

# DAILY GRILL®

## Dinner Menu The Daily Choice

For any special requests inquire with Event Manager.

### First Course

#### Mixed Field Greens

Creamy Italian Dressing

#### Caesar Salad

Hearts of Romaine, Garlic Croutons  
Tossed in our Caesar Dressing

### Entrée Selections:

#### Moroccan Spiced Chicken

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

#### Pan-Seared Idaho Trout Amandine

Topped with Toasted Almonds and Lemon Butter Sauce  
Served with Herb Brown Rice and Grilled Vegetables

#### Penne Pasta Primavera

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

### Dessert

#### Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

34.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax

# DAILY GRILL®

## Dinner Menu Daily Classics

For your party, please select Three Entrees and One Dessert.  
For any special requests inquire with Event Manager.

### First Course

#### Wedge Salad

Iceberg Topped with Bleu Cheese Dressing, Tomatoes,  
Chopped Bacon, and Crumbled Bleu Cheese

#### Caesar Salad

Hearts of Romaine, Crispy Croutons  
Tossed in our Caesar Dressing

### Entrée Selections:

#### Grilled Shrimp Pomodoro

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

#### Cedar Plank Salmon

Baked with Citrus BBQ Glaze  
Served with Herb Brown Rice and Grilled Vegetables

#### Chicken Piccata

Tender Chicken Breast Medallions,  
Topped with Lemon Butter Caper Sauce  
Served with Red Skin Mashed Potatoes and Grilled Vegetables

#### 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

### Desserts

#### Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

#### Key Lime Pie

40.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax

# **DAILY GRILL®**

## **Dinner Menu Daily Deluxe**

For your party, please select Two Starters, Three Entrees and One Dessert.  
For any special requests inquire with Event Manager.

### **First Course**

#### **Wedge Salad**

Iceberg Topped with Bleu Cheese Dressing, Tomatoes,  
Chopped Bacon, and Crumbled Bleu Cheese

#### **Caesar Salad**

Hearts of Romaine, Crispy Croutons Tossed in our Caesar Dressing

#### **Jumbo Lump Crab Cake**

Served with a Beurre Blanc Sauce

### **Entrée Selections**

#### **New York Pepper Steak**

USDA Angus Beef Aged 28 Days with Cracked Pepper, Bacon and Onion  
Served with Red Skin Mashed and Grilled Vegetables

#### **Filet Mignon with Bleu Cheese Herb Crust**

8 oz. Filet Served with Bordelaise Sauce  
Served with Red Skin Mashed and Grilled Vegetables

#### **Pan Seared Salmon**

Served with Shiitake Mushrooms and Beurre Blanc Sauce

#### **Brick Chicken**

Oven Roasted "Under the Brick"

\*Grilled Vegetable Plate available upon request

### **Desserts**

#### **Key Lime Pie**

#### **Fudge Brownie Pie**

Topped with Vanilla Ice Cream, warm Carmel and Chocolate Sauce and Candied Pecans

50.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax