



## LUNCH MENU I

*Note: Entrée to be pre-selected  
by the event planner*

### SALAD

#### HOUSE CHOPPED SALAD

Cherry tomatoes, red onion, cucumber, crumbled feta cheese and romaine tossed with Greek vinaigrette

### ENTRÉE (All guests will enjoy your predetermined entrée)

#### CAJUN SHRIMP PASTA

Sautéed shrimp with spicy alfredo sauce, tossed with fettuccine

#### CAJUN CHICKEN PASTA

Blackened chicken with spicy alfredo sauce, tossed with fettuccine

### DESSERT

#### CLASSIC CRÈME BRÛLÉE

Creamy custard topped with caramelized sugar

**\$22/PERSON**

*Includes choice of soft drink, iced tea or coffee and a bread basket*

*\*Vegetarian entrée available upon request    \*\*Price does not include 20% service charge and applicable sales tax*

445 Providence Main St, Huntsville, AL 35806 | p: **256-489-9476** | f: **256-489-6278** | **grille29.com**





## LUNCH MENU II

### SALAD

#### HOUSE CHOPPED SALAD

Cherry tomatoes, red onion, cucumber, crumbled feta cheese and romaine tossed with Greek vinaigrette

### ENTRÉE (Guests will select their entrée during your luncheon)

#### SCOTTISH SALMON BRÛLÉE

Caramelized salmon fillet served with white corn cheese grits, green beans and a brown sugar glaze

#### FILET TIPS

Char-grilled marinated tenderloin tips served with garlic mashed potatoes and green beans

#### WILD MUSHROOM RISOTTO

Roasted wild mushrooms, Parmesan and arborio rice, finished with arugula

### DESSERT

#### GRILLE 29 CHEESECAKE

Chef's selection of the day

**\$26/PERSON**

*Includes choice of soft drink, iced tea or coffee and a bread basket*

*\*\*Price does not include 20% service charge and applicable sales tax*





## LUNCH MENU III

### SALAD

#### GRILLE 29 CAESAR SALAD

House made focaccia croutons and shaved Parmesan Reggiano

### ENTRÉE (Guests will select their entrée during your luncheon)

#### 4oz FILET MIGNON AND BROILED SHRIMP

Certified Hereford tenderloin with demi glace and two broiled shrimp, served with garlic mashed potatoes and asparagus

#### STATLER CHICKEN BREAST

Buttermilk marinated chicken served with wild rice pilaf, green beans and a garlic herb jus

#### GROUPEL OSCAR

Sautéed fresh black grouper topped with jumbo lump crab, asparagus and hollandaise, served with white corn cheese grits

### DESSERT (Guests will select their dessert during your luncheon)

#### GRILLE 29 CHEESECAKE

The Chef's selection of the day

#### CHOCOLATE PEANUT BUTTER TRUFFLE

Creamy peanut butter mousse atop a French silk cake, covered in a chocolate ganache

#### WARM SOUR CREAM FUDGE CAKE

Served with warm chocolate sauce and vanilla bean ice cream

**\$29/PERSON**

*Includes choice of soft drink, iced tea or coffee and a bread basket*

*\*Vegetarian entrée available upon request    \*\*Price does not include 20% service charge and applicable sales tax*

445 Providence Main St, Huntsville, AL 35806 | p: 256-489-9476 | f: 256-489-6278 | [grille29.com](http://grille29.com)