

DAILY GRILL®

Dinner Menu **The Daily Choice**

For any special requests inquire with Event Manager.

First Course

Mixed Field Greens
Creamy Italian Dressing

Caesar Salad
Hearts of Romaine, Garlic Croutons, Tossed in our Caesar Dressing

Entrée Selections:

Moroccan Spiced Chicken
Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin
Served with Grilled Vegetables, Herb Brown Rice and Arugula

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce
Served with Herb Brown Rice and Grilled Vegetables

Penne Pasta Primavera
Zucchini, Red Bell Peppers, Crimini Mushrooms,
Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, and Basil
Tossed in a Spicy Pomodoro Sauce

Dessert

Seasonal Fruit Cobbler
Topped with French Vanilla Ice Cream

28.00 per Guest
Plus 20% gratuity and local sales tax

DAILY GRILL®

Dinner Menu **Daily Classics**

For your party, please select Three Entrees and One Dessert.
For any special requests inquire with Event Manager.

First Course

Chopped Wedge Salad

Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes
Creamy Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons Tossed in our Caesar Dressing

Entrée Selections:

Grilled Shrimp Pomodoro

Grilled Shrimp, Tossed with Angel Hair Pasta,
Chopped Fresh Tomatoes, Garlic, Basil, and Olive Oil

Cedar Plank Salmon

Baked with Citrus BBQ Glaze
Served with Herb Brown Rice and Grilled Vegetables

Chicken Piccata

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

Charbroiled Skirt Steak

A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings
Served with Red Skin Mashed Potatoes and Grilled Vegetables

**Grilled Vegetable Plate available upon request*

Desserts

Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

Chocolate Mousse

34.00 per Guest

Plus 20% gratuity and local sales tax

DAILY GRILL®

Dinner Menu **Daily Deluxe**

For your party, please select Two Starters, Three Entrees and One Dessert.
For any special requests inquire with Event Manager.

First Course

Chopped Wedge Salad

Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes
Creamy Bleu Cheese Dressing

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Jumbo Lump Crab Cake

Served with a Beurre Blanc Sauce

Entrée Selections:

New York Pepper Steak

USDA Angus Beef Aged 28 Days with Cracked Pepper, Bacon and Onion
Served with Red Skin Mashed and Grilled Vegetables

Filet Mignon with Bleu Cheese Herb Crust

8 oz. Filet Served with Bordelaise Sauce
Served with Red Skin Mashed and Grilled Vegetables

Crab Stuffed Salmon

Baked Salmon, Filled with Jumbo Lump Crab
Served with Whole Grain Mustard Sauce, Arugula and Grilled Tomato
Served with Herb Brown Rice

Chicken Marsala

Chicken Breast Medallions, Topped with a Marsala Wine Mushroom Sauce
Served over Angel Hair Pasta

**Grilled Vegetable Plate available upon request*

Desserts

Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

Fudge Brownie Pie

Topped with Vanilla Ice Cream, warm Carmel and Chocolate Sauce and Candied Pecans

46.00 per Guest

Plus 20% gratuity and local tax

DAILY GRILL®