



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.

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****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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