



Group Lunch Menu I

Best menu to use if you want
to complete lunch in 45 minutes –1 hour

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

Original Beef Dip Sandwich

Served Sliced Thin with Au Jus, on a sourdough roll with hot mustard sauce

Angel Hair Pasta Pomodoro

Angel Hair Pasta tossed with chopped tomato,
garlic, basil and extra virgin olive oil

Dessert

Fresh Baked Cookies and Brownies

For the Table to Share

\$18.95 Per Person

plus 20% gratuity and local sales tax

Add Unlimited House Brewed Iced Tea, Fountain Soda
or Coffee for \$3 per person



Group Lunch Menu II

Please select choice of 3 entrees and 1 dessert
For Parties over 40 guests, please select choice of 2 entrées and 1 dessert

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

Daily Grill Meatloaf

A Daily Grill specialty, Topped with our Mushroom Sauce and Served with Mashed Potatoes and Chef's Vegetable

Grilled Herb Chicken Breasts*

Grilled Skinless Chicken Breasts, Seasoned with Herbs and Served with Fresh Fruit and Sliced Tomatoes (*Calories, 491 & Fat, 7.5 grams)

Penne Pesto Pasta

Tossed with Basil, Pine Nuts and Garlic in our Pesto Sauce

Desserts

French Vanilla Ice Cream Ghirardelli Chocolate Mousse

\$19.95 Per Person

plus 20% gratuity and local sales tax

Add House Brewed Iced Tea, Fountain Soda or Coffee for \$3 per person
Add Choice of Soup or Mixed Green Salad to start for \$4 per person



Classic Lunch Menu

Please select choice of 3 entrees and 1 dessert
For Parties over 40 guests, please select choice of 2 entrées and 1 dessert

First Course

Soup of the Day

Made Fresh Daily

-OR-

Mixed Green Salad

Five mixed Lettuces, tossed with Carrots,
Tomatoes, Radishes and Mushrooms in Creamy Italian Dressing

Entrée Selections

Grilled Herb Chicken Breasts*

Grilled Skinless Chicken Breasts, Seasoned with Herbs and Served with Fresh Fruit and Sliced Tomatoes (*Calories, 491 & Fat, 7.5 grams)

Daily Grill Meatloaf

A Daily Grill specialty, Topped with our Mushroom Sauce and Served with Mashed Potatoes and Chef's Vegetable

Charbroiled Salmon

Fresh Salmon, Charbroiled and served with Salsa Fresca, Served with Steamed Red Potatoes and Chef's Vegetable

Pan Fried Idaho Trout

Sautéed and topped with Lime Butter Sauce,
Served with Steamed Red Potatoes and Chef's Vegetable

Penne Pesto with Chicken

Penne Pasta tossed with Diced Grilled Chicken Breast,
Pine Nuts and Basil in our Pesto Sauce

Desserts

French Vanilla Ice Cream
Ghirardelli Chocolate Mousse

\$24.95 Per Person

plus 20% gratuity and local tax

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Chef's Luncheon Menu

Please select choice of 3 entrees and 1 dessert
For Parties over 40 guests, please select choice of 2 entrées and 1 dessert

First Course

Soup of the Day

Made fresh daily

-or-

Caesar Salad

Crisp Romaine, Parmesan and croutons
tossed in our Caesar Dressing

Entrée Selections

Chicken Piccata

Tender Chicken Breast Medallions, Topped with Lemon Butter Caper Sauce
Served with Red Skin Mashed Potatoes and Chef's Vegetable

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

Cedar Plank Salmon

Baked with BBQ Citrus Glaze
Served with Steamed Red Potatoes and Chef's Vegetable

Fish & Chips

Fresh English Sole, Coated with Panko Bread Crumbs
on a bed of shoestring potatoes with remoulade sauce, Malt Vinegar and Cole Slaw

Grilled Shrimp Pomodoro

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

Desserts

Ghirardelli Chocolate Mousse Seasonal Crème Brûlée

\$29.95 Per Person

plus 20% gratuity and local sales tax

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Executive Luncheon Menu

Please select choice of 3 entrees and 1 dessert
For Parties over 40 guests, please select choice of 2 entrées and 1 Dessert

First Course

Shrimp Cocktail

Served with Tangy Cocktail Sauce

-or-

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Entrée Selections

New York Strip Steak

Angus Beef Aged 28 Days Served with Shoestring Fries and Chef's Vegetable

Chicken Piccata

Tender Chicken Breast Medallions, Topped with Lemon Butter Caper Sauce
Served with Red Skin Mashed Potatoes and Chef's Vegetable

Cedar Plank Salmon

Baked with BBQ Citrus Glaze
Served with Steamed Red Potatoes and Chef's Vegetable

Petite Filet Mignon

Topped with a turned Mushroom Cap, Green Peppercorn Sauce and
Served with Mashed Potatoes and Chef's Vegetable

Grilled Shrimp Pomodoro

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

Desserts

New York Cheesecake Ghirardelli Chocolate Mousse

\$39.95 Per Person

plus 20% gratuity and local sales tax