



Group Dinner Menu

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

First Course

Mixed Green Salad
Tossed with our Creamy Italian Dressing

The Grill Caesar Salad
Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

Entree Selections

Chicken Piccata
Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce

Charbroiled Atlantic Salmon
Served with Salsa Fresca and Chef's Vegetable

Petite Filet Mignon
8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions

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

All Entrées (except Pasta) Served with Chef's Seasonal Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Ghirardelli Chocolate Mousse
Served with Whipped Cream

47.00 per Guest
Plus 20% service charge & local sales tax



Classic Dinner Menu

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

First Course

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

The Grill Caesar Salad
Fresh Romaine Tossed with Parmesan Cheese, Garlic Croutons and our Caesar Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella
Served with Olive Oil and Balsamic Vinegar and Topped with Fresh Basil

Entree Selections

Petite Filet Mignon
8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions

Cedar Plank Atlantic Salmon
Broiled with BBQ Citrus Glaze on a Cedar Plank
Served with Buerre Blanc Sauce

Baked Idaho Trout
Stuffed with Jumbo Lump Crabmeat and Hazelnut Butter Sauce

Chicken Piccata
Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce

All Entrées Served with Chef's Seasonal Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Ghirardelli Chocolate Mousse
Served with Fresh Whipped Cream

58.00 per Guest
Plus 20% service charge & local sales tax



Prime Dinner Menu

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

First Course

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Jumbo Lump Crab Cake
Served with Buerre Blanc Sauce

Jumbo Shrimp Cocktail
Served with our Signature Cocktail Sauce

Entree Selections

Filet Mignon
12 oz. Filet Topped with Bordelaise Sauce and Boef Onions

Prime New York Strip Steak
16 oz. 28 Day Aged

Charbroiled Rib Eye Steak
16 oz. Midwestern 28-Day Aged Center Cut Rib Eye

Fresh Fish of the Day
Chef's Selection

All Entrées Served with Chef's Seasonal Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse
Served with Whipped Cream

Fresh Baked Cobbler of the Day
Topped with Whipped Cream

68.00 per Guest
Plus 20% service charge & local sales tax



Executive Dinner Menu

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

First Course

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Tuna Sashimi
Rolled in Sesame Seeds, Seared and Served with Wasabi,
Ginger, Pickled Cucumbers & Fried Spinach

Jumbo Lump Crab Cake
Served with Buerre Blanc Sauce

Entree Selections

Bone-In Filet Mignon
14 oz. Bone-In

Surf & Turf
8 oz. Petite Filet with 10 oz. Cold Lobster Tail

Pan Fried Dover Sole
Drizzled with Lemon Butter Sauce

Double Cut Lamb Chops
Roasted Australian Lamb, Served with Fresh Mint Brown Sauce

All Entrées Served with Chef's Seasonal Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Chef's Special Selection

85.00 per Guest
Plus 20% service charge & local sales tax