



# 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 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



## 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 Salmon**

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

#### **Grilled Shrimp Pomodoro**

Grilled Shrimp, Tossed in 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 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

# **DAILY GRILL®**

## **Executive 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

#### **Filet Mignon & Lobster**

Petite Filet with ½ pound Cold Water Lobster Tail  
Served with Cream Spinach

#### **Maryland Crab Cakes**

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

#### **Cedar Plank 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

**55.00 per Guest**

Plus 20% gratuity and local tax