



ON • THE • ALLEY

Group Luncheon Menu

For any special requirements inquire with Special Event Manager.

Entree Selections

Parmesan Crusted Chicken Caesar

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

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

Ghirardelli Chocolate Mousse

Served with Fresh Whipped Cream

22.00 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 Greens

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, Served with Lemon Butter Caper Sauce
Served with Yukon Mashed Potatoes and Chef's Vegetable

Penne Pesto with Chicken

Penne Pasta Tossed with Chicken Breast, Basil and Pine Nuts in our Pesto Sauce

Pan Fried Idaho Trout Amandine

Served with Lemon Butter Sauce and Chef's Vegetable

Ahi Tuna Wrap

Seared Rare with Blackening Spices with Avocado, Lettuce, Tomato,
Cucumber and Wasabi. Wrapped in a Whole Wheat Tortilla.

Dessert

Ghirardelli Chocolate Mousse

Served with Fresh Whipped Cream

French Vanilla Ice Cream

32.00 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

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

Entrée Selections

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

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

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

38.00 per Guest

Plus 20% service charge & local tax