

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.



RAW BAR BOARD

\$57 SERVES 4-6

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

PACIFIC SEAFOOD BOARD

\$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 \$26 PER PERSON

GUESTS CHOOSE ONE OF THE FOLLOWING

HALF COASTAL CAESAR SALAD & GRILLED SALMON

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

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 \$35 PER PERSON

GUESTS CHOOSE ONE OF THE FOLLOWING

SURF + TURF

Choose a premium 1855® Angus Steak & pair it with a lobster tail for the ultimate surf & turf experience.

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



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



Fine WINES

SIGNATURE WINE BY GRAND CRU

- 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
- Allagash White
- Rotating Tap

BOTTLES

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



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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VIP DINNER PACKAGES

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

RAW BAR BOARD

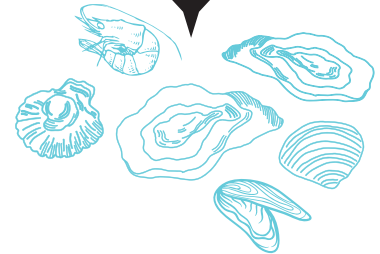
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DORADO

\$45 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

\$62 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 & SHRIMP

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

3RD COURSE

SEASONAL MINI DESSERT

MAKO

\$85 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

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

3RD COURSE

SEASONAL MINI DESSERT



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FALL 2026

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