



SAMPLE LUNCH MENU

\$24 per person

Includes choice of soft drink, iced tea, or coffee

STARTER *(Choose one)*

Mixed Green Salad

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette

Grille 29 Caesar Salad

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan

ENTRÉE

(Choice of)

Chicken Parmesan

Fresh chicken breast oven baked with Italian bread crumbs over cavatapi pasta and marinara with melted mozzarella

Fresh Tilapia

Pan seared, served with Chef's white corn cheese grits and seasonal vegetables, finished with a Bay Shrimp butter sauce

6 oz. USDA Choice Sliced Sirloin

Finished with a wild mushroom ragout and served with garlic mashed potatoes and fresh green beans

DESSERT

Warm Sour Cream Fudge Cake

Served with vanilla bean ice cream, finished with a warm chocolate sauce

Executive Chef Chris McDonald

**Vegetarian entrée available upon request*

***Price does not include 20% service charge*



SAMPLE DINNER MENU

\$39 per person

Includes choice of soft drink, iced tea, or coffee

STARTER *(Choose one)*

Mixed Green Salad

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette

Grille 29 Caesar Salad

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan

ENTRÉE *(Choose one)*

Chicken Divine

Thin chicken breast sautéed golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over cavatapi pasta

6 oz Center Cut Filet Mignon

Served with garlic mashed potatoes and fresh seasonal vegetables, finished with a demi glace

Salmon Brulée

Served with white corn cheese grits and fresh seasonal vegetables, finished with a brulée sauce

DESSERT

Warm Sour Cream Fudge Cake

Served with vanilla bean ice cream, finished with a warm chocolate sauce

Executive Chef Chris McDonald

**Vegetarian entrée available upon request*

***Price does not include 20% service charge*



SAMPLE DINNER MENU

\$49 per person

Includes choice of soft drink, iced tea, or coffee

SOUP *(Choose one)*

Lobster Bisque | French Onion

STARTER *(Choose one)*

Mixed Green Salad

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette

Grille 29 Caesar Salad

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan

ENTRÉE *(Choose one)*

Chicken Divine

Thin chicken breast sautéed golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over cavatapi pasta

Center Cut 10 oz Filet Mignon

Served with garlic mashed potatoes and fresh seasonal vegetables, finished with demi glace

Sesame Seared Tuna Mignon

Lightly seared Pacific Ahi sushi grade tuna coated with sesame seeds and served with a citrus soy and sticky rice

DESSERT *(Choose one)*

Warm Sour Cream Fudge Cake

Served with vanilla bean ice cream, finished with a warm chocolate sauce

Grille 29 Cheesecake *(Chef's Selection)*

Chocolate Soufflé

A warm fluffy souffle topped with brandy cream sauce

Tiramisu Tower

Surrounded by an espresso anglaise and chocolate mocha beans

Executive Chef Chris McDonald

**Vegetarian entrée available upon request **Price does not include 20% service charge*



SAMPLE DINNER MENU

\$59 per person

Includes choice of soft drink, iced tea, or coffee

CHEF'S CHOICE OF HORS D'OEUVRES

SOUP *(Choose one)*

Lobster Bisque | French Onion

STARTER *(Choose one)*

California Mixed Green Salad

Fresh greens, cucumber, heirloom tomatoes and homemade croutons with sunflower vinaigrette

Grille 29 Caesar Salad

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan

ENTRÉE *(Choose one)*

Chicken Divine

Thin chicken breast sautéed golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over cavatapi pasta

Center Cut 10 oz Filet Mignon & Broiled Rock Lobster

Served with garlic mashed potatoes and fresh seasonal vegetables, finished with demi glace

Fresh Black Grouper Oscar

Served with jumbo lump crab meat, white corn cheese grits and fresh seasonal vegetables, finished with hollandaise

14 oz Center Cut Duroc Pork Chop

Organic pork chop porterhouse grilled and served with cranberry apple compote, garlic mashed potatoes, and seasonal vegetables

DESSERT

Crème Brulée Trio | Warm Sour Cream Fudge Cake | Banana Soufflé
Raspberry Truffle Cake | Tiramisu Tower | Chocolate Peanut Butter Truffle
Caramel Mousse Pyramid | Grille 29 Cheesecake | Chocolate Soufflé

Executive Chef Chris McDonald

**Vegetarian entrée available upon request **Price does not include 20% service charge*



HORS D'OEUVRES

HOT HORS D'OEUVRES

	50 Pieces	100 Pieces
Stuffed Mushrooms	100	175
Pigs in a Blanket	95	165
Scallops and Bacon	125	225
Coconut Shrimp with Honey Mustard Sauce	152	275
Chicken Fingers with a Remoulade Sauce	100	175
Crispy Spring Rolls served with chili Sauce	100	175
Dijon Chicken Skewers	110	195
Chicken Saté with a Thai Peanut Sauce	100	175
Swedish Meatballs	100	175

COLD HORS D'OEUVRES

	50 Pieces	100 Pieces
Fresh Jumbo Gulf Shrimp Served with cocktail sauce and lemon	152	275
Sliced Tuna Tataki Served with ponzu, ginger and wasabi	152	275
Marinated & Grilled Pork Tenderloin Served on a crouton with Cajun mayo	105	185
Potato Topped with Sour Cream & Caviar	105	185
Sliced Smoked Salmon Side With cream cheese, red onions and capers	105 <i>1/2 Side</i>	185 <i>Whole</i>
Fresh Buffalo Mozzarella On French bread with Roma tomatoes, olive oil and basil	105 <i>Small</i>	185 <i>Large</i>
Brie en Croute	100 <i>Sm. wheel</i>	175 <i>Lg. wheel</i>

Firecracker Shrimp	4.95	per person
Firecracker Chicken	3.95	per person
Lobster Mashed Potato Martinis	3.00	per person
Gazpacho Shooters with Lump Crab	2.50	per person
Filet Mignon Sliders With rosemary mayonnaise	2.50	per person
Mini Crab Salad Croissants	2.50	per person
Vegetable Crudite	2.00	per person
Fruit and Assorted Cheese Tray	2.50	per person
Deluxe Nuts	15.00	per pound

MINI DESSERTS

	50 Pieces	100 Pieces
Cheesecake Bites	100	175
Chocolate Peanut Butter Truffle Bites	100	175
Chocolate Covered Assorted Fruit and Goodies Strawberry, Banana, Marshmallow, Pretzrl, Graham Cracker	100	175
<i>Chocolate fountain available for an additional charge</i>		
Mini Crème Brulée	3.00	per person