



## GRAYLYN SIGNATURE PLATED LUNCH OPTIONS

Includes signature soup, salad and entrée



### *Signature Soups*

\*Butternut Squash & Apple Soup, Tomato Bisque with Basil Chiffonade  
\*Sweet Potato Bisque with Pumpernickel Croutons, Cream of Five Onion Soup with Cornbread Croutons,  
Roasted Corn and Country Ham Chowder, New England Clam Chowder and Roasted Vegetable Soup

### *\*\*Premiere Soups*

Lobster Bisque, She Crab Soup, Double Chicken Consommé with Toasted Orzo and  
Grilled Chicken with Morel Mushroom Soup

### *Signature Salads*

#### **House Salad**

A Duo of Red and Green Leaf Lettuce mixed with Tomatoes, Cucumber, Alfalfa Sprouts,  
Carrots and Black Olives in a Herb Vinaigrette

#### **Classic Caesar Salad**

Fresh Romaine Greens Tossed in our House Made Caesar Dressing  
with Garlic Croutons and Romano Cheese

#### **Green Salad**

Cucumber Wrapped Salad with Baby Greens, Strawberries, Scallions,  
Toasted Pecans and Prosciutto Crisp in Raspberry Vinaigrette

#### **Spinach Salad**

Baby Spinach Leaves Tossed with Red Onion Confit, Crumbled Gorgonzola,  
Candied Pecans and Tomatoes in a Sherry Vinaigrette

#### **Greek Salad**

European Greens with Crumbled Feta, Diced English Cucumber, Roma Tomatoes,  
Kalamata Olives and Red Onion Julienne in a Lemon-Oregano Vinaigrette

\*Seasonal. \*\*Surcharge applies.

# GRAYLYN



**\*\*Premiere Salads**

**Bibb Salad**

Crispy Bibb Lettuce with Marinated Grape Tomatoes  
and Cotton Onions in a Granny Smith Vinaigrette

**Grilled Pear Salad**

Bouquet of Baby Lettuce Leaves with Bleu Cheese-Walnut Croutons  
and Fresh Grilled Pear & Champagne Vinaigrette

*Signature Entrées*

Select one of the following:

*Grilled Key West Chicken with Tropical Fruit Salsa*

Served with Fresh Vegetables and Steamed Red Bliss Potatoes with Parsley Butter

*Grilled Bistro Steak with Bleu Cheese Crust*

Served with Fresh Vegetables and Chateau Potatoes

*Grilled Salmon Fillet in a Lemon-Caper Cream Sauce*

Served with Saffron Risotto and Fresh Vegetables

*Grilled Tuna Fillet in a Green Tomato & Red Pepper Relish*

Served with Basmati-Cilantro Rice and Sautéed Spinach

*Pork Scaloppini with Apple-Cranberry Chutney*

Served with Whipped Sweet Potatoes and Vegetables

*Roasted Chicken Breast in a Wild Mushroom Cream Sauce*

Served with Apricot Wild Rice and Fresh Vegetables

*Roasted Pork Tenderloin in a Sweet Onion Barbecue Sauce*

Served with Chive Whipped Potatoes and Fresh Vegetables



**\*\*Premiere Beef & Lamb**

**Charbroiled Filet Mignon**

Served in a Perigeaux Sauce with Roasted Shallot Whipped Potatoes

**Roasted Colorado Lamb Rack**

Served in a Black Currant Demi Glace with Red Pepper Whipped Potatoes

\*Seasonal. \*\*Surcharge applies.

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