

DAILY GRILL®

The Daily Lunch

Please select choice of Three Entrees
For any special requirements inquire with Event Manager

Entrée Selections:

Blackened Chicken Caesar Salad
Fresh Romaine, Parmesan and Croutons, Tossed in our Caesar Dressing and
Topped with a Blackened Grilled Chicken Breast

Angel Hair Pasta Pomodoro
Angel Hair Pasta, Tossed with Chopped Fresh Tomatoes,
Garlic, Basil, and Olive Oil

Pepper Bacon Burger
8 oz. Certified Angus Beef with Double Cheddar Cheese, Peppered Bacon,
Thousand Island, Served with Lettuce, Tomato, and Sliced Red Onion
Served with Shoestring French Fries

California Chicken Burger
Sautéed Mushrooms, Spinach, Tomato and Thousand Island Dressing
Served with Grilled Asparagus

Desserts

Fresh Baked Cookies and Brownies
For Table to Share

18.00 per Guest
Plus 20% gratuity and local tax

DAILY GRILL®

Simply “600” Lunch

Please select choice of Three Entrees
For any special requirements inquire with Event Manager

Entrée Selections:

Moroccan Spiced Chicken

Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin
Served with Grilled Vegetables, Herb Brown Rice and Arugula

Blackened Ahi Tuna Salad

Ahi Tuna Seared Rare, Mixed Field Greens, Artichoke Hearts,
Carrots, Green Beans, Almonds, And Red Bell Peppers
Tossed in an Asian Style Vinaigrette

Penne Pasta Primavera

Zucchini, Red Bell Peppers, Crimini Mushrooms,
Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, and Basil
Tossed in a Spicy Pomodoro Sauce

Pan-Seared Salmon Burger

with Arugula, Sliced Tomato and Remoulade Sauce
Served with Grilled Asparagus

Turkey Club

with Crispy, Bacon, Avocado, LTO and Mayo
Served on Toasted Wheat and Served with Fresh Fruit

*Grilled Vegetable Plate available upon request

Desserts

Sorbet with Seasonal Berries

22.00 per Guest
Plus 20% gratuity and local tax

DAILY GRILL®

The Daily Executive Lunch

Please select choice of Three Entrées
For any special requirements inquire with Event Manager

Entrée Selections:

Crab Cake BLT

Topped with Crispy Bacon, Arugula, Tomato and
Remoulade Sauce, Served with Fresh Fruit

Moroccan Spiced Chicken

Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin
Served with Grilled Vegetables, Herb Brown Rice and Arugula

Simply Grilled Salmon

Served with Grilled Asparagus

Grilled Shrimp Pomodoro

Grilled Shrimp, Tossed with Angel Hair Pasta,
Chopped Fresh Tomato, Garlic, Basil, and Olive Oil

Charbroiled Skirt Steak

A House Specialty, Marinated in Citrus Juices,
Soy Sauce and Special Seasonings
Served with Red Skin Mashed Potatoes and Grilled Vegetables

*Grilled Vegetable Plate available upon request

Dessert

Seasonal Fruit Cobbler

Topped with Fresh Whipped Cream

28.00 per Guest
Plus 20% gratuity and local tax