
The GRILL
On Hollywood

Group Dinner Menu

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

First Course

The Grill Chop Salad

Crisp Iceberg Lettuce, Bacon, Red Onions, Cherry Tomatoes
and Crumbled Bleu Cheese in Creamy Bleu Cheese 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
Served with Chef's Vegetable

Charbroiled Atlantic Salmon

Served with Salsa Fresca and Chef's Vegetable

Charbroiled Skirt Steak

Marinated in Citrus Juices, Soy Sauce and Special Seasonings
Served with Chef's Vegetable

Grilled Shrimp Pomodoro

Fresh Tomato, Garlic and Basil, Topped with Grilled Shrimp

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

42.00 per Guest

Plus 20% service charge & local sales tax

The GRILL

On Hollywood

Classic Dinner Menu

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

First Course

The Grill Chop Salad

Crisp Iceberg Lettuce, Bacon, Red Onions, Cherry Tomatoes
and Crumbled Bleu Cheese in Creamy Bleu Cheese Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entree Selections

Roasted Brick Chicken

Served with Chef's Vegetable

Petite Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions
Served with Chef's Vegetable

Braised Short Ribs

Topped with Carrots, Celery and Turnips
Served with Chef's Vegetable

Fish of the Day

Fresh Fish Selection Served with Chef's Vegetable

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

Chocolate Mousse

Topped with Fresh Whipped Cream

48.00 per Guest

Plus 20% service charge & local sales tax

The GRILL

On Hollywood

Prime Dinner Menu

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

First Course

The Grill Chop Salad

Crisp Iceberg Lettuce. Bacon, Red Onions, Cherry Tomatoes
and Crumbled Bleu Cheese in Creamy Blue Cheese Dressing

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

Entree Selections

Petite Filet Mignon

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

Fresh Fish of the Day

Chef's Selection

Cedar Plank Atlantic Salmon

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

Double Cut Pork Chop

Topped with Washington Blackberry Sauce, Served with Sautéed Zucchini and Onions

Entrees Served with Chef's Seasonal Vegetable

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Cobbler of the Day

Topped with Fresh Whipped Cream

Chocolate Mousse Pie

Topped with Fresh Whipped Cream

56.00 per Guest

Plus 20% service charge & local sales tax



Executive Dinner Menu

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

First Course

Ahi Tuna Tartare

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entree Selections

Double Cut Lamb Chops

With Roasted Garlic Mint Sauce

Pan Fried Dover Sole

With Lemon Butter Sauce

Prime New York Strip Steak

16 oz. 28 Day Aged

Filet Mignon

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

Entrees Served with Chef's Seasonal Vegetable

**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse

Topped with Fresh Whipped Cream

Double Layer Chocolate Cake

Raspberry Puree and Fresh Whipped Cream

72.00 per Guest

Plus 20% service charge & local sales tax