



GRANT GRILL



Lounge Offerings

Our Lounge Offerings are individual orders with portions serving two.

Select from this menu for groups of 10-15 guests. Multiple orders can be combined for a larger portion, but these are not stationary platters.

Bloody Mary Sunchokes \$13

Fried Sunchokes, Blue Cheese, Crafted Bloody Mary Sauce

Pimento Crab Dip \$14

Jumbo Lump Crab, Bacon, Artichokes, Market Peppers, Sharp Cheddar

Parmesan Fries with House Spread \$7

Artisan Cheese and Charcuterie \$19

Daily Selection of Hard, Soft and Blue Cheese, Prosciutto, Salami

Seasonal Soup \$12

Chef's Whim, Prepared Nightly

Grant Grill Dry Aged Cheeseburger \$18

Sharp Cheddar, Pickled Red Onion, Lettuce, Bacon & Spread, House Made Potato Chips

***Caesar Salad \$14**

Romaine, Garlic Croutons, Parmesan Reggiano

***California Cobb Salad \$15**

Heirloom Tomatoes, English cucumber, Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Daily Dagwood \$15

Chef's Locally Inspired Ever Changing Sandwich.

Seared Scallops \$20

Cucumber Gazpacho, Cilantro Corn Salad

Lamb Pionono \$14

Fried Egg, Piquillo Sauce, Pickled Baby Bell Peppers

Shrimp & Chorizo Sausage \$19

Petite Greens, Sundried Tomato Vinaigrette, Queso Fresco

+ Tax and Gratuity

***Add Shrimp \$9, Chicken \$6, Steak \$9 or Local Catch \$9**



Cocktail Receptions: Stationary Display Offerings

Available for Groups of 20 Guests or More. Station price is per person + Tax and Gratuity.

Vegetable Crudités \$14

Grilled Seasonal Vegetables and Portobello Mushrooms. Flatbreads and Dipping Sauces: Gorgonzola, Red Pepper Hummus, Aioli

Seasonal Fruit \$14

Melon, Berries and Seasonal Fruit with Yogurt Dipping Sauce

Bar Snacks \$14

Popped White Corn, Assorted Flavorings, Assorted Deluxe Nuts. House made Potato Chips, Herb Remoulade

Smoked Fish \$18

Smoked Salmon, Trout, Scallops and Eel. Traditional garnishes. House made Flat Breads, Lavash, and Breadsticks

Cheese Bar \$18

Imported and Domestic Cheeses, Dried Organic Fruits, Nuts and Olives Sliced Baguettes and Crackers

Charcuterie \$20

Cured Meats and Artisan Cheeses, Dried Organic Fruits, Nuts and Olives Sliced Baguettes and Crackers

+Upgrade the Charcuterie Marble Display with Olives, Pepperoncini, Olive Tapenade Roasted Eggplant, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta. Crostini, Lavash and Breadsticks \$26

Flat Bread Station \$22

Oven Dried Tomato, Fresh Mozzarella and Fresh Basil. Caramelized Onion, Roasted Vegetables, Bacon, White Cheddar and Fresh Oregano. Smoked Salmon, Salmon Caviar, Dill Capers and Crème Fraiche. Stone fruit, Humboldt Fog, Arugula, Honey, Balsamic and White Chocolate

Seafood Martini Station \$30

Rock Shrimp, Lump Crab with Cilantro, Parsley, Citrus Segments, Avocado and Lemon Dressing. Bay Scallops and Lobster Julian Apples, Diced Pancetta, Red Onions, Chives and Curried Remoulade Calamari and Shrimp with a Mustard, Capers and Chervil Remoulade
(2 Martinis Per Guest)

Chilled Seafood Tower \$32

Fennel Poached Jumbo Shrimp, Crab Claws and Legs, Pacific Oysters, Cherry Stone Clams. Cocktail Sauce with Freshly Grated Horseradish Sauce, Red Wine Mignonette, Rémoulade and Lemon Wedges

Finger Sandwich Board \$22

Turkey Club. Pastrami and Cheese. Portobello Mushroom Pesto. Beef Sliders. House Made Potato Chip and Pickles

Frappuccino & Cupcakes \$25

Red Velvet, Banana Walnut Rum, Praline and Cappuccino Cupcakes
Chilled Bottled Frappuccino and Espresso Double Shots
Fonté Blend Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection
Flavored Coffee Syrups, Whipped Cream
Recommended pairing with COCKTAILS
BY Chef de Bar CORY ALBERTO

The US Grant Viennese Table \$18

Assorted Petite French Pastries, Fresh Seasonal Fruit Tart, Assorted Tortes, Éclairs, Plain and Dipped Biscotti, Chocolate Dipped Strawberries

Cocktail *Receptions*: Butler Passed Hors D'ouovres

Available for Groups of 30 Guests or More. 2 Menu Selections: **\$14** per guest.
3 Menu Selections: **\$21** per guest. 4 Menu Selections: **\$28** per guest.

