

DAILY GRILL

(760) 779-9911

**Palm Desert
Restaurant Week**
October 27th, to November 2nd, 2008

Prix Fixe Dinner

\$28.00

First Course

(Choice of One)

Daily Grill Mixed Green Salad

Served with Creamy Italian Dressing

Caesar Salad

Hearts of Romaine, Crispy Croutons Tossed in Our Caesar Dressing

Soup of the Day

Made Fresh Daily

Chateau Ste Michelle, Chardonnay, Washington

or

Placido, Pinot Grigio, Italy

Entrée Selections

(Choice of One)

Pan-Seared Salmon with Sautéed Spinach

Topped with Shiitake Mushrooms and Our Lemon-Butter Sauce

Charbroiled Skirt Steak

A House Specialty, Marinated in Citrus Juices, Soy Sauce and
House Seasonings

Served with Red Skinned Mashed Potatoes and Chef's Vegetable

Chicken Piccata

Topped with Lemon Butter Caper Sauce

Served with Red Skinned Mashed Potatoes and Chef's Vegetable

Filet Mignon with Bleu Cheese Herb Crust

8 ounce Petite Filet

Served with Spinach Mashed Potatoes and Bordelaise Sauce

R Collection, Cabernet Sauvignon, Napa Valley

or

Cep, Syrah, Sonoma Coast

Dessert

(Choice of One)

Traditional Crème Brulee

Strawberry Shortcake

A Trio of Mini Shortcake Biscuits
Topped with Strawberries and Whipped Cream

Add a Wine Paring for \$15.00 per person