



LUNCH BANQUET MENU DESCRIPTIONS

STARTERS

V GF BUTTERNUT SQUASH SOUP

Served with a crunchy cashew salsa.

V GRILLED PEAR SALAD

Seasoned grilled pears with spiced pecans, Arcadian field greens, crumbled bleu cheese, raspberry vinaigrette.

V CAESAR SALAD

Romaine lettuce, croutons, & parmesan cheese

SOUP OF THE MOMENT

Ask your server for details on today's creative concoction.

EVERYBODY HAS A "HOUSE SALAD" SALAD

Romaine, red onions, bacon, tomatoes & croutons.

– Served with choice of Ranch or Balsamic Vinaigrette –

ENTRÉES

PRIME RIB DIP MELT

Slow roasted rib roast sliced thin on a toasted soft steak roll with cheddar cheese. Served with french fries.

***AHI TUNA TACOS**

Seared rare, in warm corn tortillas, spicy wasabi slaw, green onions, Asian dipping sauce.

ASIAN CHICKEN SALAD

Grilled Mary's free range chicken breast marinated in soy, chili paste, garlic & fresh ginger. Served on mixed lettuce, red & yellow peppers, jicama, cranberries, cashews, red onions & Udon noodles in a soy ginger vinaigrette. Garnished with crisp wonton strips & sesame seeds.

COBB SALAD

Mixed lettuce, avocado, bleu cheese, bacon, egg, tomato.

– Choice of Mary's free range grilled chicken breast or grilled wild jumbo shrimp. Choice of dressing

***STEAK SALAD**

Chimichurri marinated Prime sirloin steak grilled to order & served with Arcadian field greens, bleu cheese, heirloom cherry tomatoes, caramelized onions & spiced pecans in a balsamic vinaigrette.

MACADAMIA CRUSTED SEA BASS

Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with buttermilk mashed potatoes & seasonal vegetable.

GF GRILLED WILD SALMON

Seasonal wild salmon with lemon butter, buttermilk mashed potatoes & seasonal vegetable.

GF POTATO WRAPPED HALIBUT

Served with buttermilk mashed potatoes, seasonal vegetables, lemon butter sauce and drizzled with a balsamic reduction.

GF BLACKENED SEA BASS

Pan seared & served with lemon butter sauce, buttermilk mashed potatoes & seasonal vegetables.

CAJUN SHRIMP PENNE PASTA

Jumbo wild shrimp sautéed with soy, garlic, fresh parsley, honey, tomatoes and Cajun spices with a dollop of sweet cream butter. Served with fresh basil & grilled garlic crostini. Sweet & Spicy!!

PASTA PIACERE*

Fusilli pasta tossed in a creamy Gorgonzola sauce topped with a petite filet mignon. Garnished with sun dried tomatoes, Gorgonzola crumble & drizzled with balsamic glaze.

CHICKEN MARSALA

Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce. Served with buttermilk mashed potatoes & seasonal vegetables.

CHICKEN SALTIMBOCCA

Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese. Served with buttermilk mashed potatoes & seasonal vegetable.

GF MOLASSES GLAZED MEATLOAF

House cured ground beef wrapped in apple-wood smoked bacon & baked with molasses glaze. Served with buttermilk mashed potatoes and seasonal vegetables.

***OVEN ROASTED PRIME RIB**

A generous cut of our rosemary, garlic & salt roasted rib roast, served with buttermilk mashed potatoes, seasonal vegetables, creamy horseradish & au jus.

***TENDERLOIN MEDALLIONS**

Grilled Petite Filet Mignon, caramelized onions & red wine demi sauce. Served with buttermilk mashed potatoes, & seasonal vegetables.

GF PRIME STEAKHOUSE SIRLOIN

A grilled prime top sirloin served with green peppercorn sauce, buttermilk mashed potatoes & seasonal vegetable.

GF CLASSIC RIB-EYE STEAK

A thick cut of choice rib-eye simply grilled with our zesty house seasoning mix. Served with buttermilk mashed potatoes, seasonal vegetable & creamy horseradish.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.

VEGETARIAN

V SPINACH GORGONZOLA RAVIOLI

Served with a rich basil pesto parmesan cheese sauce, diced tomatoes & topped with grated Parmesan cheese.

V EGGPLANT ALLA PARMIGIANA

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & Mozzarella cheeses & topped with marinara sauce. Served with penne pasta & seasonal vegetables.

VEGAN GF HEIRLOOM TOMATO NAPOLEON

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

DESSERTS

V ZEPHYR GRILL SEASONAL CHEESECAKE

Allow our pastry chef to tempt you with a light and fluffy cheesecake using the season's freshest and most flavorful ingredients.

V GF PANNA COTTA

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauce.

V GF CHOCOLATE DECADENCE

A dense chocolate flour-less cake with sweet raspberry sauce and whipped cream.

V CHOCOLATE SALTED CARAMEL CRATER CAKE

A warm molten chocolate cake served with a flourish of caramel, sea salt & whipped cream.

V CARAMEL FRUIT BASKET

Vanilla bean ice cream & mixed berries in a house made caramel basket. Topped with whipped cream & fresh mint.

V GF SEASONAL SORBET

Ask your banquet coordinator for our current offering.

Zephyr Grill & Bar

1736 First Street, Livermore, CA 94550

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Livermore: 925-961-1000 Brentwood: 925-418-4708

Private Banquets: 925-390-2430

V - Vegetarian

GF - Gluten Free