



★ PLAN A ★  
**PARTY**

THEY'LL

*Never Forget*

## GROUP DINING

At Paul Martin's American Grill, our passion is simple: elevating America's classic cuisine by using only the highest quality, best tasting ingredients. Whether it's for business or pleasure, we want your guests to leave impressed by both their dining experience and the remarkable hospitality that we are known for. Our dedicated Director of Guest Services specializes in creating a truly bespoke event. Every detail—from menus to décor—can be customized to your unique needs.

### AMENITIES & OFFERINGS:

- A variety of flexible spaces to meet your needs, contemporary and stylish, yet comfortable and inviting
- Fully customizable menus to fit your budget and tastes
- An extensive wine list and full bar
- On site audio/visual technology and complimentary Wi/fi



**Paul Martin's**  
AMERICAN GRILL

CONTACT US TO DISCUSS YOUR EVENT TODAY

Ph: 1-866-350-PMAG (7624) • [privatedining@pmagrill.com](mailto:privatedining@pmagrill.com)

Paul Martin's®

AMERICAN GRILL

## APPETIZERS



— Platters serve 10 to 15 guests —

<b>CHILLED SEASONAL VEGETABLE PLATTER</b> ∅	39
housemade ranch and spicy remoulade	
<b>CRISPY CALAMARI</b>	64
lightly breaded, chili aioli, cocktail sauce	
<b>SPINACH &amp; ARTICHOKE DIP</b>	52
flatbread crisps	
<b>SMOKED STEELHEAD DIP</b>	55
grilled sustainable steelhead salmon, light cream cheese, fresh dill, red bell pepper, green onion, toasted crostini	
<b>BUFFALO CAULIFLOWER BITES</b>	52
blue cheese dressing	
<b>SEASONAL SALAD</b> ∅	55
mixed greens, tomato, red onion, avocado, lemon basil vinaigrette	
<b>ASSORTED DESSERTS</b>	65
cheesecake, decadent chocolate cake, fresh fruit	

— Platters serve 20-30 pieces per order —

<b>MARGHERITA FLATBREAD</b>	49
fresh basil, blistered tomatoes, mozzarella (30 pcs)	
<b>ROASTED VEGETABLE FLATBREAD</b>	49
roasted red peppers, white cheddar, tomatillo salsa (30 pcs)	
<b>DEVEILED EGGS</b> ∅	49
smoked paprika, applewood smoked bacon (30 pcs)	
<b>AVOCADO TOAST</b>	45
blistered tomatoes, basil, toasted baguette (30 pcs)	
<b>CHICKEN WINGS</b>	49
gochujang bbq sauce, celery sticks, ranch (30 pcs)	
<b>HOUSEMADE MEATBALLS</b>	45
marinara, mozzarella, parmesan, toasted crostini (20 pcs)	
<b>SALT &amp; PEPPER SHRIMP</b>	64
lightly fried, pesto aioli, remoulade sauce (20 pcs)	
<b>AHI POKE LETTUCE CUPS*</b> ∅	69
sashimi grade ahi, avocado, cilantro, ginger chili sauce, butter lettuce (20 pcs)	
<b>GRILLED CHICKEN SKEWERS</b>	55
chimichurri sauce (30 pcs)	
<b>HOISIN GLAZED RIBS</b>	64
St. Louis style, hoisin glaze, green onion (30 pcs)	
<b>CLASSIC AMERICAN SLIDERS*</b>	125
Certified Angus Beef®, cheddar, aioli (30 pcs)	
<b>MINI CRAB CAKES</b>	120
spicy remoulade (20 pcs)	

### INDIVIDUAL PLATED APPETIZERS

<b>SHRIMP COCKTAIL</b> ∅	14 per person
jumbo shrimp, house cocktail sauce (3 pcs)	
<b>JUMBO LUMP CRAB CAKE</b>	16 per person
blue lump crab (1 pc)	
<b>AHI POKE LETTUCE CUPS</b> ∅	16 per person
sashimi grade ahi, avocado, cilantro, ginger chili sauce, butter lettuce (2 pcs)	

Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## APPETIZER

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family style

### MARGHERITA FLATBREAD

fresh basil, blistered tomatoes, mozzarella

### DEVEILED EGGS $\emptyset$

smoked paprika, applewood smoked bacon

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD $\emptyset$

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### ASIAN CHICKEN NOODLE SALAD

grilled chicken, chopped romaine, iceberg, rice noodles, mango, avocado, cherry tomatoes, almonds, fresh herbs, peanut vinaigrette

### BUTTERMILK FRIED CHICKEN BREAST

signature herbs de Provence, mashed potatoes, hot honey for dipping

### CLASSIC BURGER\*

Certified Angus Beef®, Tillamook cheddar, black pepper aioli, Cajun fries

### STEELHEAD SALMON\*

simply grilled, quinoa, white wine lemon butter sauce

*Vegetarian entrées available upon request.*

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## RIESLING MENU

Available 11am-2pm



**\$39 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## STARTERS

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choice of

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

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## MAIN COURSE

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choice of

### STEELHEAD SALMON EN CASSOLETTE ∅

sustainable steelhead salmon, asparagus, roasted peppers, cherry tomatoes, finished with beurre blanc

### SEAFOOD PASTA

lobster, wild Mexican shrimp, mushroom, spinach, fettuccini, lobster cream sauce

### "BRICK" CHICKEN ∅

pan-seared, herb marinated chicken, mashed potatoes, savory jus

### BRAISED SHORT RIBS ∅

horseradish cream, housemade beef jus, mashed potatoes

*Vegetarian entrées available upon request.*

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## DESSERT

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choice of

### HOUSEMADE CHOCOLATE TART

silky chocolate mousse, fresh berries, whipped cream

### FRESH FRUIT ∅

seasonal berries, whipped cream

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## MERLOT MENU

Available 11am-close



**\$59 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD ∅

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### SKIRT STEAK\* ∅

house marinade, grilled asparagus

### BLACKENED RIBEYE\* ∅

Certified Angus Beef®, Cajun spices, mashed potatoes

### STEELHEAD SALMON EN CASSOLETTE ∅

sustainable steelhead salmon, asparagus, roasted peppers, cherry tomatoes, finished with beurre blanc

### "BRICK" CHICKEN ∅

pan-seared, herb marinated chicken, mashed potatoes, savory jus

*Vegetarian entrées available upon request.*

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## DESSERT

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choice of

### HOUSEMADE CHOCOLATE TART

silky chocolate mousse, fresh berries, whipped cream

### FRESH FRUIT ∅

seasonal berries, whipped cream

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## SYRAH MENU

Available 11am-close



**\$69 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.



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## APPETIZER

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family style

### DEVEILED EGGS Ø

smoked paprika, applewood smoked bacon

### ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

### CHILLED SHRIMP COCKTAIL Ø

housemade cocktail sauce, lemon

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## STARTERS

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choice of

### SEASONAL HOUSE SALAD Ø

mixed greens, tomato, red onion, avocado, lemon basil vinaigrette

### CAESAR SALAD\*

parmesan, house-made dressing, crostini, anchovy

### HOUSEMADE SOUP OF THE DAY

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## MAIN COURSE

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choice of

### BLACKENED RIBEYE & SHRIMP SCAMPI Ø

hand-cut, live-fire grilled ribeye, Prodhommés blackening seasoning, topped with wild Mexican shrimp, garlic butter sauce, mashed potatoes

### FILET MIGNON\* Ø

center cut, live-fire grilled, grilled asparagus, topped with garlic herb butter  
*Available "Oscar Style" lump crab, asparagus, bearnaise +14*

### ALASKAN HALIBUT Ø

beurre blanc, blistered tomatoes, asparagus

### HERB MARINATED CHICKEN Ø

skillet-seared, mashed potatoes, marsala wine reduction

*Vegetarian entrées available upon request.*

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## CABERNET MENU

Available 11am-close



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## DESSERT

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choice of

### HOUSEMADE CHOCOLATE TART

silky chocolate mousse, fresh berries, whipped cream

### FRESH FRUIT

seasonal berries, whipped cream

**\$89 PER PERSON**

**Includes organic coffee, organic teas and soft drinks.** Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.