

# **JUSTIN'S GRILL**

## **LIMITED DINNER A LA CARTE**

*Let us custom design a menu for your guests in one of our private dining rooms*

**Private Dining Room # 1 – Up to 22 People**

**Private Dining Room # 2 – Up to 32 People**

**Private Dining Room # 3 – Up to 43 People**

- **All rooms are designed to hold an intimate sit-down dinner for you and your guests.**
- **You may choose off the LIMITED A LA CARTE Menu to offer your guests with a delicious selection of appetizers, entrées & desserts.**
- **You may have preset hors d'oeuvres for your guests to welcome them into the room.**
- **You may choose 2 appetizers, 4 entrées, and 2 desserts or you may choose the dessert variees for a delightful selection of assorted miniature desserts.**
- **We will personalize your menu to make the evening specific to your parties needs (Ex. "Welcome Carrier").**
- **You can have the choice of pricing on the menu or taken off for your guests.**
- **For beverages, your options include:**
  - 1.) Guests pay cash for all beverages (alcoholic and non)**
  - 2.) Soda, Iced Tea and Coffee On Consumption (Guests Pay Cash for Alcohol)**
  - 3.) Soda, Iced Tea, Coffee, Beer, Wine, Mixed Drinks all On Consumption**
- **\*\*PLEASE NOTE: We do not setup a private bar in the rooms. Drinks are cocktailed by your server for on consumption bars. When guests are paying cash for drinks, they are welcome to use the restaurant bar. However, we can setup a beverage station with soda, beer and wine at your request.**
- **For a special occasion we would be happy to order a cake from Pascale's Bakehouse.**
- **Your choice of napkin & accent colors (23 colors to choose from).**
- **All parties of 25 people or more will need to preorder.**
- **A \$50.00 room fee is applicable all events.**
- **A \$50.00 deposit will secure the room for your event.**

## ~Choose Your Title~

### ~APPETIZERS~

**JUMBO SHRIMP COCKTAIL** \$7.95  
Five Chilled Gulf Shrimp with House Cocktail Sauce

**SESAME CRUSTED AHI TUNA** \$8.95  
Seared Rare with Asian Slaw & Soy Ginger Glaze

**COCONUT CRUNCHY SHRIMP** \$8.95  
Served with a Chili Mango Dipping Sauce

**BUFFALO CHICKEN TENDERS** \$5.95  
Spicy Jumbo Tenders, Celery and Blue Cheese Dressing

**CRISPY CALAMARI** \$6.95  
Lightly Dusted and Fried, with Marinara Sauce

**MARYLAND CRAB CAKES** \$10.50  
Traditional Chesapeake Recipe with Remoulade Sauce

**SOUP OF THE DAY** Cup \$3.25

### ~ENTREES~

All Entrees Include House Salad with Italian Vinaigrette Dressing, Fresh Vegetable Garnish and Baked Potato

**PRIME RIB** \$24.95  
Slow Roasted Boneless Rib Eye, Au Jus 12oz

**NEW YORK STRIP** \$26.95  
Famous for Flavor 12oz

**FILET MIGNON** \$26.95  
Black Angus Tenderloin 9oz

**BLUE CHEESE FILET** \$28.95  
Broiled Blue Cheese Crust, Port Wine Glaze 9oz

**"DOWN UNDER" LAMB RACK** \$24.95  
Roast Rack of New Zealand Lamb, Dijon Tarragon Sauce

**"KOREAN" FLANK STEAK** \$18.95  
Marinated with Bourbon, Soy & Sesame 10oz

**HERB & GARLIC CHICKEN** \$15.95  
Marinated Boneless Skinless Breast, Simply Grilled

**NORWAY SALMON FILLET** \$18.95  
Grilled with Béarnaise Sauce

**JUMBO SEA SCALLOPS** \$23.95  
Broiled with our Special Garlic Herb Butter

**LOBSTER TAILS** \$30.95  
Twin 5 oz. Cold Water Tails With Drawn Butter & Lemon

**GRILLED ITALIAN VEGETABLE LASAGNA** \$15.95  
Layered with Fresh Pasta, Four Cheeses and Marinara

**PENNE VODKA** \$15.95  
Creamy Tomato Vodka Sauce with a Hint of Prosciutto

**SURF & TURF** \$9.95  
Add a 5 oz Lobster Tail to any Entrée

### ~DESSERT~

\$4.95

DECADENT CHOCOLATE CAKE  
CARROT CAKE WITH CREAM CHEESE FROSTING  
TRADITIONAL NY STYLE CHEESECAKE  
FRESH LEMON TART