



100 Elgin Street,
Ottawa, ON
Tel: (613) 569-2126
Email: info@grill41.ca
grill41.ca



Executive Chef
Brian Vallipuram
Sous Chef
Silva Sandaradurage



LORD ELGIN

GRILL 41 GROUP PLATED MENU

Select one starter, one main course and one dessert.

All dinners comes with freshly baked bread,
hummus and coffee or tea.

The prices are based on the main course.

Additional starter \$8.00 per person
(to make a four course meal).

Additional main course \$3.00 per person
(Your guests would be able to select from two options).

For faster service, if your group is over 40 people,
we do recommend preorders.

Themed, wine tasting or customized menus available upon request.

Mackenzie room is available for private functions
with a capacity of up to 30 people.

Our dining room can accommodate groups up to 90 people.



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COLD

Roasted beet salad
Romaine salad
Garden salad
Smoked salmon
Baby spinach salad
Beef capriccio with fennel and sesame vinaigrette
Oysters (5 pieces)
Seared ahi tuna with avocado sesame dressing
Tenderloin capriccio with arugula and olive oil balsamic vinaigrette
Quinoa salad

HOT

Crusted goat cheese salad
Spring rolls
Mussels
Sesame glazed quail with Moroccan couscous
Smoked duck with crunchy coleslaw and soya lime vinaigrette
Escargot
Pork belly
Warm asparagus with goat cheese and pan juice
Mushroom tempura with truffle mayo
Scallops with garlic butter wrapped in prosciutto
Smoked arctic char with pear and rocket salad
Crab cakes

SOUPS

Mushroom
Butternut squash (Chef's favourite)
Corn chowder
Lentil
Cream of broccoli
Parsnip and potato

All group menus subject to 13% HST and 15% gratuity



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Chicken stuffed with mushrooms and spinach accompanied by fingerling potatoes and a red wine sauce	\$45
Cornish hen stuffed with sage and grilled lemon, scalloped potatoes, green beans and natural jus	\$48
Jamaican jerk spiced chicken breast with rice, peas and coleslaw	\$45
Middle eastern chicken breast with ham, pearl onions and basil cream sauce and mashed potatoes	\$48
Center cut pork chop with maple mustard glaze grilled sweet potatoes and bok choy	\$45
Adobe pepper crusted pork loin with chuka sauce and cajun fried Napa cabbage	\$48
Asian curried spiced pork tenderloin, mushroom risotto, sweet onions with Madera sauce	\$48
Grilled 41 style half duck with odan noodle cake and ginger green onion soya sauce	\$50
Pork ribs with house made BBQ sauce, crunchy mango slaw and warm potato salad	\$45
Beef tenderloin with mashed potatoes, ratatouille and peppercorn sauce ...	\$60
Striploin with doffi potatoes, asparagus, Madagascar peppercorn sauce	\$60
Center cut 12 oz veal chop with a spicy baby spinach and mushroom sauce	\$68
Australian lamb rack with squash stew, sesame bok choy and red wine jus	\$68
Lamb loin corn sweet pepper pancake, mushrooms and spinach red currant sauce	\$75
Venison loin with black truppet mushroom risotto and Saskatoon berry sauce (subject to availability)	\$75
Butternut squash ravioli	\$38
Beet risotto	\$38
Seafood linguini	\$40
Fuscilli with sausage	\$38
Soya marinated tofu with sautéed spinach with soya and chili sauce	\$38
Gluten free penne pasta with olive oil, spinach, roasted peppers, artichokes and black olives	\$38

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DESSERT COURSE

Crème Brûlée
Chocolate truffle cake
Cheesecake
Cold chocolate soufflé
Warm chocolate cake
Banana bread pudding
Pear strudel
Thai banana with ice cream
Chocolate cup filled with mousse and berries
Apple Crostata with ice cream
Ice cream/sorbet
Lemon tart with lemon whip cream
Pecan tart with butterscotch sauce