

DAILY GRILL®

Chef Lunch Menu

Please select choice of Three Entrees.

For any special requirements inquire with Special Event Coordinator.

Entrée Selections

Charbroiled Chicken or Parmesan Chicken Caesar Salad

Fresh Romaine, Parmesan and Croutons, Tossed in our Caesar Dressing and Topped with Charbroiled Chicken Breast or Parmesan Crusted Chicken

Santa Fe Chicken Wrap

Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers, Queso Fresco and Chipotle Aioli, Wrapped in a Whole Wheat Tortilla

Angel Hair Pasta Pomodoro

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

**Vegetarian Dish Option*

Pepper Bacon Burger

8 oz. Certified Angus Beef with Cheddar Cheese, Peppered Bacon and Thousand Island, Served with Lettuce, Tomato, Sliced Onion on Sesame Seed Bun

California Turkey Melt

Peppered Turkey Breast, Grilled with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough

Desserts

Fresh Baked Cookies and Brownies

For Table to Share

15.00 per Guest

Plus 20% gratuity and local tax

*Includes House Brewed Iced Tea, Fountain Soda or Coffee

DAILY GRILL®

Classic Lunch Menu

Please select choice of Three Entrees.

For any special requirements inquire with Special Event Coordinator.

Entrée Selections

Charbroiled Chicken or Blackened Salmon Caesar Salad

Fresh Romaine, Parmesan and Croutons, Tossed in our Caesar Dressing and Topped with Charbroiled Chicken Breast or Blackened Salmon

Grilled Herb Chicken Breasts

Boneless Skinless Chicken Breasts, Charbroiled with Garlic and Herbs, Served with Fresh Fruit and Sliced Tomatoes

Grilled Shrimp Pomodoro

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

Blackened Ahi Tuna Wrap

Served rare with blackening spices with Avocado, Lettuce, Tomato, Cucumber and a Wasabi Aioli Wrapped in a Whole Wheat Tortilla Served with Asian style Slaw

Daily Grill Meatloaf

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

**Grilled Vegetable Plate available upon request*

Desserts

Fresh Baked Cookies and Brownies

For Table to Share

18.00 per Guest

Plus 20% gratuity and local tax

*Includes House Brewed Iced Tea, Fountain Soda or Coffee

DAILY GRILL®

Prime Lunch Menu

Please select choice of Three Entrees.

For any special requirements inquire with Special Event Coordinator.

Entrée Selections

Spinach Salad with Blackened Shrimp

Fresh Baby Spinach, Sliced Mushrooms, Red Onion and Egg,
Tossed with a warm Bacon Walnut Vinaigrette and Topped with Four Blackened Shrimp

Grilled Herb Chicken Breasts

Boneless Skinless Chicken Breasts, Charbroiled with Garlic and Herbs,
Served with Fresh Fruit and Sliced Tomatoes

Pan-Seared Atlantic Salmon

Seared Atlantic Salmon on Top of Sautéed Spinach and Shiitake Mushrooms,
Finished with Lemon Butter Sauce

Grilled Shrimp Pomodoro

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

Daily Grill Meatloaf

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

**Grilled Vegetable Plate available upon request*

Desserts

Fresh Baked Cookies and Brownies

For Table to Share

21.00 per Guest

Plus 20% gratuity and local tax

*Includes House Brewed Iced Tea, Fountain Soda or Coffee