



Dinner Menu

Grill Classics

Please select choice of One First Course and Three Entrée items.
For any special requirements inquire with Event Manager.

First Course

Wedge Salad

Baby Iceberg, Bleu Cheese, Bacon, Tomatoes and Creamy Bleu Cheese Dressing

The Grill Caesar Salad

Romaine, Parmesan Cheese, and
Garlic Croutons Tossed in our Caesar Dressing

Entree Selections

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
Served with Grilled Vegetables

Petite Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions
Served with Grilled Vegetables

Charbroiled Salmon

Served with Fresh Salsa
Served with Grilled Vegetables

Grilled Shrimp Pomodoro

Fresh Tomato, Garlic and Basil, Tossed with Angel Hair Pasta
Topped with Grilled Shrimp

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Fruit Cobbler

Topped with Fresh Whipped Cream

55.00 per Guest

Plus 20% service charge & local sales tax



Dinner Menu

The Perfect Grill

Please select choice of One First Course, Three Entrees and One Dessert.
For any special requirements inquire with Event Manager.

First Course

The Grill Caesar Salad

Romaine, Parmesan Cheese, and
Garlic Croutons Tossed in our Caesar Dressing

Endive, Romaine and Spicy Pecan Salad

Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Entree Selections

Prime New York Strip Steak

16 oz. Prime USDA Strip Steak aged for 28 days
Served with Grilled Vegetables

Double Cut Pork Chop

Topped with Washington Blackberry Sauce, Served with Sautéed Zucchini and Onions
Served with Yukon Mashed Potatoes

Cedar Plank Salmon

Served with a BBQ Citrus Glaze
Served with Grilled Vegetables

Baked Trout with Jumbo Lump Crab

Topped with Hazelnut Lemon Butter Sauce
Served with Grilled Vegetables

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

Chocolate Mousse Parfait

Topped with Raspberries and Fresh Whipped Cream

70.00 per Guest

Plus 20% service charge & local sales tax



Dinner Menu

The Executive Grill

Please select choice of Two First Courses, Three Entrees, and One Dessert.
For any special requirements inquire with Event Manager.

First Course

Wedge Salad

Baby Iceberg, Bleu Cheese, Bacon, Tomatoes and Creamy Bleu Cheese Dressing

Vine Ripened Tomatoes and Mozzarella

Buffalo Mozzarella with Olive Oil and Fresh Basil

Jumbo Shrimp Cocktail

Served with our Signature Cocktail Sauce

Entree Selections

Pan Fried Dover Sole

Served with Lemon Butter Sauce
Served with Grilled Vegetables

Jumbo Lump Crab Cakes

Served with Beurre Blanc Sauce
Served with Shoe String French Fries

Filet Mignon

12 oz Served with Boef Onions, Bordelaise Sauce
Served with Grilled Vegetables

16 oz Prime New York Pepper Steak

Served with Grilled Vegetables

Double Cut Colorado Lamb Chops

With Marsala Mint Sauce
Served with Grilled Vegetables

**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse

Served with Fresh Whipped Cream

Key Lime Pie

Homemade Topped with Fresh Whipped Cream and Lime Zest

85.00 per Guest

Plus 20% service charge & local sales tax

Private Dining and Special Events • Phone: (805) 418-1760 • Email: westlakegrill@thegrill.com



Dinner Menu

The Chef's Menu

First Course

Wedge Salad

Baby Iceberg, Bleu Cheese, Bacon, Tomatoes and Creamy Bleu Cheese Dressing

Lobster Salad

Maine Lobster, Limestone Butter Lettuce,
Gorgonzola, Roasted Walnuts, Fresh Dill and Tomatoes
Tossed in Akvavit Dressing

Jumbo Lump Crab Cake

Served with Beurre Blanc Sauce

Entree Selections

Pan Fried John Dory

New Zealand John Dory Topped with a Lemon Butter Sauce
Served with Grilled Vegetables

Chilean Sea Bass

Topped with Grilled Pineapple and Avocado Butter Sauce
Served with Citrus Brown Rice

Veal Tomahawk Chop

15oz Veal Chop served with Cedar Smoked Blueberry Sauce,
Grilled Peaches, Nectarines and Fennel

Kansas City Steak

18 oz. Prime Bone-In NY Steak
Served with Spinach Mashed Potatoes

12 oz Filet

With Spinach Mashed Potatoes and Bordelaise Sauce

Dessert

Grand Marnier Soufflé's

Served with a Vanilla Sauce

100.00 per Guest

Plus 20% service charge & local sales tax