



ON • THE • ALLEY

Group Dinner Menu

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

First Course

Mixed Greens

Tossed with our Creamy Italian Dressing

The Grill Caesar Salad

Fresh Romaine Tossed with Parmesan Cheese,
Garlic Croutons and our Caesar Dressing

Entree Selections

Chicken Piccata

Tender Chicken Breast Medallions, Served with Lemon Butter Caper Sauce
Served with Yukon Mashed Potatoes and Chef's Vegetable

Braised Short Ribs

Topped with Celery and Turnips
Served with Yukon Mashed Potatoes and Brown Sauce

Petite Filet Mignon

8 oz. Filet, Topped with Bordelaise Sauce and Boef Onions
Served with Yukon Mashed Potatoes and Chef's Vegetable

Charbroiled Atlantic Salmon

Served with Fresh Salsa
Served with Chef's Vegetable

Grilled Shrimp Pomodoro

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

**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse

Topped with Fresh Whipped Cream

50.00 per Guest

Plus 20% service charge & local sales tax



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Classic Dinner Menu

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

First Course

The Grill Chop Salad

Crisp Iceberg Lettuce. Bacon, Red Onions, Cherry Tomatoes and Crumbled Bleu Cheese in Creamy Bleu Cheese Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella

Topped with Olive Oil and Fresh Basil

Entree Selections

Prime New York Strip Steak

16 oz. Prime USDA Strip Steak aged for 28 days
Served with Chef's Vegetable

Kurobuta Double Cut Pork Chop

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

Fresh Fish of the Day

Chef's Selection Served with Chef's Vegetable

Grilled Shrimp Pomodoro

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

**Vegetarian Entrée Option available upon request.*

Dessert

Fresh Baked Cobbler of the Day

Topped with Fresh Whipped Cream

Double Layer Chocolate Cake

Topped with Raspberry Puree and Fresh Whipped Cream

60.00 per Guest

Plus 20% service charge & local sales tax

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



ON • THE • ALLEY

Prime Dinner Menu

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

First Course

Jumbo Lump Crab Cake
Served with Buerre Blanc Sauce

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

Jumbo Shrimp Cocktail
Served with our Signature Cocktail Sauce

Entree Selections

Double Cut Colorado Lamb Chops
With Marsala Mint Sauce

Pan Fried Dover Sole
With Lemon Butter Sauce

Fresh Fish of The Day
Chef's Selection

Bone-In Filet Mignon
Seasoned with our Santa Maria Steak Seasoning

Entrées Served with Chef's Seasoned Vegetable
**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse
Served with Fresh Whipped Cream

Double Layer Chocolate Cake
Topped with Raspberry Puree and Fresh Whipped Cream

80.00 per Guest
Plus 20% service charge & local sales tax



ON • THE • ALLEY

Executive Dinner Menu

For any special requirements inquire with Special Event Manager.

Passed Appetizers

Miniature Crab Cakes with Remoulade Sauce
Blackened Ahi on Crisp Wonton with Avocado, Mango and Wasabi Aioli
Mini BLT Crostini

First Course

Shrimp Cocktail or Steak Tartare

Salad Course Selections

Endive, Romaine and Spicy Pecan Salad
Tossed in Walnut Oil Vinaigrette and finished with Gorgonzola Cheese

The Grill Caesar Salad

Fresh Romaine Tossed with Parmesan Cheese, Garlic Croutons and our Caesar Dressing

Vine Ripened Tomatoes and Mozzarella
Buffalo Mozzarella with Olive Oil and Fresh Basil

Intermezzo

Fresh Fruit Sorbet with a Vodka Float

Entrée Selections

Colorado Lamb Chops
With Fresh Mint Sauce, Served with Chef's Vegetable

Fresh Fish of the Day
Served with Chef's Vegetable

Charbroiled "Bone-in" Filet Mignon
Aged up to 28 Days, Served with Shoestring Potatoes

Double Cut Pork Chop
With Washington Blackberry Sauce, Served with Chef's Vegetable

**Vegetarian Entrée Option available upon request.*

Dessert

Ghirardelli Chocolate Mousse
House-Made Key Lime Pie

125.00 per Guest

Plus 20% service charge & local sales tax

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