



Group Luncheon Menu

Please choose Three Entrees
For any special requirements inquire with Special Event Manager.

Entree Selections

Parmesan Crusted Chicken Caesar
Crisp Romaine Hearts and Grana Padano Parmesan Tossed in our Caesar Dressing
Topped with Parmesan Crusted Chicken Breast

Angel Hair Pasta Pomodoro
Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta

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

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

21.00 per Guest
Plus 20% gratuity and local tax



Classic Luncheon Menu

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

First Course

Mixed Field Green Salad
Tossed in our House Dressing

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

Entree Selections

Chicken Piccata
Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
Served with Yukon Mashed Potatoes and Chef's Vegetable

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

Trout Amandine
Topped with Lemon Butter Sauce and Almonds
Served with Chef's Vegetable

Braised Short Rib
Topped with Carrots, Celery & Turnips
Served with Yukon Mashed Potatoes

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

French Vanilla Ice Cream

30.00 per Guest
Plus 20% service charge & local tax



Prime Luncheon Menu

Please choose 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 Chop Salad
Crisp Iceberg Lettuce. Bacon, Red Onions, Cherry Tomatoes
and Bleu Cheese in Creamy Bleu Cheese Dressing

Entrée Selections

Charbroiled Atlantic Salmon
Served with Fresh Salsa, Yukon Mashed Potatoes and Chef's Vegetable

Roasted Brick Chicken
Served with Yukon Mashed Potatoes and Chef's Vegetable

Charbroiled Skirt Steak
Marinated in Citrus Juices, Soy Sauce and Special Seasonings
Served with Shoestring French Fries and Chef's Vegetable

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

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Fudge Brownie Pie
Topped with French Vanilla Ice Cream, warm Caramel and
Chocolate Sauce and Candied Pecans

34.00 per Guest

Plus 20% service charge & local tax



Executive Luncheon Menu

Please choose 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

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

Entrée Selections

Petite Filet Mignon
8 oz. Filet Topped with Boef Onions and Bordelaise Sauce
Served with Yukon Mashed Potatoes and Chef's Vegetable

Roasted Brick Chicken
Served with Yukon Mashed Potatoes and Chef's Vegetable

Pan Seared Atlantic Salmon
Served with Sautéed Spinach and Shiitake Mushrooms

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

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Double Layer Chocolate Cake
Raspberry Puree and Fresh Whipped Cream

42.00 per Guest

Plus 20% service charge & local tax