



## LUNCH MENU OPTION A

*\$15.95 – choice of one entrée*

*\$17.95 – choice of two entrées*

*Includes choice of soft drink or iced tea, entrée and bread basket*

### **Salad “29” with Grilled Salmon**

Spinach, gorgonzola, candied walnuts, apples, celery, tomatoes and balsamic vinaigrette tossed and served in a tortilla bowl.

### **Chicken Caesar Salad**

Grilled chicken breast, crispy hearts of Romaine, focaccia croutons and shaved Parmesan with a classic Caesar dressing.

### **Grilled Turkey, Brie and Bacon**

With cranberry chutney on multigrain bread served with our homemade slaw.

### **Gourmet Chicken Salad Croissant**

Homemade chicken salad with sliced almonds and dried cranberries on a buttery croissant served with fresh fruit.

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request*

*\*\*Price does not include 20% service charge*





## LUNCH MENU OPTION B

*\$19.95 – choice of one entrée*

*\$22.95 – choice of two entrées*

*Includes choice of soft drink or iced tea, entrée, bread basket, dessert and coffee*

### **Chicken Divine**

Thin chicken breast sautéed golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over cavatapi pasta.

### **Filet Tips**

Finished with a mushroom ragout, served with garlic mashed potatoes and haricot verts.

### **Fresh Tilapia**

Pan seared, served with Chef's white corn cheese grits and seasonal vegetables, finished with a Bay shrimp butter cream sauce.

### **Wedge Salad with Grilled Salmon**

A crisp, cold iceberg wedge topped with gorgonzola, applewood smoked bacon, diced tomato, chopped egg and Parmesan ranch dressing.

## DESSERT

### **Grille 29 Cheesecake**

The Chef's selection of the day

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request*

*\*\*Price does not include 20% service charge*





## LUNCH MENU OPTION C

\$24.95 – choice of one entrée

\$27.95 – choice of two entrées

*Includes choice of soft drink or iced tea, entrée, Salad “29”, bread basket, dessert and coffee*

### **Sliced Sirloin with Mushroom Ragout**

Served with Yukon gold garlic mashed potatoes and haricot verts.

### **Scottish Salmon Brulée**

Served with white corn cheese grits and fresh seasonal vegetables, finished with a honey brandy glaze.

### **Tuscan Chicken**

Herb marinated and grilled free range chicken in a blend of fresh herbs, served with wild rice and fresh seasonal vegetables.

### **Chicken and Salmon Duo**

Grilled Chicken breast with Fresh pan sautéed Scottish salmon finished with an herb shallot cream sauce, served with Yukon gold mashed potatoes and fresh seasonal vegetables.

## **DESSERT** *(Choose one)*

### **Warm Sour Cream Fudge Cake**

Served with vanilla bean ice cream, finished with a warm chocolate sauce.

### **Grille 29 Cheesecake**

The Chef’s selection of the day.

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request*

*\*\*Price does not include 20% service charge*





## SAMPLE DINNER MENU

*\$39 per person*

*Includes choice of soft drink, iced tea or coffee*

### **STARTER** *(Choose one)*

#### **Mixed Green Salad**

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette.

#### **Grille 29 Caesar Salad**

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan.

### **ENTRÉE** *(Choose one)*

#### **Chicken Divine**

Thin chicken breast sautéed golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over cavatapi pasta.

#### **Sliced Sirloin with Mushroom Ragout**

Served with Yukon gold garlic mashed potatoes and haricot verts.

#### **Scottish Salmon Brulée**

Served with white corn cheese grits and fresh seasonal vegetables, finished with a honey brandy glaze.

### **DESSERT**

#### **Grille 29 Cheesecake**

The Chef's selection of the day.

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request*

*\*\*Price does not include 20% service charge*





## SAMPLE DINNER MENU

*\$49 per person*

*Includes choice of soft drink, iced tea and coffee service*

### **SOUP** *(Choose one)*

**Lobster Bisque | French Onion**

### **STARTER** *(Choose one)*

#### **Mixed Green Salad**

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette.

#### **Grille 29 Caesar Salad**

Crispy hearts of romaine, garlic croutons and shaved Reggiano Parmesan.

### **ENTRÉE** *(Choose one)*

#### **Tuscan Chicken**

Herb marinated and grilled free range chicken in a blend of fresh herbs, served with wild rice and fresh seasonal vegetables.

#### **Center Cut Filet Mignon**

Served with Yukon gold garlic mashed potatoes and haricot verts and finished with demi glacé.

#### **Sesame Seared Tuna Mignon**

Lightly seared Pacific Ahi sushi grade tuna coated with sesame seeds and served with a citrus soy and sticky rice.

#### **Potato Encrusted Alaskan Halibut**

Halibut rolled in a delicate potato crust, pan seared and finished with a lemon beurre blanc, served with our white corn cheese grits and haricot verts.

### **DESSERT** *(Choose one)*

#### **Warm Sour Cream Fudge Cake**

Served with vanilla bean ice cream, finished with a warm chocolate sauce.

