

Lawn Club GRILL

GRILL MASTER WANTED

GO AHEAD... DON'T BE SHY. FROM CREATING YOUR OWN FLATBREAD TO HANDS ON GRILLING WITH OUR CHEFS, THE LAWN CLUB GRILL IS AN EXPERIENCE LIKE NO OTHER ON LAND OR SEA... SO TIE UP YOUR APRON AND GRAB YOUR TONGS... OH, AND PLEASE DON'T FORGET TO ENJOY THE VIEW.

FLATBREAD STARTERS

ALL OF OUR FLATBREADS ARE HAND ROLLED TO ORDER ON HOMEMADE DOUGH.

- MARGHERITA
- BBQ CHICKEN
- SAUSAGE & PEPPERS
- MEDITERRANEAN VEGETABLE
- PEPPERONI

OR CREATE YOUR OWN FLATBREAD FROM ANY OF THE SELECTIONS FROM OUR "BOUNTIFUL HARVEST SALAD BAR"

FROM OUR BOUNTIFUL HARVEST

WE PROMISE TO MAKE THE "ALL YOU CAN EAT" SALAD BAR COOL AGAIN BY FEATURING AN ECLECTIC COLLECTION OF FRESH FIELD GREENS, SIGNATURE COMPOSED SALADS, COLORFUL SEASONAL VEGETABLES, GOURMET CHEESES AND FROM SCRATCH DRESSINGS. ALSO NO SALAD IS COMPLETE WITHOUT ITS ACCESSORIES... WASABI PEAS OR CHOW MEIN, ANYONE?

FROM YOUR GRILL MASTER

BE ADVENTUROUS AS THE GRILL MASTER OR LET US DO ALL THE WORK FOR YOU. ALL GRILLED ITEMS ARE COOKED ON OUR CUSTOMIZED SELF VENTILATED GRILLS. PORTION SIZES WILL BE MANAGED IN ACCORDANCE WITH YOUR PARTY'S SIZE.

FROM THE LAND

- 16 OZ. USDA PRIME BONE-IN NY STRIP*
- FILET MIGNON*
- 12 OZ. RIB EYE*
- MILK-FED VEAL CHOP*
- BRATWURST
- MARINATED LAMB CHOPS*

FROM THE SEA

- GRILLED ATLANTIC SALMON*
- MARINATED RED SNAPPER*

KABOBS

- BEEF TENDERLOIN*
- TANDOORI CHICKEN
- MARINATED VEGETABLES
- SHRIMP AND SCALLOPS*

SPICES, GLAZES & RUBS

YOUR LCG CHEF WILL HELP YOU PAIR THE PERFECT SPICE, GLAZE OR RUB WITH YOUR SELECTIONS.

SPICES & RUBS:

CAJUN RUB, LEMON PEPPER, JERK,
SOUTH WEST PEPPER BLEND, BLACKENED

GLAZES:

BBQ, TERIYAKI, SWEET CHILI, CHIMICHURRI,
HOMEMADE STEAK SAUCE



SIDES

- LOBSTER MAC AND CHEESE
- GOURMET BAKED BEANS
- BAKED POTATO
- DIRTY RICE
- CREAM CORN

DESSERTS

- APPLE CRUMBLE
- BLUEBERRY COBBLER
- TRADITIONAL AMERICAN CHEESE CAKE
- CARROT CAKE
- WARM CHOCOLATE CHIP COOKIE