



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 Boef 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