

The GRILL®

ON • THE • ALLEY

*All menus are samples.
Please call (312) 255-9009 for current menu options and prices.*

Wine Menu

First Course

Lobster Martini
*Maine Lobster over Celery Root Remoulade with Black Caviar
Pine Ridge ~ Chenin Blanc*

Second Course

Pan Seared Sea Scallop
*Served with an Orange Fennel Buerre Blanc Sauce
J. Lohr ~ Riesling*

Third Course

Endive Salad with Gorgonzola Cheese and Spicy Pecans
*Served with Walnut Vinaigrette
Francis Coppola ~ Pinot Grigio*

Fourth Course

Mussels Vinaigrette
Rock Rabbit ~ Sauvignon Blanc

Fifth Course

Grilled Baby Lamb Chop with Fried Onions
*Served with Mint Sauce
R Collection ~ Cabernet Sauvignon*

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

Sixth Course

Filet Mignon with Bordelaise Sauce and a Jumbo Lobster Tail
*Served with Mashed Potatoes and Grilled Asparagus with Hollandaise Sauce
14 Hands ~ Merlot*

Seventh Course

Crème Brulee
*Traditional Bean Custard with a Carmelized Sugar Top
Vin de Glacier ~ Bonny Doon*

Coffee and Hot Tea Service

200 per person



The Ultimate Menu

Passed Hors D'oeuvres

Miniature Crab Cakes

First Course

Lobster Martini

Maine Lobster over Celery Root Remoulade with Black Caviar

Steak Tartare

Salad

Sliced Vine Ripened Tomato with Buffalo Mozzarella and Fresh Basil

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Endive Salad with Gorgonzola Cheese, Spicy Pecans with Walnut Vinaigrette

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

Entree

Dover Sole

Charred Broiled "Bone In" Filet

Double Cut Australian Lamb Chop with Fresh Mint Sauce

Grilled Vegetable Plate topped with a Balsamic Glaze served with Jasmine Rice

All entrées served with Mashed Potatoes and Grilled Asparagus with Hollandaise Sauce

Dessert

Fudge Brownie Pie & Ice Cream

Seasonal Fruit Cobbler with Vanilla Ice Cream

Coffee and Hot Tea Service

110 per person



The Premium Menu

First Course

Jumbo Lump Crab Cocktail

Chilled Jumbo Shrimp Cocktail

Endive Salad with Spicy Pecans, Gorgonzola Cheese with Walnut Vinaigrette

Entrée

Double Cut Australian Lamb Chop with Fresh Mint Sauce

Cedar Plank Atlantic Salmon with Citrus BBQ Sauce

Petite Filet with Boef Onions and Bordelaise Sauce

Jumbo Lump Crab Cakes with Beurre Blanc Sauce

Grilled Vegetable Plate topped with a Balsamic Glaze served with Jasmine Rice

All Entrées served with Mashed Potatoes and Grilled Asparagus

Dessert

Fudge Brownie Pie & Ice Cream

Seasonal Fruit Cobbler with Vanilla Ice Cream

Coffee and Hot Tea Service

80 per person



The Formal Menu

First Course

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Endive Salad with Spicy Pecans, Gorgonzola Cheese with Walnut Vinaigrette

Entrée

Prime NY Strip Steak

Chicken Piccata with Lemon Butter Caper Sauce

Cedar Plank Atlantic Salmon with Citrus BBQ Glaze

Grilled Vegetable Plate topped with a Balsamic Glaze served with Jasmine Rice

All Entrées are served with Mashed Potatoes and Grilled Asparagus

Dessert

Fudge Brownie Pie & Ice Cream

Strawberry Shortcake

Key Lime Pie

Coffee and Hot Tea Service

65 per person



The Traditional Menu

First Course

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

Entree

Petite Filet with Boef Onions and Bordelaise Sauce

Pan Fried Lake Superior Whitefish with Lemon Butter Sauce

Chicken Marsala with sliced Mushrooms and Marsala Wine Sauce

Grilled Vegetable Plate topped with a Balsamic Glaze served with Jasmine Rice

All Entrées are served with Mashed Potatoes and Broccoli

Dessert

Fresh Fruit Cobbler with Vanilla Ice Cream

Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

55 per person



The Classic Menu

First Course

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

Entrée

Braised Short Ribs with Bordelaise Sauce

Broiled Atlantic Salmon with Salsa Fresca

Chicken Marsala with sliced Mushrooms and Marsala Wine Sauce

Grilled Vegetable Plate topped with a Balsamic Glaze served with Jasmine Rice

Entrées served are with Mashed Potatoes and Broccoli

Dessert

Key Lime Pie

Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

45 per person

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Hors D'oeuvres

All hors d'oeuvres are sold in 25 pieces
Hors d'oeuvres will be butler passed or displayed

