

THE MB GRILLE

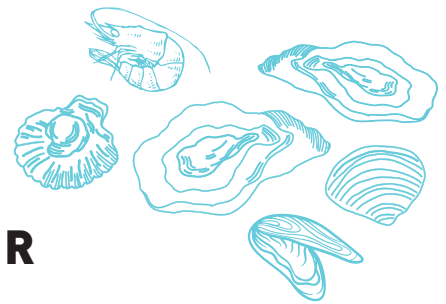
Banquet Experience

This MB Grille is located within Ontario Mills near the AMC Theaters. This location is highly accessible with plenty of free parking as well as valet services available most days. For exclusive VIP Room seating there will be a 15 guest minimum and for the exclusive VIP Patio, there will be a 36 guest minimum. There is a non-refundable fee starting at \$150 for the booking of the entire VIP Room and \$200 for the enclosed VIP Patio, fees dependent on party details. For information regarding VIP Room Audio/Visual, please inquire with management.



VIP LUNCH PACKAGES

EACH PACKAGE INCLUDES: Fresh from the oven Sourdough Bread and a 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

THE SNAPPER \$25 PER PERSON

(Guests choose one of the following)

Grilled Shrimp Caesar Salad

Fresh romaine lettuce, shredded parmesan cheese, pepitas, tomatoes, basil, croutons topped with a fire grilled Shrimp skewer

Crispy Beer Battered Fish & Chips

4 beer-battered pieces of Arctic Cod, French Fries, coleslaw

Mahi-Mahi Tacos

Three fish tacos-beer battered or chipotle mango grilled - topped with cabbage, chipotle sauce, served with chips, salsa & coleslaw

THE WAHOO \$29 PER PERSON

(Guests choose one of the following)

Harvest of the Sea

Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella

Broiler Seafood Salad

Prawns, Crab meat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices

Signature Halibut Sandwich

Wild, tender, fresh Halibut, coated in crispy Panko bread crumbs, served on a buttery brioche bun. Topped with slaw, honey mustard sauce, lemon thyme vinaigrette, pickled red onion. Accompanied by French fries & pickle spear

SWORDFISH \$33 PER PERSON

(Guests choose one of the following)

Surf & Turf

4 oz Petite Filet Mignon, Cabernet demi glace, grilled Shrimp skewer, premium seasonal vegetables, cheese potatoes

Blackened Swordfish

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

Crab Fettuccini Alfredo

Rich & creamy alfredo, fettuccini, mixed with deep sea red Crab meat



ONTARIO MILLS
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SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

NEW!

ROMBAUER CHARDONNAY, NAPA VALLEY 19 / 70

Rich and indulgent, this wine opens with aromas of ripe yellow peach, baked apple and vanilla, layered with subtle hints of toasted oak. On the palate, this velvety and full-bodied wine offers notes of tropical fruit, crème brûlée, and buttered popcorn balanced by a bright, citrusy acidity. A true crowd pleaser with a lush, lingering finish.

"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 12 / 43

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.

Fine Wines

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel.....10.5 / 38

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....11

La Marca, Prosecco, Italy.....35

Mirassou, Moscato, California.....11 / 40

Schramsberg, Blanc de Blancs, Sparkling, North Coast.....39
Half Bottle 375mL

CHARDONNAY

Kendall Jackson, California.....13 / 47

Trefethen, Napa Valley.....15 / 55

Rombauer, Napa Valley.....19 / 70

ELEGANT WHITES

"Decoy" by Duckhorn Sauvignon Blanc, California.....12 / 43

Starborough, Sauvignon Blanc, New Zealand.....13 / 47

Balletto, Pinot Gris, Santa Rosa.....13 / 47

Fleur de Mer Rosé, France.....13 / 47

INTERESTING REDS

La Crema, Pinot Noir, Monterey.....13 / 47

The Arborist Vina Robles, Red Blend, Paso Robles.....14.5 / 53

Opolo, Summit Creek, Cabernet Sauvignon, Paso Robles.....15 / 55

Eden Estates, Cabernet Sauvignon, Napa Valley.....15.5 / 57

Austin Hope, Cabernet Sauvignon, Paso Robles19 / 91*

Caymus, Cabernet Sauvignon, Napa Valley.....98

*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
- MB Casa Pescado Mexican Lager
- Blue Moon Belgian White

BOTTLES

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

ADDITIONAL DRAFTS BY LOCATION

TORRANCE [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

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

FREMONT [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

- 805 Blonde Ale
- Ballast Point Sculpin IPA
- Modelo Negra
- Sierra Nevada Pale Ale

SIMI VALLEY [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

- 805 Blonde Ale
- Allagash White
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- Sapporo
- Figueiroa Danish Red

HUNTINGTON BEACH [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

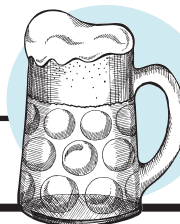
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- Sapporo

ORANGE [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

- 805 Blonde Ale
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ONTARIO [ASK ABOUT OUR ROTATING LOCAL TAPS](#)

- Allagash White



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VIP DINNER PACKAGES

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

THE MASTERPIECE

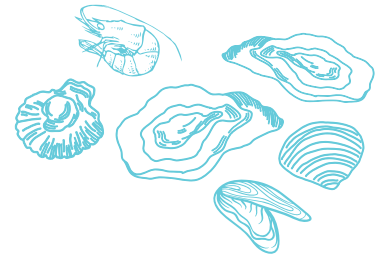
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DORADO

\$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

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