

DAILY GRILL®

Group Dinner Menu

For your party, please select Two Starters, Three Entrees and One Dessert.
For any special requests inquire with Special Event Coordinator.

Starters

Soup of the Day
Made Fresh Daily

Daily Grill Mixed Green Salad
Creamy Italian Dressing

Caesar Salad
Hearts of Romaine, Crispy Croutons, Tossed in our Caesar Dressing

Entrée Selections

Grilled Herb Chicken Breasts
Boneless Skinless Chicken Breasts, Charbroiled with Garlic and Herbs,
Served with Spinach and Grilled Spring Vegetables

Blackened Ahi Tuna Salad
Served Rare and Sliced, Served over Mixed Greens, Artichoke Hearts, Green Beans, Julienne Carrots,
Sliced Almonds and Red Peppers, Tossed in a Asian Ginger Dressing

Daily Grill Meatloaf
A Daily Grill Specialty, Topped with Mushroom Sauce,
Served with Red Skin Mashed Potatoes & Chef's Vegetables

Charbroiled Atlantic Salmon
Charbroiled and Served with Salsa Fresca on the side
Served with Steamed Potatoes & Chef's Vegetable

Grilled Shrimp Pomodoro
Grilled Shrimp, Tossed with Angel Hair Pasta,
Chopped Fresh Tomato, Garlic, Basil, and Olive Oil

**Grilled Vegetable Plate available upon request*

Desserts

Seasonal Fruit Cobbler
Topped with French Vanilla Ice Cream

Ghirardelli Chocolate Mousse Pie

25.00 per Guest
Plus 20% gratuity and local tax

DAILY GRILL®

Supper Club Menu

Supper Club Menu varies. Please inquire for current menu choices.
Options include: Starter, Entree, and choice of Dessert or Wine.

Sample Supper Club Menu:

Starter

Soup of the Day
Made Fresh Daily

Daily Grill Mixed Green Salad
Creamy Italian Dressing

Caesar Salad
Hearts of Romaine, Crispy Croutons Tossed in our Caesar Dressing

Entrée Selection

Pan Fried Petrale Sole
Lemon Butter Sauce with Steamed Spinach and Red Potatoes

Parmesan Crusted Alaskan Halibut
Served with a Mustard Sauce and Grilled Spring Vegetables

Filet Mignon with a Bleu Cheese Herb Crust
Served with Spinach Mashed Potatoes and Bordelaise Sauce

Dessert

Chef's Dessert Selection
or
Featured Wine by the Glass

28.00 per Guest
Plus 20% gratuity and local tax

DAILY GRILL®

Classic Dinner Menu

For your party, please select Two Starters, Three Entrees and One Dessert.
For any special requests inquire with Special Event Coordinator.

Starters

Caesar Salad

Hearts of Romaine, Crispy Croutons Tossed in our Caesar Dressing

The Grill Chop Salad

Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing

Maryland Crab Cake

Jumbo Lump Blue Crab, Seasoned with Old Bay, Served with a Shallot White Wine Reduction

Entrée Selections

Charbroiled Skirt Steak

A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings
Served with Red Skin Mashed Potatoes and Chef's Vegetable

Chicken Piccata

Thin Sliced Chicken Breast Medallions, Topped with Lemon Butter Caper Sauce,
Served with Red Skin Mashed Potatoes & Chef's Vegetable

Baked Idaho Trout Stuffed with Crab

Fresh Idaho Trout with Jumbo Lump Crab, Topped with Roasted Hazelnut Lemon-Butter Sauce,
Served with Steam Red Potatoes & Chef's Vegetable

Cedar Plank Atlantic Salmon

Fresh Salmon Filet, Baked with Citrus BBQ Glaze Served with
Steamed Red Potatoes and Chef's Vegetable

Grilled Shrimp Pomodoro

Grilled Shrimp, Tossed with Angel Hair Pasta, Chopped Fresh Tomato, Garlic, Basil, and Olive Oil

**Grilled Vegetable Plate available upon request*

Desserts

Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

Fudge Brownie Pie

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

32.00 per Guest

Plus 20% gratuity and local tax

DAILY GRILL®

Prime Dinner Menu

For your party, please select Two Starters, Three Entrees and One Dessert.
For any special requests inquire with Special Event Coordinator.

Starters

The Grill Chop Salad

Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Sea Scallops

Pan-Seared with an Orange Fennel Beurre Blanc Sauce

Entrée Selections

Charbroiled Rib Eye Steak

16oz. USDA Angus Beef Aged 28 Days,
Served with Shoestring Potatoes and Chef's Vegetable

Petite Filet Mignon

Topped with Bordelaise Sauce and Boef Onions
Served with Red Skin Mashed Potatoes and Chef's Vegetable

Maryland Crab Cakes

Jumbo Lump Blue Crab, Seasoned with Old Bay,
Served with a Shallot Wine Reduction and Shoestring Potatoes

Cedar Plank Atlantic Salmon

Fresh Salmon Filet, Baked with Citrus BBQ Glaze
Served with Steamed Red Potatoes & Chef's Vegetable

Blackberry Pork Chop

16oz Double Cut Chop with Washington Blackberry Sauce
Served with Red Skin Mashed Potatoes, Sautéed Zucchini, Apples and Onions

**Grilled Vegetable Plate available upon request*

Desserts

Seasonal Fruit Cobbler

Topped with French Vanilla Ice Cream

Fudge Brownie Pie

Topped with Vanilla Ice Cream, warm Carmel and Chocolate Sauce and Candied Pecans

40.00 per Guest

Plus 20% gratuity and local tax