

MEDIA ALERT

MEDIA ALERT

MEDIA ALERT



**RING IN THE NEW YEAR AT THE GRILL ON THE ALLEY
WITH A SPECIAL THREE-COURSE MENU**

*On Dec.31 Come and Enjoy a Five-Star Meal With Your Loved Ones
and let The Grill on the Alley do the Rest*

WHAT: The Grill on the Alley Dallas, is putting together their annual New Year's Eve three-course menu that is sure to put all your resolutions behind you. Make your reservation today and avoid being left out in the cold! Come celebrate the night away and The Grill On The Alley Dallas will do the rest.

WHEN: Dec. 31, 2011 New Year's Eve

WHERE: The Grill on the Alley
13270 Dallas Parkway
Dallas, TX 75240

MENU: First Course

- Seafood Trio 2oz Crab Cake, Day Boat Scallop, and a Grilled Jumbo Tiger Prawn Served with an Orange Fennel Beurre Blanc
- Grilled D'Anjou Pear Salad Baby Greens, Endive, Apples, Roasted Walnuts, and Maytag Blue Cheese,
- Tossed in a Pear Vinaigrette, Topped with Grilled D'Anjou Pear
- Lobster Risotto

Second Course

- Parmesan Crusted Chilean Sea Bass
- Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese Baked and Served with Mustard Sauce Served with Grilled Vegetables
- Australian Rack of Lamb Double Cut Lamb Chops Marinated in Rosemary Herb Seasoning Pan Seared and Roasted, Served with Yukon Gold Spinach Mashed Potatoes

- Canadian Lobster Tail 16 oz. Cold Water Lobster Tail Served with Drawn Butter and Shoestring Fries MKT
- Bone-In Filet 14oz Bone-In Filet Mignon Served with Shoestring Fries
- Bone-In Rib Chop Grilled 24oz Prime Bone-In Rib Chop Served with Yukon Gold Mashed Potatoes

Dessert

- Grand Marnier Crème Brulée Traditional Vanilla Bean Custard with a hint of Grand Marnier, Topped with Sliced Strawberries, Whipped Cream and a Caramelized Sugar Top

RESERVATIONS: To make reservations, please call (214) 459-1601, space is limited.

MEDIA CONTACT: Heather Spilsbury
310.359.500
hspilsbury@blazepr.com

###