



THREE COURSE PLATED LUNCH MENU

appetizer or soup

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| Crab & Mango Spring Rolls coconut-curry remoulade | Crispy Sesame Chicken Dumplings cucumber-jicama slaw, soy-yuzu sauce |
| Tuna Tartare cucumber, tomato, ginger-lime vinaigrette | Mixed Greens Salad heirloom cherry tomatoes, cucumber, balsamic vinaigrette |
| Jumbo Lump Crab Cake mango-fennel slaw, old bay oil | Creamy Lobster & Wild Mushroom Chablis Soup |

entrée or salad

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| Free Range Chicken Breast "Coq Au Vin" pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction |
| Boneless Beef Short Ribs crispy potato cake, spinach, pomegranate jus |
| Grilled King Salmon yuzu, lemon arugula barley risotto, creamed swiss chard, garlic ginger soy |
| Jumbo Lump Crab Salad mixed greens, avocado, cucumber, grape tomatoes, mango vinaigrette |
| Grille 3501 Chicken Salad asian greens, grilled chicken breast, honey-sesame dressing, crispy wontons |
| Sea Salt Seared Rare Tuna Salad mixed greens, avocado, grape tomatoes, cucumber, miso vinaigrette |

dessert

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| Blood Orange Crème Brûlée champagne poached strawberries |
| Warm Chocolate Molten Cake vanilla ice cream |
| Chocolate Espresso & Hazelnut Cheesecake whipped cream |
| Fresh Berries with whipped cream |

\$34.00 per person plus 6% tax and 20% gratuity
Menu items are subject to change due to seasonality and availability of ingredients.

**Two course menus are also available.
Please contact our events manager for customized menu options.**