



## **Lunch Menu**

### **The Grill Classic**

For any special requirements please inquire with Event Manager.

#### **First Course**

##### **Mixed Field Greens**

Tossed with Our Creamy Italian Dressing

##### **Soup of The Day**

#### **Entree Selections**

##### **Grilled Chicken Caesar**

Crisp Romaine Hearts and Grana Padano Parmesan Cheese  
Tossed in our Caesar Dressing, Topped with a Grilled Chicken Breast

##### **Blackened Tilapia**

Seasoned with Cajun Spices, Topped with a Lemon Butter Caper Sauce  
And Coulee of Red Bell Pepper  
Served with Spinach Mashed Potatoes

##### **Kobe Burger with Truffle Mayo**

Half Pound American Kobe with Black and White Truffle Mayo,  
Served with Jumbo Onion Rings

##### **Santa Fe Chicken Wrap**

Blackened Chicken, Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers,  
Jicama, Queso Fresco, Tortilla Strips and Chipotle Aioli.  
Wrapped in a Whole Wheat Tortilla, Served with Sliced Fruit

**25.00 per Guest**

Plus 20% gratuity and local tax



## **Lunch Menu**

### **The Prime Grill**

Please choose One First Course, Three Entrees, and One Dessert  
For any special requirements please inquire with Event Manager.

#### **First Course**

##### **Mixed Greens**

Tossed with our Creamy Italian Dressing

##### **The Grill Caesar Salad**

Crisp Romaine Lettuce, Parmesan Cheese, and  
Garlic Croutons Tossed in our Caesar Dressing

#### **Entree Selections**

##### **Chicken Piccata**

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

##### **Grilled Salmon**

Served with Grilled Vegetables

##### **Grilled Skirt Steak**

Marinated in Citrus, Soy Sauce and Seasonings  
Served with Grilled Vegetables

#### **Dessert**

##### **Fudge Brownie**

Served with Fresh Whipped Cream

##### **French Vanilla Ice Cream**

**32.00 per Guest**

Plus 20% service charge & local tax



## **Lunch Menu**

### **The Grill Executive**

Please choose One First Course, Three Entrees, and One Dessert  
For any special requirements inquire with Event Manager.

#### **First Course**

Endive, Romaine and Spicy Pecan Salad  
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola cheese

Vine Ripened Tomatoes and Buffalo Mozzarella  
Topped with Olive Oil and Fresh Basil

#### **Entrée Selections**

Petite Filet Mignon  
8 oz. Filet Topped with Beef Onions and Bordelaise Sauce  
Served with Yukon Mashed Potatoes and Grilled Vegetables

Grilled Herb Chicken Breast  
Boneless Breasts Seasoned with Garlic, Herbs and Olive Oil  
Served with Sliced Tomatoes and Fruit

Cedar Plank Salmon  
Served with a BBQ Citrus Glaze and Grilled Vegetables

Grilled Shrimp Pomodoro  
Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta  
Topped with Grilled Shrimp

#### **Dessert**

Fresh Baked Cobbler of the Day  
Topped with Fresh Whipped Cream

Double Layer Chocolate Cake  
Raspberry Puree and Fresh Whipped Cream

**42.00 per Guest**

Plus 20% service charge & local tax