



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 Pumpnickel 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.

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Signature Entrées

Graylyn Chicken

Stuffed with Spinach, Proscuitto 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 Americaine 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 Scalloppini

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.

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07/01/14