



## **Group Dinner Menu**

*For Parties up to 40 guests, please select choice of (2) starters, (3) entrées and (1) dessert  
For Parties over 40 guests, please select (1) starter, (2) entrées and (1) dessert*

### **Starters**

**Soup of the Day** Made Fresh Daily

**Daily Grill Mixed Green Salad** With 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 Red Skin Mashed Potatoes and Tomato Provençal

#### **Pan Fried Idaho Trout**

Lightly Floured, Pan Seared and Topped with Lime Butter Sauce Served with  
Steamed Red Potatoes and Chef's Vegetable

#### **Daily Grill Meatloaf**

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

#### **Charbroiled Atlantic Salmon**

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

#### **Grilled Shrimp Pomodoro**

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

### **Desserts**

**Seasonal Sorbet**

**French Vanilla Ice Cream**

**Ghiradelli Chocolate Mousse**

**\$32 Per Person**

plus 20% gratuity and local tax



## Classic Dinner Menu

*For Parties up to 40 guests, please select choice of (2) starters, (3) entrees and (1) dessert  
For Parties over 40 guests, please select (1) starter, (2) entrees and (1) dessert*

### Starters

**Soup of the Day** Made Fresh Daily

**Caesar Salad** – Hearts of Romaine, Crispy Croutons tossed in our Caesar Dressing  
**Spicy Pecan, Gorgonzola and Endive Salad** - Tossed in Walnut Oil Vinaigrette

### Entrée Selections

#### Charbroiled Skirt Steak

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

#### Chicken Piccata

Topped with Lemon Butter Caper Sauce, Served with Mashed 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

#### Pan Fried Idaho Trout

Lightly Floured, Pan Seared and Topped with Lime Butter Sauce 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

#### Filet Mignon

Topped with Red Wine Sauce and Boef Onions  
Served with Red Skin Mashed Potatoes and Chef's Vegetable (add \$7 per person for this option)

### Desserts

**Ghiradelli Chocolate Mousse**  
**Seasonal Fruit Cobbler** Topped with whipped cream

**\$40 Per Person**

plus 20% gratuity and local sales tax

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## **Prime Dinner Menu**

*For Parties up to 40 guests, please select choice of (2) starters, (3) entrees and (1) dessert  
For Parties over 40 guests, please select (1) starter, (2) entrees and (1) dessert*

### **Starters**

#### **Manhattan Clam Chowder**

**Shrimp Cocktail** –Served with Tangy Cocktail Sauce

**Spicy Pecan, Gorgonzola and Endive Salad** - Tossed in Walnut Oil Vinaigrette

### **Entrée Selections**

#### **Charbroiled Rib Eye Steak**

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

#### **Filet Mignon**

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

#### **Charbroiled Atlantic Salmon**

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

#### **Crab Cakes**

Fresh Jumbo Lumbo Crab, seasoned with Old Bay,  
Served with Shallot Red Wine Sauce, Shoestring Potatoes and Cole Slaw

#### **Blackberry Pork Chop**

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

### **Desserts**

#### **New York Cheesecake**

#### **Ghiradelli Chocolate Mousse**

**Seasonal Fruit Cobbler** Topped with whipped cream

### **\$50 Per Person**

plus 20% gratuity and local sales tax

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## **Chef's Dinner Menu**

*For Parties up to 40 guests, please select (1) starter, (2) Salads, (3) entrées and (1) dessert  
For Parties over 40 guests, please select (1) starter, (1) Salad, (2) entrées and (1) dessert*

### **Starters**

**Shrimp Cocktail** Served with Tangy Cocktail Sauce  
**Jumbo Lump Crab Cake** with Beurre Blanc Sauce

### **Salads**

**Soup of the Day** Made Fresh Daily  
**Caesar Salad** Hearts of Romaine, Crispy Croutons tossed in our Caesar Dressing  
**Spicy Pecan, Gorgonzola and Endive Salad** tossed in Walnut Oil Vinaigrette

### **Entrée Selections**

**Charbroiled Rib Eye Steak**  
16oz. Angus Beef Aged 28 Days, Served with Shoestring Potatoes and Chef's Vegetable

**Grilled Maine Lobster Tail and Petite Filet Mignon**  
6 oz. cold water lobster tail and Petite Filet  
topped with Bordelaise Sauce and Boef Onions Served with Grilled Asparagus

**New York Pepper Steak**  
Angus Beef Aged 28 days, with cracked pepper, bacon and onion  
Served with Mashed Potatoes and Chef's Vegetable

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

**Baked Trout stuffed with Crab**  
Fresh Trout with Jumbo Lump Crab, Topped with Roasted Hazelnut Lemon Butter Sauce  
Served with Steamed Red Potatoes & Chef's Vegetable

### **Desserts**

**Ghiradelli Chocolate Mousse**  
**New York Cheesecake** with Strawberry Sauce

**\$65 Per Person**

plus 20% gratuity and local sales tax

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## **Passed Hors D'oeuvres**

Passed during Pre-Dinner reception

**Please select (3) of the following  
for an additional \$7 per person:**

Garlic Cheese Toast Points  
Chicken Satay with ginger-peanut sauce  
Popcorn Shrimp with Cajun tartar sauce  
Quesadillas with Guacamole and Sour Cream  
Bruschetta with Chopped Tomatoes, garlic and olive oil  
Endive Spear with Spicy Pecans, Gorgonzola and diced Endive  
Mushrooms Stuffed with Spinach, Artichoke and Parmesan Cheese

**Please select (3) of the following  
for an additional \$10 per person:**

Marinated Skirt Steak Satay  
Baby Crab Cakes with spicy aioli  
Chicken Satay with ginger-peanut sauce  
Coconut Fried Shrimp with Mango salsa  
Endive Spear with Spicy Pecans, Gorgonzola and diced Endive  
New York Pepper Steak on Crostini with Baked Blue Cheese Crust  
Smoked Salmon on Gourmet Crackers with Crème Fraiche and Chives

Please note: these options and pricing available only when added to a pre-selected lunch or dinner menu. Gratuity and Tax Additional