

WATERCOLOUR SIGNATURE STEAKS & CHOPS

All of our steaks are "CERTIFIED ANGUS BEEF" aged 18 to 24 days, broiled under an infra-red broiler at approximately 1600 degrees to lock in the mouthwatering juices. Our steaks are then placed on a sizzling platter so that it remains hot during your meal. We then top each steak with our special seasoning (our owner's secret recipe handed down through generations) to accompany the flavorful juices.

ABOUT YOUR STEAK

We offer these preparation guidelines

RARE Red, cool center	MEDIUM RARE Red, warm center	MEDIUM Pink center	MEDIUM WELL Slightly pink center	WELL Broiled throughout
---------------------------------	--	------------------------------	--	-----------------------------------

(All of our steaks are accompanied with a chop house or caesar salad)

FILET MIGNON (6 OZ)
Extremely tender steak, cut small
30

NEW YORK STRIP (14 OZ)
Close trimmed, boneless and
super flavor
34

BONE-IN RIBEYE (22 OZ)
Well marbled, great flavor,
cooked on the bone
37

FILET MIGNON (12 OZ)
Extremely tender steak, cut large
40

PORTERHOUSE (24 OZ)
Two steaks in one, NY and filet
39

GRILLED VEAL CHOP (14 OZ)
Long bone, french cut
36

HEAVY-CUT LAMB CHOPS (14 OZ)
Two, double cut from the rack
39

FILET AND LOBSTER TAIL
Market Price

FRESH FISH & SEAFOOD

We purchase only the freshest fish from the local fisheries to ensure that we are supplying you with the highest quality seafood available.

(Fresh fish and seafoods are served with a chop house or caesar salad)

WILD SALMON
Center cut filet
27

TUNA
Rich and full of flavor
28

SNAPPER
Center cut, a tasty Florida
waters fish
29

GULF GROUPER
Lean and direct from the Gulf
28

SEA BASS
From deep waters
31

SWORDFISH
Deep Atlantic waters
26

LOBSTER TAIL (8 OZ)
Cold water tail
Market Price

GRILLED, BROILED OR BLACKENED

We recommend you choose one of our house made accompaniments:

Piccata-capers, white wine and butter	4	Oscar style-lump crab, hollandaise	6
Newburg-jumbo shrimp in cream sauce	7		

SIDES

**YUKON GOLD
GARLIC MASHED**
7

HASH BROWN
7

JUMBO ASPARAGUS
9

CREAMED SPINACH
8

**IDAHO BAKED
POTATO**
7

ONION STRAWS
6

**BROCCOLI
HOLLANDAISE**
8

MUSHROOMS
7

APPETIZERS

LOBSTER BISQUE
Lobster, sherry, crème fraiche
Cup 5 Bowl 7

ANTIPASTO PLATE
Cured sliced meats and
marinated vegetables
14

SHRIMP COCKTAIL
Jumbo shrimp with
citrus cocktail sauce
14

CRISPY CHICKEN WINGS
Traditional with cholula
hot sauce or island style
with pineapple bar-b-que
11

SALADS

watercolour

CHOP HOUSE SALAD
Chopped greens, bacon,
bleu cheese, cucumber, tomato
red onion, oregano, garlic crouton
and apple cider vinaigrette
7

CAESAR SALAD
Crisp romaine lettuce, creamy caesar
dressing, shaved reggiano
parmesan cheese and
grilled spanish boquerones
9

CHILLED KING CRAB SALAD
Baby lettuces, yellow tomato
slaw, fried basil and
pommery mustard dressing
16

ROASTED CHICKEN COBB SALAD
Romaine lettuce with
avocado, ruskin tomatoes,
maple pepper bacon, blue cheese,
egg and traditional dressing
13

with grilled chicken 11
with grilled shrimp 12
with blackened steak 13
with blackened salmon 12

WARM GOAT CHEESE SALAD
Crispy fried goat cheese with
baby greens, toasted pine
nuts, strawberries and
balsamic vinaigrette
12

SANDWICHES

All sandwiches are served with a selection of fries or homemade potato chips

GRILLED SAND KEY CHICKEN
Marinated chicken breast with
avocado, bacon, pepperjack cheese
and red pepper aioli
13.5

FRESH FLORIDA GROUPER
Grilled, blackened or fried
on a kaiser roll with
lettuce and tomato
14

BLACK ANGUS BURGER
On griddled kaiser roll
with lettuce, tomato and onion
12.5

TURKEY CLUB
Oven roasted turkey,
maple pepper bacon,
lettuce, tomato, Swiss
cheese, dijonnaise
14

LUMP CRABCAKE SANDWICH
Our award winning
crabcake, remoulade sauce,
kaiser roll,
housemade slaw
14.75

Add anything from "The Cupboard"
aged cheddar, pepperjack, American
cheese, maple pepper bacon, grilled
onion, BBQ sauce, avocado or fried egg
14.5

ENTRÉES

FLORIDA BLACK GROUPER
Fresh grouper fillet, prepared
as you wish with grilled
asparagus and
roasted garlic oil
18

PETITE FILET
A 6 oz. certified Angus filet mignon,
cooked in Watercolour Signature Style,
lightly seasoned and broiled on an
infra-red broiler, then finished with
our signature steak seasoning.
Accompanied with mashed potatoes
and grilled asparagus
24

DESSERT SELECTION

Your server will be happy to describe today's selections

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.