



Classic Dinner Menu

Salad Selections

Mixed Green Salad with Balsamic Vinaigrette

or

Beefsteak Tomato and Buffalo Mozzarella Salad with Fresh Basil

Entrée Selections

Grilled Herb Chicken Breast

or

Petite Filet Mignon with Bordelaise Sauce

or

Pan-Fried Petrale Sole with Lemon Butter

or

Grilled Vegetable Skewer with Rice and a Balsamic Glaze

or

Penne Pasta with Sautéed Vegetables and Pesto Sauce

Beef Entrée served with Lyonnaise Potatoes and Mixed Vegetables

Fish Entree served with Rice and Mixed Vegetables

Dessert Selections

Fruit Cobbler with Vanilla Ice Cream

or

Fudge Brownie Pie with Vanilla Ice Cream

Coffee and Hot Tea Service Included

\$45.00++ per person



Director Dinner Menu

Salad Selections

Mixed Green Salad with Balsamic Vinaigrette Dressing

or

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

Entrée Selections

12 ounce Filet Mignon with Béarnaise Sauce

or

Grilled Wild Salmon with a Smoked Shiitake Mushroom Sauce

or

Chicken Medallions with Sautéed Mushrooms and a Marsala Sauce

or

Grilled Vegetable Skewer with Rice and a Balsamic Glaze

Beef and Chicken Entrées served with Lyonnaise Potatoes and Broccoli Sautéed with Garlic, Shallots and Olive Oil

Fish Entrées served with Rice and Broccoli Sautéed with Garlic, Shallots and Olive Oil

Dessert Selections

Double Fudge Chocolate Cake

or

House-Made Strawberry Shortcake

Coffee and Hot Tea Service Included

\$60.00++ per person



Executive Dinner Menu

Salad Selections

Jumbo Shrimp Cocktail with Cocktail Sauce

or

Endive Salad with Gorgonzola Cheese, Spicy Pecans, and a Walnut Vinaigrette

or

The Grill Chop Salad with Bacon, Tomatoes, Bleu Cheese Crumbles and Creamy Bleu Cheese Dressing

Entrée Selections

Blackened Ahi Tuna with a Mango Salsa

or

Bone-In New York Strip with a Green Peppercorn Sauce

or

Colorado Lamb Chops with Roasted Garlic Mint Marsala Sauce

or

Grilled Herb Chicken Breast with Morel Mushrooms and a Champagne Sauce

or

Grilled Vegetable Skewer with Rice and a Balsamic Glaze

Beef and Chicken Entrées served with Lyonnaise Potatoes and Grilled Asparagus

Fish Entrees served with Rice and Grilled Asparagus

Dessert Selections

House-Made Key Lime Pie

or

Double Fudge Chocolate Cake

or

House-Made Strawberry Shortcake

Coffee and Hot Tea Service Included

\$75++ per person

SAMPLE



The Wine Dinner I

First Course

Warm Tomato and Mozzarella Salad with a Balsamic Vinaigrette Reduction

Poet's Leap, Riesling, Columbia Valley, 2005



Second Course

French Onion Soup with Gruyere Cheese

Domaine Alfred, Califa, Camisal Vineyard, Pinot Noir, Edna Valley, 2003



Intermezzo

Meyer Lemon Sorbet with a Limoncello floater



Third Course

Filet Mignon and Lobster Tail with a Bordelaise Sauce

Served with Grilled Asparagus and Shoestring Potatoes

or

Grilled Vegetable Skewer with a Balsamic Glaze over White Rice

Mettler, Cabernet Sauvignon, Magnum, Lodi, 2004



Fourth Course

Fruit Tart with Chocolate Crust, Vanilla Ice Cream and Raspberry Sauce

Bonny Doon, Vin de Glacier, Muscat,

Wine Director: Philippe Azoulay
Executive Chef: Matthew LeGentry

\$100++ per person

SAMPLE

The GRILL
ON • THE • ALLEY

The Wine Dinner II

First Course

Ceviche Cocktail

or

Small Cheese Plate with Fruit

Williakenzie, Willamette Valley, Pinot Gris, Oregon, 2004

Second Course

Spinach Ravioli with Lobster in an Alfredo Sauce

or

Portobello Mushroom Ravioli served with Alfredo Sauce

Simi, Reserve, Chardonnay, Russian River, 2003

Third Course

Duck Breast with Sautéed Cabbage and Pinot Noir Sauce

or

Spinach Salad served with Cranberries, Pine nuts, and Shallots in a Red Wine Vinaigrette

Longfellow, Pinot Noir, Sonoma County, 2003

Intermezzo

Meyer Lemon Granita with Limoncello Float

Fourth Course

Filet Mignon with Roquefort Sauce

or

Double-Cut Pork Loin with Blackberry Sauce

or

Wild King Salmon with Shiitake Mushroom Sauce

or

Skewered Vegetable Plate with Cabernet Reduction

or

Grilled Chicken Breast with Bordelaise Sauce

Chalk Hill, Estate, Cabernet Sauvignon, Sonoma, 2001

Fifth Course

Chocolate Cake with Berry Sauce and Toasted Almonds

Trentadue, Chocolate Port, Geyserville, NV

\$150++ per person