GRAYLYN SIGNATURE PLATED DINNER 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 Proscuitto 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

**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

*Seasonal. **Surcharge applies.
Signature Entrées

Graylyn Chicken
Stuffed with Spinach, Prosciutto and Smoked Mozzarella Cheese in a Sun-Dried Tomato Basil Cream Sauce. Served with Angel Hair Pasta

Grilled Salmon Fillet
Served in an Orange-Chive Beurre Blanc with Saffron Rice

Grilled Swordfish Steak
Served in a Ginger-Lemongrass Cream Sauce with Chive Whipped Potatoes

Herb Crusted Chicken Supreme
Served in a Chardonnay-Mushroom Veloute with Parmesan Risotto

Grilled New York Sirloin
Served in a Caramelized Shallot-Shiitake Mushroom Demi Glace with Fondant Potatoes

Herb Marinated Tuna
Served in a Red Pepper Coulis with Basil Whipped Potatoes

Macadamia Nut Crusted Mahi Mahi
Served in an Amoricaine Sauce with Cilantro Rice

Porcini Stuffed Chicken Breast
Served in a Sweet Onion Cream Sauce with Bourbon-Pecan Rice Pilaf

Seared Duck Breast
Served in a Port Wine Dried Cranberry Gastrique with Vegetable Cous Cous

Slow Roasted Prime Rib of Beef
Served with Creamed Horseradish and Sauce Jus Lié with Chive Whipped Potatoes

Veal Scaloppini
Served in a Port Wine Demi Glace and Fettuccine with Roquefort Cream Sauce

**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.