Coach Grill, on the site of the original Red Coach Grill, offers a classic dining experience focused on the finest steaks, chops and seafood combined with welcoming, intuitive service our discerning guests have come to expect.

Our dining room represents an atmosphere of casual elegance with cozy booths, wood detailing and a stone fireplace.

We offer our guests the finest meats aged a minimum of five weeks to ensure extra flavor, the freshest fish and seafood available, as well as a daily rotisserie selection.

Our wine list is specifically designed with the wine aficionado in mind, offering an extensive selection of fine wines from the best regions around the world.

55 Boston Post Road Wayland, MA 01778
WaylandSales@CoachGrillRestaurant.com
Office & Fax: 617-425-5206
Coach Grill

Coach Grill Lunch Menu I
(Available daily 11:30am till 4pm)

Soup Course
New England Clam Chowder

Bread Service
Fresh Baked “Pull Apart” Rolls

Entrée Course
Guests’ selection of
Chopped Salad with Seared Tuna
Tuna, crispy bacon, blue cheese, tomatoes, radishes, black olives, onions, Dijon vinaigrette

Filet Club
Brioche bread with house mayonnaise, arugula, bacon, tomato and sweet potato fries

Classic Chicken Caesar Salad
Classic preparation, served with grilled chicken

Coach Burger
Served with caramelized onions aged cheddar and hand cut French fries

Beverage
Coffee, Tea and Iced Tea

$32.00 per person
Price does not include gratuity, tax and admin fee

Optional Sharing Add-ons:
-S.Pellegrino® Sparkling Water $6.50 per bottle
-Acuqua Panna Still Water $6.50 per bottle
-Dessert - Chef’s Dessert Trio Sampling of Coach Grill’s signature desserts $8.00 per person

Prices do not include gratuity, tax and admin fee
Coach Grill

Coach Grill Lunch Menu II
(Available daily 11:30am till 4pm)

Starter Course
Guests’ selection of
New England Clam Chowder

Chopped Salad
Crispy bacon, bleu cheese, tomatoes, radishes, black olives, onions, dijon vinaigrette

Bread Service
Fresh Baked “Pull Apart” Rolls

Entrée Course
Guests’ selection of
Pan-Seared Tuna Steak
Sautéed bok choy, vegetables, garlic-ginger lime glaze

Steak Frites
Filet served with hand cut french fries

Chicken Piccata
Lemon-caper sauce, jasmine rice

Salmon Filet
Broiled, asparagus

Dessert Course
Served individually
Chef’s Dessert Trio
Trio of samplings of Coach Grill’s signature desserts

Beverage
Coffee, Tea and Iced Tea

$47.00 per person
Price does not include gratuity, tax and admin fee

~Optional Add-ons:
-S.Pellegrino® Sparkling Water $6.50 per bottle
-Acqua Panna Still Water $6.50 per bottle

Prices do not include gratuity, tax and admin fee
Coach Grill

Coach Grill Brunch Menu
(Available Saturdays and Sundays 11:30am till 4pm)

Starter Course
Served individually
Fresh Fruit Bowl
Chef’s Seasonal Selection

Bread Service
Fresh Baked “Pull Apart” Rolls Basted in Butter, Cinnamon & Sugar

Entrée Course
Please select four
Eggs Benedict
Topped with truffle hollandaise and served with brunch potatoes
Crab Cake Benedict
Lump crab meat, hollandaise and served with brunch potatoes
French Toast
With butter, pecan and maple banana topping
Blueberry Pancakes
Served with fresh blueberries and warm maple syrup
Chef’s Frittata
Chef’s selection of the day

Dessert Course
Served individually
Chef’s Dessert Trio
Trio of samplings of Coach Grill’s signature desserts

Beverage
Coffee, Tea and Iced Tea

$35.00 per person
Price does not include gratuity, tax and admin fee

Optional Add-ons:
-S.Pellegrino® Sparkling Water $6.50 per bottle
-Acqua Panna Still Water $6.50 per bottle
-Breakfast Potatoes $4.00 per person
-Sausage $4.00 per person
-Bacon $4.00 per person

Prices do not include gratuity, tax and admin fee
Coach Grill

Coach Grill Dinner Menu I

Salad Course
Please select two salads
Classic Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service
Fresh Baked “Pull Apart” Rolls

Entrée Course
Guests’ selection of
Double Thick Pork Chop
Petite Filet Mignon
Jumbo Lump Crab Cakes
Pan-Seared Tuna Steak
Chicken Piccata

Family Style Sides
Please select three sides
Sauteed Spinach
Asparagus with Hollandaise
Corn Pudding
Mashed Potatoes
Hand Cut Fries
Cauliflower Mornay

Dessert Course
Served individually
Chef’s Dessert Trio
Trio of samplings of Coach Grill’s signature desserts

Beverage
Coffee, Tea and Iced Tea

$65.00 per person
Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:
-Coach Signature Appetizer Course ~
  Our Towering Assortment of Shellfish:
  Oysters, clams, shrimp, lobster, lump crab meat $20.00 per person
-SPellegrino® Sparkling Water $6.50 per bottle
-Acuqua Panna Still Water $6.50 per bottle

Add to Your Event:
Pre-dinner half hour reception – Select three passed hors d’oeuvres
(refer to A La Carte Hors d’Oeuvres) $14 per person

Prices do not include gratuity, tax and admin fee
Coach Grill
Coach Grill Dinner Menu II

