



The Grill Classic

Please select choice one (1) First Course and three (3) Entrees. For any special dietary requirements, please inquire with Special Events Manager.

First Course

Mixed Greens

Tossed with Our Creamy Italian Dressing

Soup of the Day

Entrée

Grilled Chicken Caesar Salad

Romaine Hearts and Parmesan Cheese

Tossed in our Caesar Dressing, Topped with sliced Grilled Chicken Breast

Blackened Tilapia

Seasoned with Cajun Spices, Topped with a Lemon Butter Caper Sauce and Coulee of Red Peppers, Served with Spinach Mashed Potatoes

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 person

20% service charge & local tax additional

To book your special event, please contact Sandra Lee Stewart at
(214) 459-1601 or via email: dallasevents@thegrill.com



The Prime Grill

Please select one (1) First Course, three (3) Entrees and one (1) Dessert. For any special dietary requirements, please inquire with Special Events Manager.

First Course

The Grill Caesar Salad

Crisp Romaine Lettuce, Tossed with Parmesan Cheese,
Garlic Croutons in our Caesar Dressing

Mixed Green Salad

Tossed with our Creamy Italian Dressing

Entrée

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

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

Grilled Ahi Tuna Salad

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

Dessert

Fudge Brownie

Served with French Vanilla Ice Cream

Sorbet

Served with Fresh Seasonal Berries

32.00 per person

20% service charge & local tax additional

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The Grill Executive

Please select one (1) First Course, three (3) Entrees and one (1) Dessert. For any special dietary requirements, please inquire with Private Dining Coordinator.

First Course

Vine Ripened Tomatoes and Buffalo Mozzarella

Served with Olive Oil & Balsamic Vinegar, Topped with Fresh Basil

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and Finished with Gorgonzola Cheese

Entrée

Petite Filet Mignon

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

Grilled Herb Chicken Breasts

Boneless Breasts Seasoned with Garlic, Herbs and Olive Oil
Served with Sliced Tomatoes and Fruit

Cedar Plank Salmon

Broiled with BBQ Citrus Glaze on a Cedar Plank
Served with Beurre Blanc Sauce and Grilled Vegetables

Grilled Shrimp Pomodoro

Fresh Tomato, Garlic and Basil Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

Dessert

Carrot Cake

With Cream Cheese Frosting

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

42.00 per person

20% service charge & local tax additional

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