- Miniature Crab Cakes – 125.00
- Artichoke or Mushrooms Bottoms Stuffed with Duxelles – 125.00
- Button Mushrooms Stuffed with Dungeness Crab – 125.00
- Coconut Fried Shrimp with Mango Salsa - 125.00
- Deviled Crab and Oyster Fritters – 125.00
- Blackened Skirt Steak Satay - 100.00
- New York Pepper Steak on Sourdough Toast – 100.00
- Grilled Sea Scallops with Fresh Herbs - 125.00
- Tempura Style or Grilled Shrimp Skewers – 125.00
- Grilled Baby Lamb Chops with Mint Sauce - 100.00
- Vegetable Skewers - 75.00
- Tomatoes, Basil, and Buffalo Mozzarella on Crostini – 75.00
- Gravlaaks on Toast Points - 125.00
- Steak Tartar on Lavosch Crackers – 100.00
- Oysters on the Half Shell - 125.00
- Mini Potato Pancakes with Smoked Salmon – 125.00
- Chilled Mussels Vinaigrette - 125.00
- Lettuce Cups with Blackened Ahi & Fresh Salsa - 125.00
- Caviar with Crème Fraiche on Toast Crescents – 125.00
- Shrimp Cocktail - 125.00



The Grill's Bar Package Pricing

Packages exclude Single Malt Scotches, Ports, Cognacs, Shots, bottled water and Super Premium Spirits. These items ordered will be charged upon consumption and added to the final bill.

Two Hour Package

Well Liquors, Beer, General Managers Wine Selections & Soda
24.00 per person

Call Liquors
28.00 per person

Premium Liquors
32.00 per person

Three Hour Package

Well Liquors, Beer, General Managers Wine Selection & Soda
29.00 per person

Call Liquors
33.00 per person

Premium Liquors
37.00 per person

Four Hour Package

Well Liquors, Beer, General Managers Wine Selection & Soda
34.00 per person

Call Liquors
38.00 per person

Premium Liquors
42.00 per person



The Ultimate Lunch Menu

First Course

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Endive Salad with Spicy Pecans and Gorgonzola with Walnut Vinaigrette

Entrée

Petite Filet Mignon Topped with Boef Onions and Bordelaise Sauce

Pan Fried Whitefish with Lemon Butter Sauce

Chicken Piccata with Lemon Caper Sauce

Entrées are served with Mashed Potatoes and Broccoli

Dessert

Fudge Brownie & Ice Cream

Strawberry Shortcake

Coffee and Hot Tea Service

40 per person



The Premium Lunch Menu

First Course

Endive Salad with Spicy Pecans and Gorgonzola with a Walnut Vinaigrette Dressing

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Entrée

Chicken Parmigiana

Braised Short Rib with Bordelaise Sauce
Served with Mashed Potatoes and Broccoli

Pan Fried Whitefish with Lemon Butter Sauce
Served with Mashed Potatoes and Broccoli

Dessert

Key Lime Pie

Fudged Brownie Pie & Ice Cream

Coffee and Hot Tea Service

35 per person



The Traditional Lunch Menu

First Course

Mixed Green Salad with Tomato, Carrots, Mushrooms and Radishes

Entrée Selections

Pan-Fried Idaho Trout Amandine
Served with Mashed Potatoes and Broccoli

Chicken Piccata with a Lemon-Butter Caper Sauce
Served with Mashed Potatoes and Broccoli

Angel Hair Pasta Pomodoro

Dessert Selections

Fresh Fruit Cobbler
Topped with Homemade Whipped Cream

Fudge Brownie Pie & Ice Cream

Coffee and Hot Tea Service

30 per person



The Classic Lunch Menu

Selections

Reuben Sandwich

Tuna Melt

The Grill Hamburger and Cheese

All Entrées served with a choice of Cole Slaw or French Fries.

Dessert Selections

Fudge Brownie Pie

Key Lime Pie

Coffee and Hot Tea Service

20 per person

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Sunday Brunch Menu

Texas French Toast

Thick Slices of Bread Dipped in Cinnamon Batter and Dusted with Powder Sugar

Scrambled Eggs with Bacon or Pork Sausage

Served with Breakfast Potatoes or Fresh Fruit

Good Start Breakfast

*Granola Topped with Fresh Berries, Bananas
Served with Low-Fat Yogurt*

Coffee and Hot Tea Service included

20.00 Per Person

Tax and Gratuity Not Included



All-American Breakfast Buffet

Texas French Toast
Double Smoked Bacon
Pork Sausage
Breakfast Potatoes
Scrambled Eggs
Cheddar Scrambled Eggs
Lox, Bagels, and Cream Cheese
Assorted Pastries
Fresh Fruit
Granola
Yogurt
Toast
Coffee and Hot Tea Service

36.00 Per Person
39.00 Per Person with Freshly Squeezed Orange Juice
12.00 Per Child 11 years and younger
75 Person Minimum
Tax and Gratuity Not Included

The Eye Opener Buffet

Double Smoked Bacon
Pork Sausage
Breakfast Potatoes
Scrambled Eggs
Assorted Pastries
Fresh Fruit
Coffee and Hot Tea Service

26.00 Per Person
29.00 Per Person with Freshly Squeezed Orange Juice
12.00 Per Child 11 years and younger
Tax and Gratuity Not Included



Private Continental Breakfast

Assorted Pastries
Bagels and Cream Cheese
Croissants and Muffins
Fresh Fruit
Coffee and Hot Tea Service

18.00 Per Person
Tax and Gratuity Not Included

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