

THE MB GRILLE

Banquet Experience

This MB Grille is located in the rolling hills of Simi Valley. This location is highly accessible with plenty of free parking. For exclusive VIP Room seating there will be a 15 guest minimum. There is a non-refundable \$100 for the booking of the entire VIP Room. For information regarding VIP Room Audio/Visual, please inquire with management.



VIP DINNER PACKAGES

EACH MEAL INCLUDES CHOICE OF: Coffee, Hot Tea, Iced Tea, Milk, or Soft Drink

THE MASTERPIECE

\$57 SERVES 4-6

Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, Red Crab California Roll

CAPTAIN'S PLATTER

\$59 SERVES 4-6

A delectable assortment is perfect for sharing and savoring with your friends and loved ones. Indulge in the flavors of succulent 6 Golden Shrimp, 6 Coconut Shrimp, 4 pc. Shrimp & Crab Flautas, 8 pc. Red Crab California Roll, and a 1/2 lb. of our Sweet & Spicy Calamari



DORADO

\$41 PER PERSON

1ST COURSE

Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

2ND COURSE

GUESTS CHOOSE OF ONE OF THE FOLLOWING ENTRÉES:

Blackened Swordfish

Fresh Swordfish, blackened, served with Creole Bacon rice, broccolini, charred red pepper sauce

Fresh Miso Salmon

Miso marinated Atlantic Salmon, coconut rice, broccolini, soy ginger sauce

Petite NY Steak & Shrimp

6 oz NY Steak, Cabernet demi glace, grilled Shrimp skewer, premium seasonal vegetables, cheese potatoes

YELLOWFIN

\$56 PER PERSON

1ST COURSE

Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

2ND COURSE

GUESTS CHOOSE OF ONE OF THE FOLLOWING ENTRÉES:

Sizzling Sea Bass

Flaky, melt-in-your-mouth Chilean Sea Bass, char-grilled asparagus, coconut rice. - try it miso glazed

Parmesan Crusted Fresh Halibut

Wild, fresh Halibut longline caught in icy pristine waters, Parmesan crusted, roasted lemon butter sauce, capers, green olives, cheese potatoes, sauteed spinach, char-grilled asparagus

Petite NY Steak & Lobster

6 oz NY Steak, Cabernet demi glace, 5 oz Lobster tail, premium seasonal vegetables, cheese potatoes

3RD COURSE

Seasonal Mini Dessert

MAKO

\$70 PER PERSON

1ST COURSE

Seasonal Salad

Enjoy a mixture of the freshest flavors that the season has to offer.

2ND COURSE

GUESTS CHOOSE OF ONE OF THE FOLLOWING ENTRÉES:

Filet Mignon & Lobster

7oz Filet Mignon, Cabernet demi glace, 5 oz Lobster tail, premium seasonal vegetables, cheese potatoes

Lobster Tail

10 oz Rock Lobster Tail, MB butter, cheese potatoes, premium seasonal vegetables

Bone-In Rib Eye Steak & Grilled Shrimp

16oz Bone-In Rib Eye Steak, Cabernet demi glace, grilled Shrimp skewer, premium seasonal vegetables, cheese potatoes

3RD COURSE

Seasonal Mini Dessert

SIMI VALLEY

1161 SIMI TOWN CENTER WAY
(118 AND FIRST STREET)
SIMI VALLEY, CA 93065

(805) 210-7640

SCAN THE QR CODE TO



CHECK US
OUT ONLINE!

WWW.MARKETBROILER.COM

A 2.75% surcharge will be added on all credit card payments. This surcharge is only to cover the fees imposed by credit card companies and is not greater than our total cost of accepting credit cards. There is no charge for debit card and cash payments.

We apologize for any inconvenience this may cause and genuinely appreciate your ongoing support.

SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES 18 / 83*

Voted American winery of the year, this Cabernet opens with a symphony of fresh black cherry, black currant, and subtle spice aromas. On the palate, there is a burst of juicy blackberries and cherries, followed by a smooth vanilla bean finish. Perfect for sharing in this *1L family sized bottle.

Fine Wines

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel.....10 / 36

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....10

La Marca, Prosecco, Italy.....34

Mirassou, Moscato, California.....10 / 36

Schramsberg, Blanc de Blancs, Sparkling, North Coast.....39

Half Bottle 375mL

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....11 / 40

"Decoy" by Duckhorn Sauvignon Blanc, California.....11 / 40

Balletto, Pinot Gris, Santa Rosa.....11.5 / 42

Fleur de Mer Rosé, France.....12 / 43

"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 11 / 40

Experience an invigorating, lively wine that captivates with melon, passionfruit, lime, and subtle hints of mango at the forefront. Its bright acidity and delicate minerality create an exceptional balance, while the tropical notes ensure a long, refreshing finish.

CHARDONNAY

Kendall Jackson, California.....12 / 43

Trefethen, Napa Valley.....14 / 51

Cakebread, Napa Valley.....18 / 67

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles.....13 / 47

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....12 / 43

La Crema, Pinot Noir, Monterey.....12 / 43

Duckhorn, Merlot, Napa Valley.....59

CABERNET SAUVIGNON

Opolo, Summit Creek, Paso Robles.....14.5 / 53

Eden Estates, Napa Valley.....15 / 55

Caymus, Napa Valley.....95

Austin Hope, Paso Robles18 / 83*

*1L Family Sized

BEER & ALE

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

MB SIGNATURE DRAFTS

- MB Honey Blonde Ale
- MB Coastal IPA
- Modelo Especial
- Blue Moon Hefeweizen

BOTTLES

- Corona
- Stella Artois
- Coors Light
- Pacifico
- Michelob Ultra
- Bud Light
- Heineken® 0.0
Non-Alcoholic

ADDITIONAL DRAFTS BY LOCATION ASK ABOUT OUR ROTATING LOCAL TAPS

TORRANCE

- Allagash White
- Cali Squeeze
- 805 Blonde Ale
- Ballast Point Sculpin IPA
- Sapporo
- Stone Hazy IPA
- Negra Modelo

FREMONT

- Ballast Point Sculpin IPA
- Sapporo
- Bear Republic Racer 7 Hazy IPA
- Cali Squeeze
- 805 Blonde Ale

SIMI VALLEY

- Allagash White
- Negra Modelo
- 805 Blonde Ale
- Ballast Point Sculpin IPA
- Cali Squeeze
- Stone Delicious IPA
- Figueroa Danish Red
- Sapporo

HUNTINGTON BEACH

- Allagash White
- Negra Modelo
- Sapporo
- Ballast Point Sculpin IPA
- Cali Squeeze
- 805 Blonde Ale

ORANGE

- Allagash White
- Negra Modelo
- Sapporo
- Ballast Point Sculpin IPA
- Cali Squeeze
- 805 Blonde Ale

ONTARIO

- Allagash - White
- Cali Squeeze

