



GROUP LUNCH MENU

2016

BONELESS RIB EYE STEAK 6 OZ

YOUR CHOICE BAKED POTATO ~ STEAK FRIES ~ RICE PILAF ~ PLAIN WHITE RICE
SERVED WITH SAUTEED FRESH VEGETABLE S

\$25.00

VEGETARIAN JARDINIÈRE

SAUTEED FRESH VEGETABLES & MUSHROOMS WITH GRATED PARMESIAN CHEESE
SERVED OVER LINGUINI NOODLES WITH GARLIC BREAD

\$19.00

THE GRAND CANYON SALAD WITH GRILLED CHICKEN BREAST

SERVED GARLIC BREAD AND CHOICE OF DRESSINGS

\$18.00

CARVED ROAST BEEF OR OVEN ROASTED TURKEY on a CROISSANT

WITH SWISS CHEESE AND CHOICE OF STEAK FRIES OR SWEET POTATO FRIES AND FRUIT CUP

Note: Roast Beef & Turkey is served hot

\$17.00

BRIE MUSHROOM RAVIOLI

SERVED WITH SAUTEED FRESH VEGETABLES WITH GARLIC BREAD

\$19.00

CANYON PETITE BURGER

5 OZ PATTIE ON SOFT GOURMET BUN ~ WITH ALL THE FIXIN'S

CHOICE OF STEAK FRIES OR SWEET POTATO FRIES AND MIXED FRUIT CUP

\$14.00

THE ABOVE ENTRÉE'S INCLUDE ONE NON-ALCOHOLIC BEVERAGE OF CHOICE
YOU MAY ADD A DISH OF HOMEMADE VANILLA ICE CREAM FOR \$2 EA

ALL ABOVE ENTREES ARE PRICED INCLUSIVE OF TAX AND GRATUITY

ALL SERVICE IS PLATED AND SERVED AT YOUR REQUESTED RESERVATION TIME— COUNT PROVIDED TO US 14 DAYS
PRIOR AND GUARANTEED COUNT AT 72 HOURS OUT. WE CAN CUSTOMIZE YOUR MENU FOR ANY SPECIAL CLIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.