



Private Dining & Special Events

CLASSIC DINNER

\$68 *per guest*

Greet your guests with passed appetizers selections from our Cocktail Reception Menu

APPETIZER SUGGESTIONS FOR THE TABLE

Garlic Cheese Bread

Add \$2

Fried Calamari

Add \$4

Crab & Hamachi Roll

Add \$4

Spinach & Artichoke Dip

Add \$3

Shrimp Cocktail

Add \$8

Spicy Tuna Roll

Add \$3



STARTER COURSE

Select Two

Caesar Salad

Mixed Greens Salad

Today's Soup



ENTRÉES

Select Three

Petite Filet Mignon

Rib Cap Steak

Pan-Seared Salmon

Chicken Piccata

Arm Candy

umami butter · béarnaise sauce · green peppercorn sauce ·
bleu cheese herb crust · sliced mushrooms

Add \$3 each



FAMILY STYLE SIDES

Select Two

Additional Sides \$4 per guest

Yukon Mash

Roasted Vegetables

Creamed Spinach

Brussels Sprouts

Lobster Mash *Add \$8 per guest*



DESSERTS

Select One

Fudge Brownie
a la Mode *Add \$2*

Key Lime Pie

NY Style Cheesecake

For Any Special Requirements,
Inquire with the Event Manager

Plus 18% Service Fee, 3% Admin Fee, & Local Sales Tax
The administration fee is not a service charge and is intended to cover
the direct costs of planning, scheduling, setting up, and monitoring your event.

Private Dining & Special Events

805-418-1760 · westlakeevents@thegrill.com



Private Dining & Special Events

SIGNATURE DINNER

\$79 per guest

Greet your guests with passed appetizers selections from our Cocktail Reception Menu



FAMILY STYLE APPETIZERS

Select One

- | | | |
|---------------------------------------|-----------------------------------|--|
| Garlic Cheese Bread | Fried Calamari | Spinach & Artichoke Dip |
| Crab & Hamachi Roll
<i>Add \$4</i> | Spicy Tuna Roll
<i>Add \$3</i> | Jumbo Lump Crab Cake
<i>Add \$8</i> |

STARTER COURSE

Select Two

- | | | |
|--------------|--------------------|-------------|
| Caesar Salad | Mixed Greens Salad | Wedge Salad |
| Baby Kale | Today's Soup | |

ENTRÉES

Select Three

- | | | |
|----------------------|----------------------|----------------------------------|
| Filet Mignon 12 oz. | New York Strip | Cowgirl Ribeye
<i>Add \$4</i> |
| Chicken Piccata | Chef's Seasonal Fish | Pan-Seared Scallops |
| Australian Lamb Rack | | |

Arm Candy

umami butter · béarnaise sauce · green peppercorn sauce ·
bleu cheese herb crust · sliced mushrooms
3 each

Any Turf Can Surf Jumbo Shrimp · King Crab · Lobster Tails
MKT Price

FAMILY STYLE SIDES

Select Two

Additional Sides \$4 per guest

- | | | |
|------------------|-----------------------|---------------------------------------|
| Yukon Mash | Roasted Vegetables | Creamed Spinach |
| Brussels Sprouts | Taleggio Mac & Cheese | Lobster Mash <i>Add \$8 per guest</i> |

DESSERTS

Select One

- | | | |
|----------------------------|--------------|---------------------|
| Fudge Brownie
a la Mode | Key Lime Pie | NY Style Cheesecake |
|----------------------------|--------------|---------------------|

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PREMIUM DINNER

\$95 *per guest*

Greet your guests with passed appetizers selections from our Cocktail Reception Menu



FAMILY STYLE APPETIZERS

Select Two

- | | |
|---------------------|-------------------------|
| Fried Calamari | Spinach & Artichoke Dip |
| Crab & Hamachi Roll | Spicy Tuna Roll |
| Shrimp Cocktail | Jumbo Lump Crab Cake |

STARTER COURSE

Select Two

- | | | |
|--------------|--------------------|-------------|
| Caesar Salad | Mixed Greens Salad | Wedge Salad |
| Baby Kale | Today's Soup | |



ENTRÉES

Select Three

- | | | |
|-----------------|-------------------------|----------------|
| Filet 12oz | Dry Aged Prime NY Strip | Cowgirl Ribeye |
| Sea Scallops | Chef's Seasonal Fish | Salmon |
| Chicken Piccata | Australian Lamb Rack | |

Arm Candy

umami butter · béarnaise sauce · green peppercorn sauce ·
bleu cheese herb crust · sliced mushrooms
3 each

Any Turf Can Surf Jumbo Shrimp · King Crab · Lobster Tails
MKT Price



FAMILY STYLE SIDES

Select Two

Additional Sides \$4 per guest

- | | | |
|------------------|-----------------------|---------------------------------------|
| Yukon Mash | Roasted Vegetables | Creamed Spinach |
| Brussels Sprouts | Taleggio Mac & Cheese | Lobster Mash <i>Add \$8 per guest</i> |



DESSERTS

Chef's Dessert Trio

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