



LUNCH BANQUET MENU DESCRIPTIONS

STARTERS

V GF BUTTERNUT SQUASH SOUP

crunchy cashew salsa

V GRILLED PEAR SALAD

seasoned grilled pears | 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

toasted french roll | cheddar cheese | side of creamy horseradish

***AHI TUNA TACOS**

seared rare | corn tortillas | spicy wasabi slaw | green onions | asian dipping sauce

ASIAN CHICKEN SALAD

marinated grilled mary's free range chicken breast | mixed lettuce | red & yellow peppers | jicama | cranberries | cashews | red onions | udon noodles | soy ginger vinaigrette | 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**

sous vide flank steak | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette

MACADAMIA CRUSTED SEA BASS

roasted wild sea bass | macadamia nuts & panko | sweet & spicy chili mango salsa | buttermilk mashed potatoes | seasonal vegetable

GF GRILLED WILD SALMON

seasonal wild salmon | lemon butter | buttermilk mashed potatoes | seasonal vegetables

GF POTATO WRAPPED HALIBUT

lemon butter sauce | drizzled with balsamic reduction | buttermilk mashed potatoes | seasonal vegetables

GF BLACKENED SEA BASS

pan seared | lemon butter sauce | buttermilk mashed potatoes | seasonal vegetables

CAJUN SHRIMP PENNE PASTA

jumbo wild shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

PASTA PIACERE*

Fusilli pasta with a creamy gorgonzola sauce and topped with a petite filet mignon, sun dried tomatoes and gorgonzola crumble. Finished with a drizzle of balsamic glaze

CHICKEN MARSALA

pan seared mary's free range chicken breast | cream | mushroom marsala wine sauce | buttermilk mashed potatoes | seasonal vegetables

CHICKEN SALTIMBOCCA

mary's free range chicken breast | house made herb butter | prosciutto | sherry wine cream sauce | havarti cheese | buttermilk mashed potatoes | seasonal vegetables

GF MOLASSES GLAZED MEATLOAF

house cured ground beef | apple-wood smoked bacon | molasses glaze | buttermilk mashed potatoes | seasonal vegetables

***OVEN ROASTED PRIME RIB**

buttermilk mashed potatoes | seasonal vegetables | creamy horseradish | au jus

***TENDERLOIN MEDALLIONS**

petite filet | caramelized onions | red wine demi sauce | buttermilk mashed potatoes | seasonal vegetables

GF SOUS VIDE FLANK STEAK

buttermilk mashed potatoes | seasonal vegetable.
– please select either chimichurri sauce or green peppercorn sauce

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

basil pesto parmesan cheese sauce | diced tomatoes | parmesan cheese

VEGAN GF HEIRLOOM TOMATO NAPOLEON

hazelnut, walnut, cashew, Pepita seed & pesto mixture | seasonal heirloom tomatoes | mixed vegetable salad | drizzled with olive oil & 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