



Group Luncheon Menu

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

Entree Selections

Grilled Lime Chicken Salad

Mixed Greens with Lime Chicken, Asparagus, Chopped Vegetables, Tomatoes, Avocado,
Fennel and Corn with Citrus Vinaigrette

Pepper Bacon Burger

Topped with Double Cheddar and Pepper Bacon
Served with Onion Rings

Tuna Melt Sandwich

Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese
Served with French Fries

Angel Hair Pasta Pomodoro

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

Dessert

Seasonal Sorbet

French Vanilla Ice Cream

20.00 per Guest

Plus 20% gratuity and local tax



Classic Luncheon 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
Crisp Romaine Lettuce, Tossed with Parmesan Cheese,
Garlic Croutons in our Caesar Dressing

Entree Selections

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

Pan Fried Trout Amandine
Topped with Lemon Butter Sauce and Chef's Vegetable

Charbroiled Skirt Steak
A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings
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

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

French Vanilla Ice Cream

27.00 per Guest
Plus 20% service charge & local tax



Prime Luncheon Menu

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

First Course

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

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

Entree Selections

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

Charbroiled Skirt Steak
A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings
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

Grilled Herb Chicken Breasts
Seasoned with Garlic, Herbs and Olive Oil
Served with Sliced Tomatoes and Fruit

Dessert

Fresh Baked Cobbler of the Day
Topped with Fresh Whipped Cream

Ghirardelli Chocolate Mousse
Served with Fresh Whipped Cream

35.00 per Guest

Plus 20% service charge & local tax