

DAILY GRILL®

Lunch Menu The “Daily”

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

Entrée Selections:

Blackened Chicken Caesar Salad

Fresh Romaine, Parmesan Cheese and Croutons,
Tossed in our Caesar Dressing
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 Cheddar Cheese, Peppered Bacon,
Thousand Island, with Lettuce, Tomato, and Sliced Red Onion
Served with French Fries

California Chicken Burger

Sautéed Mushrooms, Spinach, Tomato and Thousand Island Dressing
Served with Peanut Cole Slaw

Desserts

Fresh Baked Cookies and Brownies

For Each Table to Share

*Includes Choice of: House Brewed Ice Tea, Regular/ Decaf Coffee, or Soft Beverage

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

DAILY GRILL®

Simply “600” Lunch

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

Entrée Selections:

Herb Chicken Caprese

Grilled Herb Chicken Breasts, Served with Fresh Mozzarella,
Vine Ripened Tomatoes, Arugula and a Balsamic Glaze

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

Pan-Seared Salmon Burger

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

Turkey Club

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

*Grilled Vegetable Plate available upon request

Desserts

Sorbet with Fresh Seasonal Fruit

*Includes Choice of: House Brewed Ice Tea, Regular/ Decaf Coffee, or Soft Beverage

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

DAILY GRILL®

Lunch Menu The Daily Executive

Please select choice of Three Entrees.
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Entrée Selections

Chicken Piccata

Tender Chicken Breasts Medallions Topped with a Lemon Butter Caper Sauce
Served with Red Skin Mashed and Grilled Vegetables

Simply Grilled Salmon

Served with Grilled Asparagus

Grilled Shrimp Pomodoro

Grilled Shrimp, Tossed with Angel Hair Pasta,
Chopped Fresh Tomatoes, 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 and Grilled Vegetables

*Grilled Vegetable Plate available upon request

Dessert

Seasonal Fruit Cobbler

Topped with Fresh Whipped Cream

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