



Grilling Menu

**AUTHENTIC, AWARD-WINNING GRILLING
OPTIONS TO CHOOSE FROM**

ON THE GRILL

Grilled to Perfection over 100% Natural Hardwood

GRILLED HAND-CUT RIB STEAKS

Succulent Certified Black Angus

SALMON, TUNA, MAHI MAHI, SWORDFISH

Served with a Choice of Fruit Chutney

GRILLED PORTOBELLO MUSHROOMS

With Fire-Roasted Tricolor Peppers

GRILLED CHICKEN BREAST

With a Lemon-Pepper Crust

THE SALAD BAR

HERB-ROASTED POTATOES AND GREEN BEANS

With Fire-Roasted Peppers

CALIFORNIA MIXED GREENS

With a Choice of Dressing

PENNE PASTA

With Sun-Dried Tomatoes and a Chiffonade of Fresh Basil

ROASTED VEGETABLE ANTIPASTO

Balsamic Roasted Vegetables
Eggplant, Zucchini, Yellow Squash, Bermuda Onions,
Tricolor Peppers, Portobello Mushrooms

PASTA PRIMAVERA

Penne Pasta, Seasonal Vegetables
Tossed in a White Balsamic Vinaigrette

DIJON COLESLAW

Shredded Cabbage, Dijon Mustard, Mayonnaise, Honey

CAPRESE PLATTER

Sliced Heirloom Tomatoes with Mozzarella
Drizzled with a Basil-Infused Balsamic Vinaigrette

ISRAELI COUSCOUS

With a Medley of Seasonal Vegetables
Roma Tomato & Cucumber Salad

ROMA TOMATO & CUCUMBER SALAD

Striped English Cucumbers and Tricolor Grape Tomatoes
Drizzled with a Balsamic Vinaigrette

GARDEN SALADS

MIXED BABY GREENS & ROASTED BEET SALAD

With Dried Cranberries and Goat Cheese and a Balsamic Vinaigrette

BABY SPINACH SALAD AND SHAVED PARMESAN CHEESE

Sprinkled with Raspberry Vinaigrette

BABY ARUGULA, ENDIVE, AND RADICCHIO

With a Balsamic Vinaigrette Dressing

+More

OPTIONAL GRILLING ITEMS

Miniature Sliders
Cedar-Planked Salmon
Jamaican Jerk Chicken
Swordfish with Ginger Sauce
Portobello Burgers
Marinated Flank Steak
Black Angus Skirt Steak
New York Strip Steak
Gourmet Black Angus Burgers
BBQ Shrimp
Grilled Pineapple
Grilled or Steamed Lobster
Grilled Clams
Tuna Steak with Wasabi
+More

Please Contact Us for a Complete List of Our Offerings