

Sunset Menu

4:00pm - 6:00pm, Daily

Draft Beer | 8 House Wine | 9 Well Drinks from 9
2 off all other wines by the glass and cocktails not featured

Two-Course Dinner
Includes selection of one First Course and one Second Course.
We request guests arrive and are seated by 6:00 and order by 6:15, please.

FIRST COURSE

Please select one cup of soup or small salad.

MUSHROOM, BACON AND SHERRY BISQUE

white truffle oil, sourdough croutons

CLASSIC LOBSTER BISQUE

sweetness of sherry wine, white truffle oil, crème fraîche

TRADITIONAL ROMAINE HEARTS CAESAR SALAD

shaved parmesan, sourdough croutons, marinated white anchovy

THE GRILLE HOUSE ORGANIC GREENS, DATES AND MANCHEGO SALAD

green apple, local organic medjool dates, olives, walnuts, white balsamic vinaigrette

KAISER GRILLE SIGNATURE WEDGE

bacon, tomato, red onion, kg citrus and shaft’s blue cheese dressing

SECOND COURSE

Lighter Appetites.

pasta

PASTA POMODORO | 22.5

roma tomatoes, white wine, basil, roasted garlic, rustichella d’abruzzo penne

EGGPLANT PARMIGIANA | 29.5

rich, zesty tomato sauce, bufala and italian mozzarella, parmigiano-reggiano, italian penne

SALSICCIA, MUSHROOMS, BUCATINI | 29.5

italian sausage, roasted garlic, mushrooms, tomatoes, basil, rich meat sauce, parmigiano-reggiano

PRIME BEEF TENDERLOIN, ORECCHIETTE PASTA, BROCCOLI, PEPPERS, VODKA SAUCE | 39.5

garlic, tomatoes, bell peppers, red chili flakes, basil, orecchiette pasta

chicken

CHICKEN PICCATA | 29.5

whipped yukon gold potatoes, asparagus

CLASSIC CHICKEN FETTUCCINE ALFREDO | 27.5

rustichella d’abruzzo fettuccine, garlic, parmigiano-reggiano

CHICKEN PARMIGIANA | 29.5

mary’s chicken, sautéed and layered with rich tomato sauce, italian mozzarella, parmigiano-reggiano, over rustichella d’abruzzo penne

pork

THICK-CUT BBQ KUROBUTA PORK RIBS | 34.5

oak-grilled, sweet, spicy prickly pear habanero bbq, puréed yams, apple jicama slaw

seafood

FAROE ISLANDS SALMON WITH ROASTED PINEAPPLE AND MANGO SALSA | 39

oak-broiled, pineapple, mango, corn salsa, ancient grain rice pilaf, grilled asparagus

SALMON WITH LEMON, BUTTER & CAPERS | 39

sautéed, whipped yukon gold potatoes, grilled asparagus

SHRIMP SCAMPI, ARTICHOKE HEARTS, LINGUINE | 39

garlic, artichoke hearts, white wine, basil, tomatoes, rustichella d’abruzzo italian linguine

LOBSTER RAVIOLI (4) | 39.5

sautéed broccoli, champagne, saffron, lobster sauce

KAISER FAVORITES

MOROCCAN BEEF SHORT RIBS - TAGINE STYLE | 44.5

rich and savory, ras el hanout - a moroccan spice blend meaning “top/best of the shop” - braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, plums, olives, fresh herbs over perfect whipped potatoes with seasonal root vegetables, shaved marcona almonds, gremolata

FILET MIGNON - BARREL CUT - 6 OZ. | 54.5

choice of sauce béarnaise or madagascar green peppercorn sauce au poivre, perfect whipped potatoes, grilled asparagus

THE SIGNATURE BURGER | 29.5

thick-cut applewood-smoked bacon, cambozola cheese, balsamic-glazed red onion and black pepper marmalade, kennebec potato chips

substitute: fries + 2.5 | parmesan truffle fries +3.5

Requests for shared or split plate sunset dinners are respectfully declined.