



GRANT GRILL





Create your Experience

Thank you for your interest in hosting an event at The Grant Grill!

Please consider the following menu options as a guide in creating the ideal culinary experience for your lunch.

Choose from the options provided or allow us to create a menu proposals that fits your budget and cravings.

Please know that our menu options are subject to change, based upon seasonal availability of ingredients.

Menu Guide

For Groups up to 12 guests: Please select a choice of 2 starters, 4 entrees and (optional) 2 desserts.

13 guests or more: Please select 2 starters, 3 entrees and (optional) 2 desserts.

20 Guests or more: Please select one Starter, a choice of 3 entrees and (optional) one dessert choice.

30 Guests or more: Please select one Starter, a choice of 2 entrees and (optional) one dessert choice.

Lunch Menus are available Monday-Friday only.

PREMIER MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

First Course Options:

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry
Soup of the Season, Prepared Daily
Caesar Salad, Romaine Hearts, Garlic Croutons, Parmesan Reggiano, White Anchovy

Entrée Options:

Open Face Roasted Butternut Squash, Chorizo Sausage, Caramelized Onion Fig Butter
Arugula, Toasted Pecans, Sherry Vinaigrette, Fig Bread, Served with Housemade Chips

Roasted Turkey, Fromage d' Affinois, Arugula, Apple Butter, Sourdough Bread,
Served with Housemade Chips

House Made Tuna Melt Sandwich, Celery, Red Onion, Chives, Parsley, Havarti Cheese,
Arugula, Marble Rye Bread, Served with Housemade Chips

Chicken Cobb Salad, Airline Chicken, Heirloom Tomatoes, English Cucumbers,
Applewood Smoked Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Pappardelle Pasta, Wild Mushrooms, Parsnips, Roasted Garlic,
Walnuts, Burrata Cheese, Parsley, Thyme

Falafel, Farmer's Market Cucumbers, Grilled Baby Eggplant, Mint Yogurt, Romesco, Watercress

Dessert Options:

Persimmon S'mores, Persimmon Cake, Chocolate Persimmon Puree,
Ginger Marshmallow, Gingersnap

Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel

Chocolate Hazelnut Torte, White Chocolate Mousse,

Salted Hazelnut Meringue Cassis, Fresh Cherries

Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

2 Course - \$30 per person / 3 Course - \$40 per person
+ Tax and Gratuity

DELUXE MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

First Course Options:

Tender Petite Artisan Greens, Baby Heirloom Tomatoes, Grilled Corn, Red Bell Peppers, Fine Herbs,
Roasted Farmers Market Onions, Shallot Vinaigrette

Tomato Bruschetta, House Grilled Focaccia

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry

Soup of the Season, Prepared Daily

Caesar Salad, Romaine Hearts, Garlic Croutons, Parmesan Reggiano, White Anchovy

Entrée Options:

House Ground Cheeseburger, Tillamook Cheddar, Pickled Red Onion, Lettuce,
Apple Wood Smoked Bacon & Spread on Brioche Bun, Served with Housemade Chips

Braised Lamb Shank, Pan Fried Grit Cake, Cauliflower Florets, Lamb Jus

Stuffed Chicken Breast, Celery Root, Dried Cranberry and Chestnut Focaccia Stuffing, Black Garlic
Potato Gratin, Sautéed Spinach

Open Face Roasted Butternut Squash, Chorizo Sausage, Caramelized Onion Fig Butter
Arugula, Toasted Pecans, Sherry Vinaigrette, Fig Bread, Served with Housemade Chips

Roasted Turkey, Fromage d' Affinois, Arugula, Apple Butter, Sourdough Bread,
Served with Housemade Chips

House Made Tuna Melt Sandwich, Celery, Red Onion, Chives, Parsley, Havarti Cheese,
Arugula, Marble Rye Bread, Served with Housemade Chips

