



Landmark

ON ELLIS

PRIVATE EVENT DINNER MENUS

CONTACT: EVENTS@JOHNSGRILL.COM



DINNER MENUS





DINNER MENU ONE

70++

SALAD

Dinner Salad

Seasonal Greens, Garlic Croutons

ENTRÉE CHOICES

Black Angus New York Steak

Chicken Dijonnaise

Sautéed with Mushrooms, Wine,
Garlic & Dijon Cream

ALL ENTRÉES SERVED WITH BAKED IDAHO POTATO
& SEASONAL VEGETABLES.
VEGETARIAN OR VEGAN ENTRÉES AVAILABLE UPON REQUEST.

DESSERT

Vanilla Bean Ice Cream with Mixed Berries

BEVERAGE

Coffee/Herbal Tea



DINNER MENU TWO

72++

SALAD

Caesar Salad

ENTRÉE CHOICES

Black Angus New York Steak

Grilled Pacific Red Snapper
Sauce Piquante (Spiced Tomato Sauce)

ALL ENTRÉES SERVED WITH BAKED IDAHO POTATO
& SEASONAL VEGETABLES.
VEGETARIAN OR VEGAN ENTRÉES AVAILABLE UPON REQUEST.

DESSERT

Pecan Pie

BEVERAGE

Coffee/Herbal Tea



DINNER MENU THREE

100++

APPETIZER

Jumbo Prawn Cocktail

SALAD

Roquefort Salad

Seasonal Greens, Shrimp,
Crumbled Roquefort Cheese tossed in our
Famous Creamy Bleu Cheese Vinaigrette

ENTRÉE CHOICES

Filet Mignon

Broiled Wild Salmon
with Hollandaise Sauce

ALL ENTRÉES SERVED WITH BAKED IDAHO POTATO
& SEASONAL VEGETABLES.
VEGETARIAN OR VEGAN ENTRÉES AVAILABLE UPON REQUEST.

DESSERT

New York Cheesecake

BEVERAGE

Coffee/Herbal Tea



DINNER MENU FOUR

107++

APPETIZER

Lobster Ravioli
Herbed Tomato Cream

SALAD

Jack Lalanne's Favorite Salad
Seasonal Greens, Crab, Shrimp, Avocado,
Mushrooms, Tomato tossed in our Famous
Creamy Bleu Cheese Vinaigrette Dressing

ENTRÉE CHOICES

Surf & Turf
New York Steak & 3 Fried Jumbo Prawn

Broiled Wild Halibut
Lemon, Wine Sweet Butter,
Capers, Mushrooms

ALL ENTRÉES SERVED WITH BAKED IDAHO POTATO
& SEASONAL VEGETABLES.
VEGETARIAN OR VEGAN ENTRÉES AVAILABLE UPON REQUEST.

DESSERT

Chocolate Mousse Torte

BEVERAGE

Coffee/Herbal Tea



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