



DINNER MENU I

SALAD

HOUSE CHOPPED SALAD

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

ENTRÉE (Guest's selection the evening of the event)

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

STATLER CHICKEN BREAST

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

DESSERT

GRILLE 29 CHEESECAKE

Chef's selection of the day

\$39/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



DINNER MENU II

SALAD OR SOUP (Choice of either soup or salad selection predetermined in advance; add \$5/person to include soup and salad as a course)

HOUSE CHOPPED SALAD

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

CLASSIC CAESAR SALAD

House made focaccia croutons and shaved Parmesan Reggiano

FRENCH ONION SOUP

Hearty beef broth topped with seasoned croutons and melted cheese

LOBSTER BISQUE

A light cognac-infused bisque with diced lobster and fresh chives

ENTRÉE (Guest's selection the evening of the event)

JUMBO LUMP CRAB CAKES

Two jumbo lump crab cakes with lobster mashed potatoes and asparagus

8oz FILET MIGNON

Certified Hereford tenderloin with demi-glace, 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 wild rice

DESSERT (Guest's selection the evening of the event)

GRILLE 29 CHEESECAKE

The Chef's selection of the day

WARM SOUR CREAM FUDGE CAKE

Served with warm chocolate sauce and vanilla bean ice cream

CHOCOLATE PEANUT BUTTER TRUFFLE

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

\$49/PERSON

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

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DINNER MENU III

STARTER

MEAT AND CHEESE BOARD

Artisan cheeses, cured meats, fresh fruit and candied walnuts

SALAD (Guest's selection the evening of the event)

SALAD "29"

Spinach, gorgonzola, candied walnuts, apples, celery, tomatoes and balsamic vinaigrette tossed and served in a tortilla bowl

WEDGE SALAD

Iceberg wedge, applewood smoked bacon, tomatoes, egg, crumbled blue cheese, and Parmesan ranch dressing

SOUP (Guest's selection the evening of the event)

FRENCH ONION SOUP

Hearty beef broth topped with seasoned croutons and melted cheese

LOBSTER BISQUE

A light cognac-infused bisque with diced lobster and fresh chives

ENTRÉE (Guest's selection the evening of the event)

8oz FILET MIGNON AND BROILED SHRIMP

Certified Hereford tenderloin with demi glace and four 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

STUFFED SEA SCALLOPS

Jumbo scallops stuffed with our crab cake blend over lobster mashed potatoes and corn succotash

14oz DUROC PORK CHOP

Hickory grilled and finished with a cranberry mango chutney, served with white corn cheese grits and asparagus

DESSERT (Guest's selection the evening of the event)

CLASSIC CRÈME BRÛLÉE

Creamy custard topped with caramelized sugar

GRILLE 29 CHEESECAKE

Chef's selection of the day

WARM SOUR CREAM FUDGE CAKE

Served with warm chocolate sauce and vanilla bean ice cream

CHOCOLATE PEANUT BUTTER TRUFFLE

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

\$62/PERSON

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

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