



## **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 Padana 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 Grilled Asparagus and Herb Brown Rice

##### **Kobe Burger with Truffle Mayo**

Half Pound American Kobe with Black and White Truffle Mayo,  
Served with Jumbo Onion Rings

##### **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 Grilled Vegetables

##### **Grilled Skirt Steak**

Marinated in Citrus, Soy Sauce and Seasonings  
Served with Grilled Vegetables

##### **Blackened Ahi Tuna Salad**

Ahi Tuna Seared Rare, Mixed Field Greens, Artichoke Hearts, Carrots,  
Green Beans, Almonds, Red Bell Peppers  
Tossed in an Asian Style Vinaigrette

#### **Dessert**

##### **Fudge Brownie**

Served with Fresh Whipped Cream

##### **Sorbet with Seasonal Berries**

**34.00 per Guest**

Plus 20% Gratuity & local tax



## **Lunch Menu**

### **The Executive Grill**

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 Grilled Vegetables

##### **Herb Chicken Breast Caprese**

Boneless Breasts Seasoned with Garlic, Herbs and Olive Oil  
Served with Fresh Mozzarella, Vine Ripened Tomatoes, Arugula and Balsamic Glaze

##### **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

##### **Sea Scallop Salad**

Blackened Sea Scallops served over Mixed Field Greens  
With Asparagus, Red Peppers and Cherry Tomatoes  
Tossed in a Lime Vinaigrette Dressing

#### **Dessert**

##### **Fresh Baked Cobbler of the Day**

Topped with Fresh Whipped Cream

##### **Double Layer Chocolate Cake**

Raspberry Puree and Fresh Whipped Cream

**45.00 per Guest**

Plus 20% Gratuity & local tax