

## LUNCHEON \$45 per person

### family style appetizers (choose two)

**buffalo shrimp** jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread

**calamari fritti** cherry peppers, pepperoncini, pesto aioli, house marinara sauce

**chicken spiedini skewers** cherry mostarda, balsamic

**kennett square flatbread** shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil

**heirloom cherry tomato + mozzarella flatbread** pesto, evoo, basil, aged balsamic glaze

**braised short rib tacos** pickled red onion, cilantro, guacamole, white onion, jalapeños, red pepper

### salads (choose one)

**house** field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

**ch grille caesar** toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

### mains (choose three)

**braised short rib** mashed potatoes, roasted root vegetables

**grilled bbq baby back ribs** slow roasted, french fries

**cedar baked salmon** tri-color wild rice, citrus gremolata, caraway mustard sauce, chef's vegetable

**shrimp linguini** garlic-butter poached shrimp, linguini pasta

**roasted half chicken** yukon gold mashed potatoes, chef's vegetable, chicken jus

**farmers market primavera** asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

### accompaniments served family style \$8 each

**truffle mac + cheese**

**roasted potatoes**

roasted fingerling potatoes

**kennett square roasted mushrooms**

**yukon gold mashed potatoes**

**grilled asparagus**

**charred brussels sprouts** sriracha aioli

## DINNER \$50 per guest

### family style appetizers (choose two)

**crispy brussels sprouts** cashews, mint, sweet chili glaze

**calamari fritti** cherry peppers, pepperoncini, pesto aioli, house marinara sauce

**buffalo shrimp** jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread

**chicken spiedini skewers** cherry mostarda, balsamic

**heirloom cherry tomato + mozzarella** pesto, evoo, basil, aged balsamic glaze

**artichoke + spinach dip** monterey jack cheese, parmesan, ritz cracker crumbs, fresh tortilla chips

**guacamole** corn tortilla chips, micro cilantro, lime

### salads (choose one)

**house salad** field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

**clh grille caesar salad** toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

**chopped greek salad** romaine, heirloom cherry tomatoes, cucumbers, feta, kalamata olives, tzatziki, red wine vinaigrette

### mains (choose three)

**braised short rib** mashed potatoes, roasted root vegetables

**grilled baby back ribs** full rack, slow roasted, french fries

**cedar baked salmon** tri-color wild rice, citrus gremolata, caraway mustard sauce, chef's vegetable

**roasted half chicken** yukon gold mashed potatoes, chef's vegetable, chicken jus

**farmers market primavera** asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

**crab cakes** chef's seasonal set up

### accompaniments served family style \$8 each

**truffle mac + cheese**

**roasted potatoes**

roasted fingerling potatoes

**kennett square roasted mushrooms**

**yukon gold mashed potatoes**

**grilled asparagus**

**charred brussels sprouts** sriracha aioli

## ADDITIONAL OPTIONS

**steak package** add to any lunch or dinner menu package\*

**n.y. strip** [12 OZ] house steak sauce, roasted fingerling potatoes, chef's vegetable +\$20

**prime rib** [14 OZ] horseradish cream sauce, au jus, roasted fingerling potatoes, chef's vegetable +\$20

**filet mignon** [8 OZ] house steak sauce, duck fat roasted fingerling potatoes, chef's vegetable +\$25

*\* guests who order a steak will incur an up-charge of the associated amount listed.*

**enhancements** add on to any steak entrée for an additional fee

**kona rub** chg signature dry rub designed to bring out the boldest flavors of your steak +\$3

**gorgonzola** fresh gorgonzola cheese crumbled and melted to perfection +\$3

**shrimp skewer** three jumbo sized grilled shrimp, a perfect pairing to any steak +\$6

**oscar style** generous portion of lump crab meat topped with béarnaise sauce +\$10