



## 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

#### **Beef Bourguignon**

Butcher's tender braised in red wine with celery, carrots and mushrooms with a flaky pastry crust

### **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 SELECTIONS

### HOT HORS D'OEUVRES

	<i>50 Pieces</i>	<i>100 Pieces</i>
Stuffed Mushrooms	87.50	175.00
Pigs in a Blanket	82.50	165.00
Mini Beef Kabob	125.00	250.00
Scallops and Bacon	112.50	225.00
Coconut Shrimp with Honey Mustard Sauce	137.50	275.00
Chicken Fingers with a Remoulade Sauce	87.50	175.00
Brie en Croute	87.50	175.00
Crispy Spring Rolls served with chili Sauce	87.50	175.00
Dijon Chicken Skewers	97.50	195.00
Mini Quiche Lorraine	87.50	175.00
Chicken Saté with a Thai Peanut Sauce	87.50	175.00
Swedish Meatballs	87.50	175.00

### COLD HORS D'OEUVRES

	<i>50 Pieces</i>	<i>100 Pieces</i>
Fresh Jumbo Gulf Shrimp Served with Cocktail Sauce & Lemon	137.50	275.00
Smoked Salmon Mousse Served on Cucumber with Dill	92.50	185.00
Marinated & Grilled Pork Tenderloin Served on a crouton with Cajun mayo	92.50	185.00
Potato Topped with Sour Cream & Caviar	92.50	185.00
Sliced Smoked Salmon Side With cream cheese and capers	92.50	185.00
Fresh Buffalo Mozzarella On French bread with Roma tomatoes, olive oil & basil	92.50	185.00
Antipasto Tray	2.75	per person
Vegetable Crudite	2.00	per person
Assorted Cheese Tray	2.50	per person
Deluxe Nuts	15.00	per pound