

# 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.  
For any special requirements inquire with Event Manager.

### 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