



PRIVATE DINING MENUS

MENU 1

Choice of Appetizer

Artisan caesar salad with romaine, garlic cream, house bread, parmesan & prosciutto
Feature soup – Chef's daily creation
Vegetarian Spring rolls w/ sweet chili sauce

Choice of Main

Chicken brochette w/ rice pilaf & vegetable sauté
Grilled salmon fillet w/ citrus butter roasted potato and vegetable sauté
Vegetable brochette w/ herb & balsamic reduction rice pilaf & vegetable sauté
Ziti and meatballs w/ Nona's secret pasta & meatball recipe

Choice of Dessert

Cheesecake w/ strawberry compote
Or chef's dessert of the day

\$45 per person plus taxes and gratuities

MENU 2

Choice of Appetizer

Roasted beet salad w/ roasted beets, arugula, goat cheese, pecans & maple dressing
Blue crab & shrimp cakes w/ mango & red pepper salsa, chipotle aioli
Roasted red pepper & charred tomato bisque

Choice of Main

Petit fillet mignon with a green peppercorn sauce roasted potato & vegetable sauté
Seafood Linguini w/ salmon, lobster, shrimp, mussels, scallops & white wine tomato sauce
Wild mushroom risotto w/ wild mushrooms, arborio rice, parmesan & truffle oil
Herb crusted dijon lamb rack w/ roasted garlic mashed potato & vegetable sauté
Grilled supreme of chicken w/ forestiere ragout roasted potato & vegetable sauté

Choice of Dessert

Tiramisu with coffee cream
Crème brule with vanilla bean
Chef's dessert of the day

\$60 per person plus taxes and gratuities





MENU 3

Choice of Appetizer

Seafood chowder cup

Avocado, mushroom and tomato bruschetta

Mixed green salad w/ crisp mixed salad w/ vegetables, sundried tomatoes, pea shoots & balsamic reduction

Tempura shrimp with Asian dip & pickled radish

Choice of Main

Dry aged rib eye steak w/ red wine glaze – roasted potato & vegetable sauté

Homemade butternut squash ravioli w/ toasted pecans, brown butter & crisp sage

Louisiana blackened surf & turf – blackened pork chops w/ shrimp skewer in creole sauce – rice pilaf & vegetable sauté

Port poached venison tenderloin w/ goat cheese fondue – garlic mashed potato & vegetable sauté

Choice of Dessert

Death by chocolate

Chef's desert of the day

Brulé raspberry and chocolate smore

\$75 per person plus taxes and gratuities



LORD ELGIN

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613.569.2126