

THE MB GRILLE

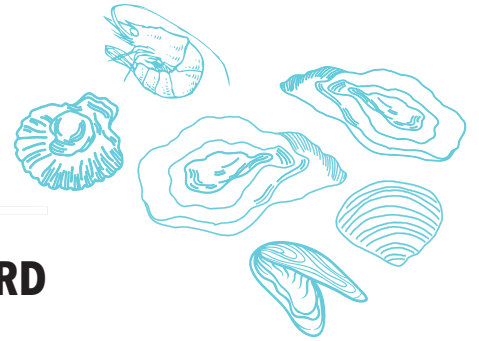
Banquet Experience

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 LUNCH PACKAGES

EACH PACKAGE INCLUDES: Fresh from the oven Sourdough Bread and a choice of Coffee, Hot Tea, Iced Tea, Milk, or Soft Drink.



RAW BAR BOARD

\$55 SERVES 4-6

Perfect for sharing, including 6 prawns, 4 oysters, 4 scallops, ahi poke, red crab California roll

PACIFIC SEAFOOD BOARD

\$57 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

HALF COASTAL CAESAR SALAD & GRILLED SHRIMP

Crisp romaine, shaved Parmesan, toasted pepitas, basil, grape tomatoes & garlic croutons, paired with flame-grilled shrimp

BEER-BATTERED FISH & CHIPS

Four pieces of our signature beer battered fish served with sea-salted fries, creamy coleslaw & scratch-made tartar sauce

CRISPY FISH HOUSE SANDWICH

Wild New Zealand ling, panko-crusted & golden fried, topped with lemon-thyme slaw & pickled red onion on a toasted brioche bun. Served with sea-salted fries & scratch-made tartar sauce

GOLDEN ENGLISH SOLE

Hand-breaded English sole with Italian & panko breadcrumbs, pan-seared to a golden crisp, finished with bright lemon piccata sauce & scallions, paired with rice pilaf & market-fresh vegetables

SWORDFISH \$33 PER PERSON

GUESTS CHOOSE ONE OF THE FOLLOWING

SURF + TURF

4 oz filet mignon, Cabernet demi glace, grilled shrimp skewer, premium seasonal vegetables, cheese potatoes

BLACKENED PACIFIC SWORDFISH

Fresh blackened swordfish, served with Creole bacon rice, broccolini & charred pepper sauce

CREAMY CRAB FETTUCCINE ALFREDO

Deep-sea crab with fettuccine pasta in a rich, slow-simmered blend of cheeses & cream

MAINE LOBSTER ROLL

Warm buttered roll filled with lobster, tarragon aioli & pickles. Served with sea-salted fries



SIMI VALLEY
(805) 210-7640

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



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WWW.MARKETBROILER.COM

FALL 2026

Fine WINES

SIGNATURE WINE BY GRAND CRU11 / 39

- Chardonnay • Cabernet Sauvignon
- Sauvignon Blanc • White Zinfandel

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....12
La Marca, Prosecco, Italy.....35

NEW! Risata, Moscato d'Asti, Italy.....11 / 40
Schramsberg, 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
NEW! Sea Cove, Sauvignon Blanc, New Zealand.....12 / 43
Balletto, Pinot Gris, Santa Rosa.....13 / 47
Fleur de Mer Rosé, France.....13 / 47

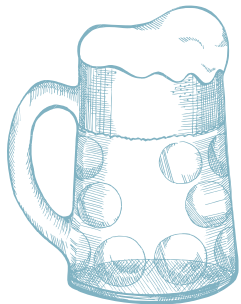
INTERESTING REDS

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
Austin Hope, Cabernet Sauvignon, Paso Robles.....19 / 91*
Caymus, Cabernet Sauvignon, Napa Valley.....98

*1L Family Sized

BEER & ALE

ASK ABOUT OUR ROTATING
LOCAL TAPS



BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

DRAFTS

- MB Honey Blonde Ale
- MB Coastal IPA
- MB Casa Pescado Mexican Lager
- Blue Moon Belgian White
- 805 Blonde Ale
- Allagash White
- Ballast Point Sculpin IPA
- Cali Squeeze
- Sapporo
- Figueroa Danish Red
- Modelo Negra
- Tarantula Hill Liquid Candy Hazy IPA

BOTTLES

- Corona
- Stella Artois
- Coors Light
- Pacifico
- Michelob Ultra
- Bud Light
- Heineken® 0
Non-Alcoholic



Join The MB REWARDS



GOOD FOOD COMES WITH PERKS.

EARN REWARDS EVERY TIME YOU DINE WITH US.

SCAN TO JOIN & START EARNING.

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DORADO

\$44 PER PERSON

1ST COURSE

HALF COASTAL CAESAR SALAD

Crisp romaine, shaved Parmesan, toasted pepitas, basil, grape tomatoes & garlic croutons tossed in classic Caesar dressing

2ND COURSE

GUESTS CHOOSE OF ONE OF THE FOLLOWING ENTRÉES:

TRUFFLEYAKI BUTTERFISH

Buttery 7 oz. miso-marinated black cod finished with a Truffleyaki glaze, served sizzling with cilantro jasmine rice & broccolini

MISO GLAZED SALMON

Miso-marinated Atlantic salmon with cilantro jasmine rice, broccolini & soy ginger glaze

PETITE NY STEAK & SHRIMP

6 oz NY steak, Cabernet demi glace, grilled shrimp skewer, premium seasonal vegetables, cheese potatoes

YELLOWFIN

\$61 PER PERSON

1ST COURSE

HALF COASTAL CAESAR SALAD

Crisp romaine, shaved Parmesan, toasted pepitas, basil, grape tomatoes & garlic croutons tossed in classic Caesar dressing

2ND COURSE

GUESTS CHOOSE OF ONE OF THE FOLLOWING ENTRÉES:

PACIFIC SEAFOOD STEW

Lobster, shrimp, scallops, crab, mussels, clams, calamari & fresh fish simmered in rich tomato broth with linguini & garlic bread

PARMESAN CRUSTED HALIBUT

Wild-caught halibut with a Parmesan-panko crust, finished with roasted lemon butter sauce, capers & olives, served with cheese potatoes & 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

\$83 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

NY STEAK & LOBSTER

1855® Angus center-cut 12 oz NY strip, Cabernet demi glace, 5oz lobster tail, premium seasonal vegetables, cheese potatoes

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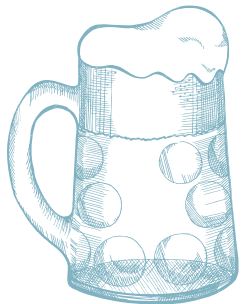
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