



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 Boef 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