



Grill Classics

Please select one (1) First Course and three (3) Entrees. For any special dietary requirements, please inquire with Special Events Manager.

First Course

The Grill Caesar Salad

Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

Mixed Green Salad

Tossed with our Creamy Italian Dressing

Entrée

Chicken Piccata

Tender Chicken Breast Medallions, Topped with Lemon Butter Caper Sauce
Served with Grilled Vegetables

Charbroiled Atlantic Salmon

Served with Salsa Fresca and Grilled Vegetables

Petite Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions
Served with Grilled Vegetables

Grilled Shrimp Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

Vegetarian Entrée Option available upon request.

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

45.00 per person

20% service charge & local tax additional

To book your special event, please contact Sandra Lee Stewart at
(214) 459-1601 or via email: dallasevents@thegrill.com



The Perfect Grill

Please select one (1) First Course, three (3) Entrees and one (1) Dessert.
For special dietary requirements, please inquire with Private Dining Coordinator.

First Course

The Grill Caesar Salad

Romaine Lettuce, Tossed with Parmesan Cheese,
Garlic Croutons in our Caesar Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and Finished with Gorgonzola Cheese

Entrée

Prime New York Strip Steak

16 oz. Prime USDA Strip Steak, Aged 28 days
Served with Grilled Vegetables

Double Cut Pork Chop

Topped with Washington Blackberry Sauce
Served with Grilled Vegetables

Cedar Plank Atlantic Salmon

Broiled with BBQ Citrus Glaze on a Cedar Plank with Beurre Blanc Sauce
Served with Grilled Vegetables

Baked Idaho Trout

Stuffed with Jumbo Lump Crabmeat and Hazelnut Butter Sauce
Served with Grilled Vegetables

Vegetarian Entrée Option available upon request

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

Ghirardelli Chocolate Mousse

Topped with Fresh Whipped Cream

60.00 per person

20% service charge & local tax additional

To book your special event, please contact Sandra Lee Stewart at
(214) 459-1601 or via email: dallasevents@thegrill.com



The Executive Grill

Please select two (2) First Courses, three (3) Entrees and one (1) Dessert.
For special dietary requirements, please inquire with Private Dining Coordinator.

First Course

Chopped Wedge Salad

Chopped Iceberg Wedge with Creamy Bleu Cheese Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette, Finished with Gorgonzola Cheese

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Entrée

Double Cut Lamb Chops

Served with Marsala Mint Sauce and Grilled Vegetables

Jumbo Lump Crab Cakes

Served with Beurre Blanc Sauce and Shoestring French Fries

Filet Mignon

12 oz. Filet, Topped With Bordelaise Sauce and Boef Onions
Served with Grilled Vegetables

Prime New York Pepper Steak

16 oz. 28 Day Aged, Served with Grilled Vegetables
Vegetarian Entrée Option available upon request

Dessert

Key Lime Pie

Homemade, Topped with Fresh Whipped Cream

Ghirardelli Chocolate Mousse

Topped with Raspberries and Fresh Whipped Cream

75.00 per person

20% service charge & local tax additional

To book your special event, please contact Sandra Lee Stewart at
(214) 459-1601 or via email: dallasevents@thegrill.com



Chef's Dinner Menu

Please select two (2) First Courses and three (3) Entrees.
For special dietary requirements, please inquire with Private Dining Coordinator.

First Course

Tuna Sashimi

Rolled in Sesame Seeds, Seared and Served with Wasabi,
Ginger, Pickled Cucumbers & Fried Spinach

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette, Finished with Gorgonzola Cheese

Jumbo Lump Crab Cake

Served with Beurre Blanc Sauce

Entrée

Bone-In Filet Mignon

14 oz. Bone-In

Surf and Turf

8 oz. Petite Filet Mignon with 8 oz. Cold Water Lobster Tail

Pan Fried Dover Sole

Drizzled with Lemon Butter Sauce

Double Cut Lamb Chops

Roasted Australian Lamb Served with Marsala Mint Sauce

All entrées served with Grilled Vegetables
Vegetarian Entrée Option available upon request

Dessert

Chef's Special Selection

80.00 per person

20% service charge & local tax additional

To book your special event, please contact Sandra Lee Stewart at
(214) 459-1601 or via email at dallasevents@thegrill.com