#### **Grille 29 Cheesecake**

The Chef's selection of the day.

#### **Tiramisu Tower**

Surrounded by an espresso anglaise and chocolate mocha beans.

#### **Chocolate Peanut Butter Truffle**

Creamy peanut butter mousse atop a chocolate truffle cake covered in a chocolate ganache.

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request \*\*Price does not include 20% service charge*

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## SAMPLE DINNER MENU

*\$59 per person*

*Includes choice of soft drink, iced tea and coffee service*

### HORS D'OEUVRES

Lobster & Shrimp Flatbread | Firecracker Shrimp | Thai Peanut Chicken Satay

### SOUP *(Choose one)*

Lobster Bisque | French Onion

### STARTER *(Choose one)*

#### Wedge Salad

A crisp, cold iceberg wedge topped with gorgonzola, applewood bacon, diced tomato, chopped egg and Parmesan ranch dressing.

#### Salad "29"

Spinach, bleu cheese, toasted walnuts, apples, celery, tomatoes and balsamic vinaigrette.

### ENTRÉE *(Choose one)*

#### Tuscan Chicken

Herb marinated and grilled free range chicken in a blend of fresh herbs, served with wild rice and fresh seasonal vegetables.

#### Surf & Turf: Center Cut Filet Mignon & Pan Seared Georges Bank Sea Scallops

Served with Yukon gold garlic mashed potatoes and haricot verts, finished with demi glacé.

#### Fresh Black Grouper Oscar

Served with jumbo lump crab meat, white corn cheese grits, fresh asparagus, finished with hollandaise.

#### Veal Picatta

A tender domestic chop served with Yukon gold garlic mashed potatoes and haricot verts.

### DESSERT *(Choose one)*

Classic Crème Brulée | Warm Sour Cream Fudge Cake | Raspberry Truffle Cake  
Tiramisu Tower | Chocolate Peanut Butter Truffle | Grille 29 Cheesecake

*Executive Chef Chris McDonald*

*\*Vegetarian entrée available upon request \*\*Price does not include 20% service charge*





## HORS D'OEUVRES

### HOT HORS D'OEUVRES

	<i>50 Pieces</i>	<i>100 Pieces</i>
<b>Crab Stuffed Mushrooms</b>	<b>100</b>	<b>175</b>
<b>Bacon Wrapped Sea Scallops</b>	<b>152</b>	<b>275</b>
<b>Chicken Fingers with a Remoulade Sauce</b>	<b>100</b>	<b>175</b>
<b>Crispy Spring Rolls served with Sweet Chili Sauce</b>	<b>100</b>	<b>175</b>
<b>Chicken Saté with Thai Peanut Sauce or Honey Dijon</b>	<b>100</b>	<b>175</b>
<b>Swedish Meatballs</b>	<b>100</b>	<b>175</b>
<b>Cheese Stuffed Fried Ravioli with Marinara for Dipping (vegetarian)</b>	<b>100</b>	<b>175</b>

### COLD HORS D'OEUVRES

	<i>50 Pieces</i>	<i>100 Pieces</i>
<b>Fresh Jumbo Gulf Shrimp</b> Served with cocktail sauce and lemon	<b>152</b>	<b>275</b>
<b>Sliced Smoked Salmon Side</b> With cream cheese, red onions and capers	<b>105 <i>1/2 Side</i></b>	<b>185 <i>Whole</i></b>
<b>Fresh Buffalo Mozzarella</b> On French bread with Roma tomatoes, olive oil and basil	<b>105 <i>Small</i></b>	<b>185 <i>Large</i></b>

### SINGLES

<b>Prosciutto Wrapped Shrimp with Basil Vinaigrette</b>	<b>2.50 each</b>
<b>Tuna Tartar with Belgian Endive</b>	<b>2.00 each</b>
<b>Mini Beef Wellington</b>	<b>3.00 each</b>
<b>Maryland Style Crab Cakes with Cajun Remolaude</b>	<b>2.50 each</b>
<b>Baked Brie en Croute with Raspberry Jam</b>	<b>2.50 each</b>
<b>Filet Mignon Mini Croissant</b> With rosemary mayonnaise	<b>3.00 each</b>
<b>Gourmet Chicken Salad Mini Croissant</b>	<b>2.00 each</b>
<b>Vegetable Crudité &amp; Hummus</b>	<b>2.50 per person</b>
<b>Fruit and Assorted Cheese Tray</b>	<b>2.50 per person</b>

### MINI DESSERTS

	<i>50 Pieces</i>	<i>100 Pieces</i>
<b>Cheesecake Bites</b>	<b>100</b>	<b>175</b>
<b>Chocolate Peanut Butter Truffle Bites</b>	<b>100</b>	<b>175</b>
<b>Chocolate Covered Assorted Fruit and Goodies</b> Strawberry, Banana, Marshmallow, Pretzel, Graham Cracker	<b>100</b>	<b>175</b>