



Dinner Menu

Grill Classics

Please select choice of One First Course and Three Entrée items.
For any special requirements inquire with Event Manager.

First Course

Mixed Greens

Tossed with our Creamy Italian Dressing

The Grill Caesar Salad

Romaine, 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 Yukon Mashed Potatoes and Grilled Vegetables

Braised Short Ribs

Topped with Celery and Turnips
Served with Yukon Mashed Potatoes

Petite Filet Mignon

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

Charbroiled Salmon

Served with Fresh Salsa
Served with Grilled Vegetables

Grilled Shrimp Pomodoro

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

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Fruit Cobbler

Topped with Fresh Whipped Cream

45.00 per Guest

Plus 20% service charge & local sales tax



Dinner Menu

The Perfect Grill

Please select choice of One First Course, Three Entrees and One Dessert.
For any special requirements inquire with Event Manager.

First Course

The Grill Caesar Salad

Romaine, Parmesan Cheese, and
Garlic Croutons Tossed in our Caesar Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entree Selections

Prime New York Strip Steak

16 oz. Prime USDA Strip Steak aged for 28 days
Served with Grilled Vegetables

Baked Idaho Trout

Served with Hazelnut Butter Sauce
Served with Grilled Vegetables

Cedar Plank Salmon

Served with a BBQ Citrus Glaze and Grilled Vegetables

Braised Short Ribs

Topped with Carrots, Celery and Turnips

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

Chocolate Mousse Parfait

Topped with Raspberries and Fresh Whipped Cream

60.00 per Guest

Plus 20% service charge & local sales tax



Dinner Menu

The Executive Grill

Please select choice of Two First Courses, Three Entrees, and One Dessert.
For any special requirements inquire with Event Manager.

First Course

Chopped Wedge Salad

Chopped Iceberg Wedge with Creamy Bleu Cheese Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Entree Selections

Double Cut Lamb Chops

With Marsala Mint Sauce and Grilled Vegetables

Jumbo Lump Crab Cakes

Served with Beurre Blanc Sauce
Served with Shoestring French Fries

Filet Mignon

12 oz Served with Boef Onions, Bordelaise Sauce
and Grilled Vegetables

16 oz Prime New York Pepper Steak

Served with Grilled Vegetables

**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse

Served with Fresh Whipped Cream

Key Lime Pie

Homemade Topped with Fresh Whipped Cream

75.00 per Guest

Plus 20% service charge & local sales tax