



## GRAYLYN'S CHEF SELECTED DINNER MENUS



### **Roasted "Bone-In" Pork Chop**

Roasted Bone in Pork Chop with a Dried Cranberry Jus Lié

*Served with*

Whipped Sweet Potatoes and Seasonal Vegetable Ragout

*Accompanied by*

Cream of Five Onion Soup

Traditional Spinach Salad with Warm Bacon Dressing

\$69.00 pp++

### **Slow Roasted Prime Rib of Beef**

Slow Roasted Prime Rib of Beef with Sauce Jus Lié

*Served with*

Horseradish Whipped Potatoes

*Accompanied by*

Roasted Corn and Country Ham Chowder Soup

Iceberg Salad with Tomatoes, Cucumbers and Red Onions in Herb Vinaigrette

\$69.00 pp++

### **Petit Filet and Salmon**

Grilled Petit Filet & Salmon Filet in a Cabernet Demi Glace

*Served with*

Roasted Shallot Whipped Potatoes and Asparagus

*Accompanied by*

Chilled Spicy Green Tomato Soup with Red Pepper Oil

Arugula and Spinach Salad Cherry Tomatoes and Ricotta Cheese in Balsamic Vinaigrette

\$69.00 pp++

### **Petit Filet and Shrimp**

Grilled Filet Mignon and Shrimp Brochette in Roasted Garlic-Rosemary Cream Sauce

*Served with*

Andouille Hoppin John and Seasonal Vegetable Ragout

*Accompanied by*

Sweet Potato Bisque

Cucumber Wrapped Salad with Orange Segments, Toasted Almonds in Roasted Shallot Vinaigrette

\$69.00 pp++

### **Petit Filet and Crab**

Seared Loin of Beef and Crab Cake with a Roasted Pepper Cream Sauce

*Served with*

Chateau Potatoes and Vegetable Ragout

*Accompanied by*

Grilled Chicken and Wild Mushroom Bisque

Baby Red & Green Romaine Caesar Salad

\$73.00 pp++

All selections include bread, tea & coffee.

# GRAYLYN



## GRAYLYN'S CHEF SELECTED DINNER MENUS



### **Grilled Filet Mignon**

Grilled Filet Mignon with a Bourbon Demi Glace

*Served with*

Roasted Garlic Whipped Potatoes and Fresh Vegetable Medley

*Accompanied by*

Roasted Red Pepper Bisque

Boston Bibb & Radicchio Lettuce Leaves with Toasted Pistachios and Mandarin Oranges in a Citrus Vinaigrette

\$73.00 pp++

### **Roasted Rack of Lamb**

Roasted Rack of Domestic Lamb in a Black Currant Demi Glace

*Served with*

Batonnet Vegetable Ragout

*Accompanied by*

Double Chicken Consommé with Toasted Orzo

Romaine Lettuce Salad with Bacon, Red and Yellow Tomatoes and Croutons in Mustard Tarragon Vinaigrette

\$81.00 pp++

### **Macadamia Nut Crusted Rack of Lamb**

Macadamia Nut Crusted Rack of Lamb Served in a Rosemary Demi-Glace

*Served with*

Ginger, Whipped Potatoes and Asparagus

*Accompanied by*

Tomato Bisque with Lump Crabmeat

Grilled and Chilled Caesar Salad served in a Parmesan Tuile and Basil Caesar Dressing

\$83.00 pp++

### **Herb Crusted Veal Loin**

Herb Crusted Veal Loin in a Beurre Rouge

*Served with*

Spinach-Parmesan Risotto and Baby Vegetables

*Accompanied by*

Grilled Chicken and Morel Mushroom Soup

Baby Lettuce Leaves with Toasted Almonds, Fresh Raspberries, Crumbled Gorgonzola and Scallions in an Aged Balsamic Vinaigrette

\$85.00 pp++

### **Grilled Filet Mignon and Lobster Tail**

Grilled Filet Mignon and Lobster Tail

*Served with*

Drawn Butter and a Wild Mushroom Bordelaise, Buttered Red Bliss Potatoes, Asparagus and Baby Carrots

*Accompanied by*

Double Chicken Consommé with Toasted Orzo & Chives

Spinach Salad Greens with Red Onion Confit, Crumbled Goat

Cheese & Toasted Walnuts in a Coffee-Peach Vinaigrette

\$88.00 pp++

All selections include bread, tea & coffee.

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## GRAYLYN SIGNATURE PLATED DINNER OPTIONS

Includes soup, salad and entrée

Starts at \$69.00 ++



### *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

\*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**

**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

\*\*Surcharge applies.

**GRAYLYN**