



## 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

##### Pepper Bacon Burger

8 oz. Certified Angus Beef Served with Double Cheddar Cheese,  
Pepper Bacon, Thousand Island, Lettuce, Tomato and  
Sliced Red Onion Served with Shoe String French Fries

##### 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 Grilled Vegetables

##### Grilled Salmon

Served with Salsa Fresca  
Served with Grilled Vegetables

##### Prime New Strip Steak

12 Oz. Prime USDA Strip Steak aged 28 Days  
Served with Grilled Vegetables

#### Dessert

##### Fudge Brownie

Served with French Vanilla Ice Cream

**34.00 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