



Grill Classics Dinner Menu

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

First Course

Mixed Greens

Tossed with our Creamy Italian Dressing

The Grill Caesar Salad

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

Entrée

Chicken Piccata

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

Petite Filet Mignon

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

Charbroiled Atlantic Salmon

Served with Salsa Fresca
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

48.00 per Guest

Plus 20% service charge & local sales tax

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



The Perfect Grill Dinner Menu

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

First Course

The Grill Caesar Salad

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

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and Finished with Gorgonzola Cheese

Entree

Prime New York Strip Steak

16 oz. Prime USDA Strip Steak, Aged for 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 Topped with 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 Berries and Fresh Whipped Cream

60.00 per Guest

Plus 20% service charge & local sales tax

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The Executive Grill Dinner Menu

Please select two (2) First Courses, three (3) Entrées, and one (1) Dessert. For any 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 and finished with Gorgonzola Cheese

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Entree

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

Ghirardelli Chocolate Mousse

Topped with Fresh Berries and Fresh Whipped Cream

Key Lime Pie

Homemade, Topped with Fresh Whipped Cream

75.00 per Guest

Plus 20% service charge & local sales tax

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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

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