



Group Luncheon Menu

For any special requirements inquire with Special Event Manager.

First Course

The Grill Caesar Salad

Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

or

Mixed Greens Salad

Tossed with our Balsamic Vinaigrette Dressing

Entrée Selections

Grilled Herb Chicken

Boneless Breasts, Seasoned with Garlic, Herbs and Olive Oil

Braised Short Ribs

Topped with Carrots, Celery & Turnips

Trout Almandine

with Toasted Almonds and a Lemon Butter Sauce

Angel Hair Pasta Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta

All Entrees (except Pasta) served with Sautéed Mixed Vegetables

Dessert Selections

Fudge Brownie Pie

Topped with French Vanilla Ice Cream, Candied Pecans and Caramel Sauce

or

Fresh Strawberries with Whipped Cream

35.00 per Guest

Plus 20% service charge & local sales tax



Classic Luncheon Menu

For any special requirements inquire with Special Event Manager.

First Course

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

or

The Grill Chop Salad

Crisp Iceberg Lettuce, Bacon, Red Onions, Cherry Tomatoes
and Crumbled Bleu Cheese in Creamy Bleu Cheese Dressing

or

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

Entrée Selections

Petit Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions

Cedar Plank Atlantic Salmon

Broiled with BBQ Citrus Glaze on a Cedar Plank

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce

Angel Hair Pasta Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta

All Entrees (except Pasta) served with Sautéed Mixed Vegetables

Dessert Selections

Double-Fudge Chocolate Cake

or

House-Made Strawberry Shortcake

45.00 per Guest

Plus 20% service charge & local sales tax