

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