

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, 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 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:

Snapper Veracruz & Shrimp

Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

Nori Panko Crusted Ahi

Nori wrapped Ahi Tuna, encrusted in a light panko, served atop jasmine rice, stir-fried fresh vegetables, and a soy ginger sauce.

Petite NY & Shrimp

Petite NY Steak with a shrimp skewer, cheese potatoes, grilled asparagus.

THE YELLOWFIN

\$55 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:

Salmon Oscar

Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

Pan Seared Fresh Halibut

Fresh Halibut, Parmesan crusted, roasted lemon butter sauce, cheese potatoes, garlic spinach and grilled asparagus.

New York Steak with Chimichurri

A hand cut 14 oz. 1855 Angus center cut New York steak, grilled to perfection served with cheese potatoes, and bacon Brussels sprouts.

3RD COURSE -

Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

THE MAKO

\$69 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:

Bone-In Rib Eye Steak

An 1855 Angus Rib eye steak grilled to perfection, served with cheese potatoes, grilled asparagus, chimichurri sauce.

Oven Roasted Lobster

Rock lobster tail served with MB butter, cheese potatoes and asparagus.

Chilean Sea Bass

Flaky, melt-in-your-mouth Sea bass, grilled asparagus, and cheese potatoes.

3RD COURSE -

Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

SIMI VALLEY

1161 SIMI TOWN CENTER WAY
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SIMI VALLEY, CA 93065

(805) 210-7640

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WWW.MARKETBROILER.COM

SUMMER 2024



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES 17.5 / 79*

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 / 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.



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.....10 / 36

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

Balletto, Pinot Gris, Santa Rosa11.5 / 42

Fleur de Mer Rosé, France12 / 43

Rosenblum White Blend, California12 / 43

CHARDONNAY

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

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

Cakebread, Napa Valley.....16 / 59

MERLOT

Broadside, Paso Robles.....10 / 36

Duckhorn, Napa Valley.....59

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles12 / 43

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....11 / 40

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

CABERNET SAUVIGNON

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

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

Austin Hope, Paso Robles17.5 / 79*

*1L Family Sized

Caymus, Napa Valley.....95

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