Chicken Cobb Salad, Airline Chicken, Heirloom Tomatoes, English Cucumbers,
Applewood Smoked Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Pappardelle Pasta, Wild Mushrooms, Parsnips, Roasted Garlic,
Walnuts, Burrata Cheese, Parsley, Thyme

Falafel, Farmer's Market Cucumbers, Grilled Baby Eggplant, Mint Yogurt, Romesco, Watercress

Dessert Options:

Persimmon S'mores, Persimmon Cake, Chocolate Persimmon Puree,
Ginger Marshmallow, Gingersnap

Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel

Chocolate Hazelnut Torte, White Chocolate Mousse,

Salted Hazelnut Meringue Cassis, Fresh Cherries

Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

2 Course - \$40 per person / 3 Course - \$50 per person
+ Tax and Gratuity

PLATINUM MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

Shared Starter:
(served on the table upon arrival)

Artisan Cheese & Local Meat Tray, Hard, Soft and Blue Cheese, Prosciutto, Salami, Accoutrements

First Course Options:

Cochinita Pibil Sliders, Queso Fresco, Pickled Onion, Fresh Oregano, Citrus Aioli, Sweet Roll

Bourbon Apple Salad, Honeynut Squash, Valdeon Blue Cheese, Pear Puree,
Salanova Lettuce, Celery, Apple Cider Vinaigrette

Tender Petite Artisan Greens, Baby Heirloom Tomatoes, Grilled Corn, Red Bell Peppers, Fine Herbs,
Roasted Farmers Market Onions, Shallot Vinaigrette

Tomato Bruschetta, House Grilled Focaccia

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry

Soup of the Season, Prepared Daily

Caesar Salad, Romaine Hearts, Garlic Croutons, Parmesan Reggiano, White Anchovy



PLATINUM MENU CONT.

Entrée Options:

Roasted New York Steak Salad, Grilled Romaine Lettuce, Hearts of Palm,
Gribiche, Fried Poached Egg

Wild Scottish Salmon, Pancetta Fennel Cannellini Bean Whole Grain Mustard Ragu, Brussel Sprout

House Ground Cheeseburger, Tillamook Cheddar, Pickled Red Onion, Lettuce,
Apple Wood Smoked Bacon & Spread on Brioche Bun, Served with Housemade Chips

Braised Lamb Shank, Pan Fried Grit Cake, Cauliflower Florets, Lamb Jus

Stuffed Chicken Breast, Celery Root, Dried Cranberry and Chestnut Focaccia Stuffing, Black Garlic
Potato Gratin, Sautéed Spinach

Open Face Roasted Butternut Squash, Chorizo Sausage, Caramelized Onion Fig Butter
Arugula, Toasted Pecans, Sherry Vinaigrette, Fig Bread, Served with Housemade Chips

Roasted Turkey, Fromage d' Affinois, Arugula, Apple Butter, Sourdough Bread,
Served with Housemade Chips

House Made Tuna Melt Sandwich, Celery, Red Onion, Chives, Parsley, Havarti Cheese,
Arugula, Marble Rye Bread, Served with Housemade Chips

Chicken Cobb Salad, Airline Chicken, Heirloom Tomatoes, English Cucumbers,
Applewood Smoked Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Pappardelle Pasta, Wild Mushrooms, Parsnips, Roasted Garlic,
Walnuts, Burrata Cheese, Parsley, Thyme

Falafel, Farmer's Market Cucumbers, Grilled Baby Eggplant, Mint Yogurt, Romesco, Watercress

Dessert Options:

Persimmon S'mores, Persimmon Cake, Chocolate Persimmon Puree,
Ginger Marshmallow, Gingersnap

Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel

Chocolate Hazelnut Torte, White Chocolate Mousse,

Salted Hazelnut Meringue Cassis, Fresh Cherries

Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

2 Course - \$50 per person / 3 Course - \$60 per person
+ Tax and Gratuity