



## 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](mailto: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

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## 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

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## **Chef's Dinner Menu**

Please select two (2) First Courses and three (3) Entrees.  
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### **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

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