

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, and MB's Signature California Krunch Roll

CAPTAIN'S PLATTER

\$59 SERVES 4-6

This delectable assortment is perfect for sharing and savoring with your friends and loved ones. Indulge in the flavors of the Fire Roasted Artichoke, succulent Coconut Shrimp, our Sweet & Spicy Calamari, California Krunch Roll and Spicy Tuna Roll.

THE SNAPPER \$25 PER PERSON

[Guests choose one of the following]

Seafood Salad

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

Market Broiler Signature Fish House Sandwich

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

Mahi-Mahi Tacos

3 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

THE WAHOO \$28 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.

Atlantic Catch

Fresh Atlantic Salmon fillet and a dozen grilled Shrimp skewer. Served with cheese potatoes and chef's vegetables.

Lobster Roll

Warm buttery roll stuffed with juicy claw meat, tarragon aioli, chives, dill pickle

THE SWORDFISH \$31 PER PERSON

[Guests choose one of the following]

Lobster Ravioli

Maine Lobster filled raviolis, rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan

Skinny Surf & Turf

4 oz Filet Mignon, mesquite grilled Shrimp Skewer, rice pilaf, chef's vegetables.

Grilled Swordfish

Fresh Swordfish, blackened, served with cheese potatoes and chef's seasonal vegetables.



ONTARIO MILLS
4553 E. MILLS CIRCLE
ONTARIO, CA 91764
(NEXT TO THE AMC AND IMPROV)
(909) 581-0866

SCAN THE QR CODE TO

CHECK US OUT ONLINE!

WWW.MARKETBROILER.COM

SUMMER 2024



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES 18 / 82*

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. Its full-bodied with well balanced acidity and tannins, making it an elegant and approachable wine. Perfect for sharing in this *1L family sized bottle.

"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 11.5 / 42

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.....10.25 / 37

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....10.25

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

Mirassou, Moscato, California.....10.25 / 37

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

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....10.5 / 38

"Decoy" by Duckhorn Sauvignon Blanc, California.....11.5 / 42

Balletto, Pinot Gris, Santa Rosa11.75 / 43

Fleur de Mer Rosé, France12.5 / 45

Rosenblum White Blend, California12 / 43

CHARDONNAY

Kendall Jackson, California.....12.25 / 44

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

Cakebread, Napa Valley.....16.5 / 61

MERLOT

Broadside, Paso Robles.....10.25 / 37

Duckhorn, Napa Valley.....59

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles12.25 / 44

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....11.5 / 42

La Crema, Pinot Noir, Monterey.....12.5 / 45

CABERNET SAUVIGNON

Opolo, Summit Creek, Paso Robles.....14.75 / 54

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

Austin Hope, Paso Robles18 / 82*

Caymus, Napa Valley.....98
*1L Family Sized

BEER & ALE

MB SIGNATURE DRAFTS

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

BEER FLIGHT (4 oz POURS)

Choose 4 of our
draft taps

BOTTLES

Corona
Stella Artois
Coors Light
Bud Light

Pacifico
Michelob Ultra
° Heineken® 0.0
°Non-Alcoholic

ADDITIONAL DRAFTS BY LOCATION

ONTARIO

Allagash - White
Cali Squeeze

ORANGE

Allagash White
Ballast Point Sculpin IPA
Negra Modelo
Pizza Port - Red Ale

Sapporo
Seasonal Rotating Tap

HUNTINGTON BEACH

Allagash White
Ballast Point Sculpin IPA
Negra Modelo

Pizza Port - Red Ale
Sapporo
Truly Hard Seltzer

SIMI VALLEY

805 Blonde Ale
Allagash White
Ballast Point Sculpin IPA
Figueroa Danish Red
Negra Modelo
Pizza Port - Red Ale

Sapporo
Featured Local Brewery

ROTATING TAP

Stone Delicious IPA

FREMONT

805 Blonde Ale
Ballast Point Sculpin
IPA
Bear Republic Racer
7 Hazy IPA

ROTATING TAP

Sapporo
Fieldworks Hazy IPA
21st Amendment Hell
or High Watermelon
Truly Hard Seltzer

TORRANCE

Allagash White
Ballast Point
Sculpin IPA
Cali Squeeze
El Segundo -
Mayberry IPA
Negra Modelo

Pizza Port - Red
Ale
Sapporo
Stone Hazy IPA

