



Cocktail Reception Menus

Passed Appetizers

Please select any 10 piece tray for 30.00

Endive Spears with Spicy Pecan Salad
Garlic Cheese Toast
Stuffed Mushroom Caps with Parmesan & Bread Crumbs

Please select any 10 piece tray for 40.00

Bruschetta with Vine Ripe Tomatoes, Basil & Garlic
Grilled Zucchini with Goat Cheese
Spicy Crispy Chicken Strips with Bleu Cheese Dip
Salmon Tartare on Toast Points
Oysters on the Half Shell
Chicken Satay with Ginger-Peanut Sauce
Breaded and Deep-fried Brie

Please select any 10 piece tray for 45.00

Marinated Steak Satay
Seared Ahi Sashimi
Bacon-wrapped Jumbo Prawns
Jumbo Shrimp with our Signature Cocktail Sauce
Blackened Shrimp Skewers
Crab Cake Crostini
Blackened Ahi on Crisp Wontons with Avocado, Mango & Aioli Sauce
Mushroom Caps stuffed with Jumbo Lump Crab
Seared Sea Scallops with Orange Fennel Buerre Blanc Sauce
Rare Peppered Filet with Bleu Cheese Herb Crust Crostini
Mini Beef Wellington
Mini Chicken Wellington

Buffet Options

(each platter serves 25 guests)

Grilled Seasonal Vegetables, 36.00
Chips and Salsa 25.00
Garlic Potato Chips with Pesto Dip, 40.00
Trio of Hummus with Grilled Pita Bread 45.00
Assorted Cheeses, 55.00
Fried Calamari with Cajun Tartar Sauce 65.00
Popcorn Shrimp with Cajun Tartar Sauce 65.00
Vine-Ripe Tomato, Buffalo Mozzarella & Fresh Basil
with Balsamic Vinegar and Olive Oil, 75.00
Seafood Sampler – Oysters, Shrimp Cocktail, Picked Crab, Ahi Sashimi, 95.00



Prime Dinner Menu

Appetizer Selections

Ahi Tuna Tartare

or

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Salad Selections

The Grill Chop Salad

Iceberg, Tomato, Red Onion, Crumble Bleu Cheese and Bacon

Served with Creamy Bleu Cheese Dressing

or

Vine Ripened Tomatoes and Mozzarella

Buffalo Mozzarella with Olive Oil and Fresh Basil

or

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entrée Selections

USDA Prime Bone-In “Kansas City” New York Strip

18oz., Served with a Green Peppercorn Sauce

or

Fresh Fish of the Day

Chef's Fresh Selection of the Day

or

Grilled Herb Chicken Breast

Served with Shiitake Mushroom Sauce

or

Double-Cut Colorado Lamb Chops

Served with Roasted Garlic Mint Marsala Sauce

Vegetarian Option Available Upon Request

All Entrees Served with Sautéed Mixed Vegetables

Dessert Selections

House-Made Strawberry Shortcake

or

Double Fudge Chocolate Cake

100.00 per Guest

Plus 20% service charge & local sales tax



Executive Dinner Menu

First Course Selections

Ahi Tuna Tartare

or

Jumbo Shrimp Cocktail

Served with our signature Cocktail Sauce

or

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entrée Selections

Filet Mignon

12 oz., Served with Bordelaise Sauce

or

USDA Prime New York Strip

16oz., Served with a Green Peppercorn Sauce

or

Blackened Ahi Tuna

Served with a Mango Relish

or

Grilled Herb Chicken Breast

Served with Shiitake Mushroom Sauce

or

Double-Cut Colorado Lamb Chops

Served with Roasted Garlic Mint Marsala Sauce

Vegetarian Option Available Upon Request

All Entrees Served with Sautéed Mixed Vegetables

Dessert Selections

House-Made Key Lime Pie

or

Double Fudge Chocolate Cake

80.00 per Guest

Plus 20% service charge & local sales tax



Classic Dinner Menu

Salad Selections

Vine Ripened Tomatoes and Mozzarella
Buffalo Mozzarella with Olive Oil and Fresh Basil
or
The Grill Chop Salad
Iceberg, Tomato, Red Onion, Crumble Bleu Cheese and Bacon
Served with Creamy Bleu Cheese Dressing

Entrée Selections

Filet Mignon
8oz. Filet, Served with a Bordelaise Sauce
or
Chicken Marsala
Chicken Medallions with Sautéed Mushrooms and a Marsala Sauce
or
Grilled Atlantic Salmon
Served with a Smoked Shiitake Mushroom Sauce
or
Braised Short Ribs
Topped with Carrots, Celery & Turnips

Vegetarian Option Available Upon Request
All Entrees Served with Sautéed Mixed Vegetables

Dessert Selections

Double Fudge Chocolate Cake
or
House-Made Key Lime Pie

65.00 per Guest
Plus 20% service charge & local sales tax



Group Dinner Menu

First Course Selections

Mixed Greens Salad
Tossed with our Balsamic Vinaigrette Dressing
or
The Grill Caesar Salad
Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

Entrée Selections

Petite Filet Mignon
6 oz. Filet, Topped with Bordelaise Sauce
or
Chicken Piccata
Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
or
Trout Amandine
Topped with Toasted Almonds and a Lemon Butter Sauce
or
Grilled Shrimp Pomodoro
Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

Vegetarian Option Available Upon Request
All Entrees Served with Sautéed Mixed Vegetables

Dessert Selections

Fresh Baked Cobbler of the Day
Topped with French Vanilla Ice Cream
or
Fudge Brownie Pie
Topped with French Vanilla Ice Cream, Candied Pecans and Caramel Sauce

50.00 per Guest
Plus 20% service charge & local sales tax



Menu Upgrades

Add larger cuts of steak or prime menu items to any of our existing menus for a per-person up-charge. Ask your Private Dining Manager for pricing.

Prime Entrée Selections

“Double R” Tomahawk Rib Chop
30oz Rib Chop Served with Spinach Mashed Potatoes

Kansas City Steak
18 oz Prime NY Steak on-the-bone served with Spinach Mashed Potatoes

Canadian Lobster Tail
With Drawn Butter and Shoestring Fries

8 oz or 12 oz Filet Mignon with Roquefort Cheese Herb Crust
Served with Spinach Mashed Potatoes and Bordelaise Sauce

8 oz or 12 oz Bacon-wrapped Filet Mignon with Roasted Criminis
With a Balsamic Reduction and Served with Grilled Asparagus

8 oz or 12 oz Filet Mignon Oscar with Jumbo Lump Crab, Asparagus and Béarnaise Sauce
Served with Yukon Gold Mashed Potatoes

Seasonal Filet Selection (preparation subject to change)

8 oz or 12 oz Filet Mignon with Shaved Fresh Summer Truffles
Served with Warm fingerling Potato Salad and Cognac Pepper Sauce

Banquet Side Orders

Choose one or more of the sides listed below to accompany any menu.
All Sides served family-style to share (serves 2-3 per order).

Mac & Cheese Loaded with Mushrooms and Double Smoked Bacon \$9/Order
Lyonnaise Potatoes \$7/Order
Garlic Spinach Mashed Potatoes \$8/Order
Yukon Gold Mashed Potatoes \$7/Order
Shoestring Potatoes \$7/Order
French Fried Potatoes \$6/Order
Herb Almond Brown Rice \$6/Order
Onion Rings \$9/Order
Garlic Bread \$8.75/Order