



Group Dinner Menu

First Course Selections

Mixed Greens Salad

Tossed with our Balsamic Vinaigrette Dressing
or

The Grill Caesar Salad

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

Entrée Selections

Petite Filet Mignon

6 oz. Filet, Topped with Bordelaise Sauce
or

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Capers Sauce
or

Trout Amandine

Topped with Toasted Almonds and a Lemon Butter Sauce
or

Grilled Shrimp Pomodoro

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

*Vegetarian option available upon request

*Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables
Seafood Entree served with Rice and Mixed Vegetables*

Dessert Selections

Fresh Baked Cobbler of the Day

Topped with French Vanilla Ice Cream
or

Fudge Brownie Pie

Topped with French Vanilla Ice Cream, Candied Pecans and Caramel Sauce

50.00 per Guest

Plus 20% service charge & local sales tax



Classic Dinner Menu

Salad Selections

Vine Ripened Tomatoes and Mozzarella

Buffalo Mozzarella with Olive Oil and Fresh Basil

or

The Grill Chop Salad

Iceberg, Tomato, Red Onion, Crumble Bleu Cheese and Bacon
Served with Creamy Bleu Cheese Dressing

Entrée Selections

Filet Mignon

8oz. Filet, Served with a Bordelaise Sauce

or

Chicken Marsala

Chicken Medallions with Sautéed Mushrooms and a Marsala Sauce

or

Grilled Atlantic Salmon

Served with a Smoked Shiitake Mushroom Sauce

or

Braised Short Ribs

Topped with Carrots, Celery & Turnips

*Vegetarian option available upon request

*Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables
Seafood Entree served with Rice and Mixed Vegetables*

Dessert Selections

Double Fudge Chocolate Cake

or

House-Made Key Lime Pie

65.00 per Guest

Plus 20% service charge & local sales tax



Executive Dinner Menu

First Course Selections

Ahi Tuna Tartare

or

Jumbo Shrimp Cocktail

Served with our signature Cocktail Sauce

or

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entrée Selections

Filet Mignon

12 oz., Served with Bordelaise Sauce

or

USDA Prime New York Strip

16oz., Served with a Green Peppercorn Sauce

or

Blackened Ahi Tuna

Served with a Mango Relish

or

Grilled Herb Chicken Breast

Served with Shiitake Mushroom Sauce

or

Double-Cut Colorado Lamb Chops

Served with Roasted Garlic Mint Marsala Sauce

*Vegetarian option available upon request

Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables

Seafood Entree served with Rice and Mixed Vegetables

Dessert Selections

House-Made Key Lime Pie

or

Double Fudge Chocolate Cake

80.00 per Guest

Plus 20% service charge & local sales tax

[Private Dining and Special Events ♦ Phone: \(408\) 294-2244 ♦ Email: \[sanjoseevents@thegrill.com\]\(mailto:sanjoseevents@thegrill.com\)](#)



Prime Dinner Menu

Appetizer Selections

Ahi Tuna Tartare

or

Jumbo Shrimp Cocktail

Served with our signature Cocktail Sauce

Salad Selections

The Grill Chop Salad

Iceberg, Tomato, Red Onion, Crumble Bleu Cheese and Bacon
Served with Creamy Bleu Cheese Dressing

or

Vine Ripened Tomatoes and Mozzarella

Buffalo Mozzarella with Olive Oil and Fresh Basil

or

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entrée Selections

USDA Prime Bone-In “Kansas City” New York Strip

18oz., Served with a Green Peppercorn Sauce

or

Fresh Fish of the Day

Chef's Fresh Selection of the Day

or

Grilled Herb Chicken Breast

Served with Shiitake Mushroom Sauce

or

Double-Cut Colorado Lamb Chops

Served with Roasted Garlic Mint Marsala Sauce

Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables

Seafood Entree served with Rice and Mixed Vegetables

Dessert Selections

House-Made Strawberry Shortcake

or

Double Fudge Chocolate Cake

100.00 per Guest

Plus 20% service charge & local sales tax



The Perfect Pairing Menu

First Course

Lobster Ravioli

In a Creamy Provencal Sauce

White Oak, Chardonnay, Russian River, 2008

Second Course

Spinach Salad

With Pan Seared Brie & Goat Cheeses,
Grilled Red Onions, Green Apples and Vinaigrette Dressing
Joseph George, Sharks, Sauvignon Blanc, Napa Valley, 2008

Third Course

Grilled Colorado Lamb Chops

With a Grain Mustard Sauce, Sautéed Zucchini and Onions
Testarossa, Pinot Noir, Santa Barbara, 2009

Fourth Course

Intermezzo

Lemon Sorbet with a Limoncello floater

Fifth Course

Filet Mignon

Served with a Shiitake Mushroom and Sun-Dried Pesto Yukon Mashed Potatoes
La Rusticana d'Orsa, Cabernet Sauvignon Blend, Santa Cruz Mountains, 2006

Sixth Course

Pear Belle Helene

Poached Pear, Served with Vanilla Cream and Chocolate Sauce
Chateau D'Armajan, Sauternes, 2000

150.00 per Guest

Plus 20% service charge & local sales tax