Cold Options:

Assorted Bruschetta, Parmesan Crostini's
Marinated Asparagus Tips, Parma Ham
Oven Dried Tomato Herb Goat Cheese Croustade, Garlic Chip
Beef Carpaccio, Red Pepper Mustard, Parmesan Bread
Jumbo Shrimp, Spicy Remoulade
Tuna Poke, Furikake, Wonton Crisp (add \$2 per person)
Gorgonzola, Prosciutto and Fig Jam, Focaccia Crouton, Balsamic Reduction
Lobster Roll, Mini Brioche and Coleslaw (add \$2 per person)
Vegetable Sushi Roll, Soy Wasabi Dipping Sauce

Hot Options:

Roasted Baby Lamb Chops (add \$2 per person)
Skewered Shrimp and Scallop, Tangerine Glaze (add \$2 per person)
Salmon Tarragon Croquette, Citrus Aioli
Short Rib, Red Onion & Tomato Marmalade
Fried Chicken Skewer, Spicy Smoked Whole Grain Mustard Sauce
Glazed Applewood Bacon Wrapped Scallop (add \$2 per person)
Jumbo Crab Cakes, Fine Herb Aioli (add \$2 per person)
Portobello Mushroom Wellington, Port Wine Butter and Blue Cheese
Miniature Beef Wellington, Truffle Demi Glaze
Jumbo Crab Cakes, Fine Herb Aioli (add \$2 per person)

+ Tax and Gratuity

Cocktail Receptions: Interactive Chef Stations

Available for Lounge and Bar Buyouts. Station price is per person unless otherwise noted, plus Chef fee of \$150 per station. Some of these stations could be offered as a stationary display without culinary interaction. Please speak with your coordinator for availability.

Potato Martinis \$28

Purple Peruvian, Garlic Yukon Gold Smashers and Sweet Potato Purée. Sautéed Wild Mushrooms, Roasted Garlic, Thyme Applewood Smoked Bacon, Sour Cream and Scallion, Cheddar Cheese, Stilton Cheese. Braised Short Rib of Beef, Caramelized Onion, Smoked Bay Scallops Port Wine Sauce, Roasted Garlic Cream Sauce.

Pasta and Gnocchi \$28

Cheese Tortellini, Cremini & Oyster Mushrooms, Braised Greens & Parmesan Cheese. Potato Gnocchi, Oven-Dried Tomatoes, Basil Jus de Poulet & Pepato Cheese. Farfalle Primavera, Roma Tomatoes, Squash, Zucchini, Eggplant, Fine Herbs & Parmesan Cheese. Focaccia, Breadstick, Extra Virgin Olive Oil and Balsamic.

Risotto Station \$26

Roasted Pepper, Chorizo, and Seared Ahi Tuna. Wild Mushroom, Asparagus and Smoked Bacon. Spring Vegetables and English Peas.

Smoked Sea Salt Crusted Rib-Eye of Beef Serves 30 Guests for \$425

Horseradish Cream Sauce, Prepared Horseradish. Bordelaise, Whole Grain Mustard and Mini Herbed Brioche Rolls

Carved Wood Smoked Turkey

Serves 30 Guests for \$295

Cranberry Sauce, House Made Whole Grain Mustard Gravy
Mini Herbed Brioche Rolls

Mushroom Crusted Tenderloin of Beef

Serves 25 Guests for \$425

Cranberry Sauce, House Made Whole Grain Mustard Gravy
Bordelaise and Mini Herbed Brioche Rolls

+ Tax and Gratuity



Beverage Offerings

Prohibition Punch Bowls

\$360 per bowl. Each contains 32 servings.

Fancy French Punch

Cognac, Sauternes, Floral Infusion, Pressed Lemon, Floral Garnish

Orgeat Punch

Rum, Lime, Angostura Bitters, Orgeat, Lime Garnish

Bourbon Apple Punch

Bourbon, Apple Punch, Cinnamon Syrup, Butterscotch Liqueur, Lemon Juice, Apple and Cinnamon Garnish

Grant Grill Cocktails, Wine and Beer Selections also available.

Please ask your event coordinator for a copy of our current menus.