Appetizer Course
Served sharing style, please select two appetizers
Crusted Sirloin Crostini, Prosciutto & Buffalo Mozzarella Skewers
Crabmeat Stuffed Mushrooms, Scallops Wrapped in Bacon

Salad Course
Please select two salads
Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service
Fresh Baked “Pull Apart” Rolls

Entrée Course
Guests’ selection of
Double Thick Pork Chop  Petite Filet Mignon
Prime Rib  Jumbo Lump Crab Cakes
Chargrilled Rack of Lamb  Pan-Seared Tuna Steak
Chicken Piccata

Family Style Sides
Please select three sides
Sauteed Spinach  Mashed Potatoes
Asparagus with Hollandaise  Hand Cut Fries
Corn Pudding  Cauliflower Mornay

Dessert Course
Served individually
Chef’s Dessert Trio
Trio of samplings of Coach Grill’s signature desserts

Beverage
Coffee, Tea and Iced Tea

$75.00 per person
Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:
-Coach Signature Appetizer Course ~
  Our Towering Assortment of Shellfish:
  Oysters, clams, shrimp, lobster, lump crab meat  $20.00 per person
-S.Pellegrino® Sparkling Water $6.50 per bottle
-Acuqua Panna Still Water $6.50 per bottle

Add to Your Event:
Pre-dinner half hour reception – Select three passed hors d’oeuvres
(refer to A La Carte Hors d’ Oeuvres)  $14 per person

Prices do not include gratuity, tax and admin fee
Coach Grill

Coach Grill Dinner Menu III

Appetizer Course
Guests’ selection of
Shrimp Cocktail, Jumbo Lump Crabmeat Cocktail

Salad Course
Please select two salads
Caesar Salad, Traditional Hearts of Iceberg, The Coach Salad

Bread Service
Fresh Baked “Pull Apart” Rolls

Entrée Course
Guests’ selection of
Double Thick Pork Chop
New York Strip
Chargrilled Rack of Lamb
Filet Mignon
Jumbo Lump Crab Cakes
Pan-Seared Tuna Steak
Chicken Piccata

Family Style Sides
Please select three sides
Sauteed Spinach
Asparagus with Hollandaise
Corn Pudding
Mashed Potatoes
Hand Cut Fries
Cauliflower Mornay

Dessert Course
Served individually
Chef’s Dessert Trio
Trio of samplings of Coach Grill’s signature desserts

Beverage
Coffee, Tea and Iced Tea

$85.00 per person
Price does not include gratuity, tax and admin fee

Optional Sharing Add-Ons:
-Coach Signature Appetizer Course ~
  Our Towering Assortment of Shellfish:
  Oysters, clams, shrimp, lobster, lump crab meat $20.00 per person
- S.Pellegrino® Sparkling Water $6.50 per bottle
- Acqua Panna Still Water $6.50 per bottle

Add to Your Event:
Pre-dinner half hour reception – Select three passed hors d’oeuvres
(refer to A La Carte Hors d’ Oeuvres) $14 per person

Prices do not include gratuity, tax and admin fee
Coach Grill

Coach Grill Reception Menu

Coach Grill presents the following reception menu that offers your guests a tour of the cuisine of Coach Grill Restaurant.

Butler Passed Hors d’ Oeuvres
Crusted Sirloin Crostini
Bacon Wrapped Scallops
Mini Crab Cake
Prosciutto and Buffalo Mozzarella Skewers
Clams Casino
Oysters Rockefeller
Crabmeat Stuffed Mushrooms

Chef’s Seafood Bar
Clams on the Half Shell
Oysters on the Half Shell
Jumbo Shrimp
Complete with Appropriate Sauces and Dressings

Cheese Selection Display
Presented with assorted crackers, crisps and chips

Vegetable Display
Presented with the assorted dips

Dessert & Coffee Display
An Assortment of tasting size “Coach Grill Desserts“

$90.00 per person – 2 hour reception
Price does not include gratuity, tax and admin fee

Consumption bar is added to your reception package
Coach Grill

A La Carte Hors d' Oeuvres

The following menu items may only be added to any of the preceding lunch, dinner or reception menus.

Hors d' oeuvres
Priced per piece

COLD
Seared Tuna Canapés 3
Crusted Sirloin Crostini 3
Fresh Iced Oysters 3
Fresh Iced Clams 2
Jumbo Shrimp Cocktail 5

HOT
Crabmeat Stuffed Mushrooms 4
Scallops Wrapped in Bacon 3
Grilled Chicken Skewers 2
Beef Kabobs 3
Bruschetta Crostini 3

Prices do not include gratuity, tax and admin fee
Coach Grill

Beverage Service

Consumption Bar
Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host’s bill and charged at the end of the event.

Coach Grill is proud to offer a premium bar to include:

VODKA
Ketel One, Grey Goose

RUM
Bacardi

GIN
Beefeaters, Bombay Sapphire

SCOTCH
Dewar’s, J.W. Black

BOURBON
Jack Daniels, Maker’s Mark

TEQUILA
Sauza, Milagro

BEERS
Budweiser, Bud Light, Corona, Heineken, Amstel

WINES
We offer an extensive “wines by the glass” selection

SOFT DRINKS
Coca Cola Products

Bottled Wine Service
You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening
All Beverages must be purchased from Coach Grill

Cordial Service
Available Upon Consumption

Prices do not include gratuity, tax and admin fee