spiced Croutons

Salad Additions: Grilled Shrimp 9 Grilled Salmon 11 Grilled Chicken Breast 8

Seafood Raw Bar

Shellfish Platter with Accompaniments 30

15 pieces of Assorted: Oysters, Shrimp, Crab Claws, Crab Legs, Marinated Mussels

Sashimi Platter 30

12 Slices of Assorted: Ahi, Hamachi, Albacore and Salmon with Accompaniments

Oysters On The Half Shell 14

Half Dozen Seasonal Oysters with Red Wine Mignonette and Lemon

Oyster Shooter 6

Pacific Oyster, Quail Egg, Ponzu, Scallions

Crab Martini 14

Grapefruit, Arugula, King Crab, Avocado Soup

Yellowtail Hamachi Sashimi 14

Jalapeno Chips, Sriracha, Ikura and Green Onions

Seared Albacore 13

Sriracha Spiced, Crispy Onions, Ponzu with Tamari Balsamic Reduction

Seared Ahi Tuna 15

Brown Sugar Seared, Ponzu and Japanese Salsa

Salmon Sashimi 13

Avocado, Cucumbers, Red Onion, Ikura, Tamari Balsamic Reduction

Feta Tuna Sashimi 15

Ahi Tuna Sashimi, Ponzu, Feta and Scallions

Main Courses

Pan Seared Chicken Tapenade 23

Boneless Free Range Half Chicken, Sautéed Seasonal Vegetables and Tapenade Sauce

Pan Roasted Mallard Duck Breast 28

Cabernet Cassis, Roasted Shallots and Sautéed Greens

Grilled Center Cut Swordfish 27

Cauliflower "Couscous" Nori, Pea Shoots, Citrus and Yuzo Miso

Miso Soy Marinated Hawaiian Onaga 28

Parsnips, Radish Cucumber Salad and Soy Miso Vinaigrette

Sugar Spiced Salmon 26

Sautéed Greens, Roasted Corn, Sweet Onions and Mustard Seed Vinaigrette

Pan Seared Scallops 28

Blackened Natural Diver Scallops, Achiote Cream and Parmesan Risotto

Lobster Pot Pie 44

Maine Lobster, Braised Vegetables, Portobello Black Truffle Sauce, Butter Pastry Crust

Spice Seared Tenderloin of Pork 24

Apple Turnip Conserve, Parsnip Puree and Caramel jus

For Our Steak Purists: Please Specify for us to Prepare Your Steak Your way.

Grilled Filet Mignon of Beef 34

Yukon Potatoes, Parsnip, Huckleberries and Red Onion Confit

Grilled Ribeye Steak 35

Oven Roasted Tomatoes, Wild Mushrooms, Garlic Potatoes and Rosemary Demi

Grilled Flat Iron Steak 25

Fingerling Potatoes, Soy Molasses Shitakes and Citrus Compound Butter

Fig Crusted New Zealand Rack of Lamb 34

Leeks and Yukon Gold Potatoes, Seasonal Vegetables and Balsamic Reduction

Zinfandel Braised Beef Short Ribs 25

Potato Parsnip Puree, Seasonal Vegetables and Red Wine Veal Reduction

Duet of Filet Mignon and Roasted Lobster 52

Grilled Tenderloin, Butter Basted Maine Lobster, Potato Puree, Seasonal Vegetables

Half Pound Kobe Burger 16

Roasted Mushrooms, Tomatoes and Onions, Gruyere, Sriracha Aioli, Potato Wedges

Mostaccioli 19

Artichoke, Olives, Asparagus, Oven Roasted Tomatoes and Pesto Cream

Goat Cheese Filled Ravioli 21

Artichokes, Oven Roasted Tomatoes, Spinach, Beurre Blanc with Shaved Parmigiano

Chorizo and Eggs ~ 10

Four Eggs Scrambled with Mexican Chorizo, Ranchero Salsa and Corn or Flour Tortillas
Served with Breakfast Potatoes

Posole ~ 10

Traditional Jalisco Style Posole with Slow Cooked Pork, Hominy and Natural Broth
Served with Crispy Corn Tortilla Chips

Soup and Sandwich ~ 11

Creamless Asparagus Soup Paired with Grilled Cheese Sandwich

Chili Dusted Prawns ~ 14

Marinated Pacific Ocean Shrimp Served with Crostinis and Rosemary Garlic Oil

Oysters On The Half Shell ~ 14

Half Dozen Seasonal Oysters with Red Wine Mignonette and Lemon

Grilled Swordfish Tostada ~ 18

Grilled Center Cut Swordfish, Black Bean Mango Salsa and Avocado Vinaigrette

Fried Calamari ~ 11

Horseradish Aioli and Lemon

Smoked Salmon Structure ~ 14

Egg whites, Yolks, Red Onion, Capers, Lemon Crème Fraiche

Californian Crab Cakes ~ 14

Capsicum and Avocado Coulis, Citrus and Avocado Salad

Kobe Beef Sliders ~ 12

Two Char-Grilled Kobe Beef Burgers Served on Fresh Slider Rolls
Topped with Caramelized Onions and Sriracha Aioli

Roasted Beet and Arugula Salad ~ 11

Baby Beets, Pear Tomatoes, Avocado, Baby Greens, Goat Cheese and Citrus
Vinaigrette

Penne Rigati ~ 16

Grilled Chicken, Asparagus, Oven Roasted Tomatoes, Olives and Basil Pesto Cream

Caprese Salad ~ 12

Fresh Mozzarella, Tomatoes, Basil, Caramelized Onions, Balsamic and Olive Oil

Sides

Bacon ~ 3 Sausage ~ 3 English Muffin ~ 2 Fresh Fruit ~ 4 Country Potatoes ~ 4

Beverages

Coffee & Decaffeinated	~2.50	Orange Juice	~3.50
Herbal Teas	~2.50	Grapefruit Juice	~3.50
Iced Tea	~2.50	Cranberry Juice	~3.50
Cappuccino	~6.00	Pineapple Juice	~3.50
Latte	~6.00	Lemonade	~3.50

DESSERTS BY WATERMARK

New York Cheesecake ~ 8

Vanilla Tuile, Strawberry Compote and Fresh Mint

Chocolate Indulgence ~ 8

Chocolate Crunch, Mousse, Ice Cream, Cookie and Sauce

Warm Chocolate Cake ~ 8

Soufflé Style Chocolate Cake, Vanilla Ice Cream, Chocolate Tuile

Watermark's Signature Cheesecake Stuffed Strawberries ~ 7

Two Strawberries Filled with House Made Cheesecake Dipped in Belgium Chocolate

Caramel Apple Tartin ~ 9

Inverted Apple Tart with Dulce De Leche, and Vanilla Bean Ice Cream

Tahitian Vanilla Bean Crème Brûlée ~ 8

Classic Style Crème Brûlée with a Burnt Sugar Crust

Chocolate Caramel Tart ~ 9

Buttery Chocolate Crust, Creamy Caramel, Chocolate Ganache and Grey Sea Salt

Espresso ~ Single \$3 ~ Double \$4

Cappuccino ~ \$6

French Press Coffee ~ \$4