

New Year's Dinner

FOUR-COURSE FEAST

Welcome and Bon Appétit!

CHAMPAGNE TOAST

WE WISH YOU, YOUR FAMILIES, AND LOVED ONES THE BEST OF HEALTH, HAPPINESS, AND PROSPERITY IN THE NEW YEAR

STARTER | SOUP | SALAD

PURÉED HONEY ROASTED BUTTERNUT SQUASH BISQUE

crème fraîche, snipped chives

MUSHROOM, BACON AND SHERRY BISQUE

seasonal exotic mushrooms, white truffle oil, sourdough croutons

LOBSTER RAVIOLI – CHAMPAGNE, SAFFRON, LOBSTER SAUCE

white truffle oil, fresh dill

THE CLASSIC HEARTS OF ROMAINE CAESAR

parmigiano reggiano, spiced sourdough croutons, spanish white anchovies

KAISER GRILLE WINTER FIELD GREENS SALAD

greens, baby spinach, manchego, green apple, medjool dates, olives, walnuts, white balsamic vinaigrette

ROASTED BEETS, CHÈVRE GOAT CHEESE, CITRUS SALAD

mixed greens, pine nuts, champagne vinaigrette

WOOD-ROASTED BOSQ PEAR + SHAFT'S BLUE CHEESE

walnuts, lavender honey, aleppo pepper, greens, rosé champagne vinaigrette, pinot noir reduction

THE SIGNATURE WEDGE

thick bacon, heirloom tomatoes, red onion, citrus shaft's blue cheese dressing

ENTRÉE

JUMBO COLD-WATER LOBSTER TAIL (8 oz ea.)

119 (ONE) 189 (TWO) ENTRÉE ONLY | 79.5 (ONE) 149.5 (TWO)
the world's finest, cold-water lobster tail butter-poached, slow-roasted,
perfect whipped yukon gold potatoes, baby carrots, green beans almandine,
drawn butter, grilled lemon

MOROCCAN BEEF SHORT RIBS - TAGINE-STYLE | 94

ENTRÉE ONLY | 54.5
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, seasonal root vegetables, shaved marcona almonds, gremolata

NEW ZEALAND RACK OF LAMB - PISTACHIO-CRUSTED | 107

ENTRÉE ONLY | 67.5
wood oven-roasted, perfect whipped yukon gold potatoes, baby carrots, green
beans almandine. local medjool date, pomegranate, port wine lamb reduction

SIGNATURE KUROBUTA TOMAHAWK PORK CHOP | 98.5

ENTRÉE ONLY | 57
wood-roasted bosc pear, cranberry, pork jus, and pinot noir reduction.
puréed purple and garnet yams, baby carrots, green beans almandine

SIGNATURE USDA PRIME AGED PRIME RIB OF BEEF | 119

ENTRÉE ONLY | 79.5
chef's cut, creamed horseradish, au jus, whipped yukon gold potatoes,
baby carrots, green beans almandine

substitute prime aged chef's cut cowboy beef rib chop 22oz +24

SWORDFISH STEAK - PACIFIC LONG LINE, TARRAGON, ROASTED

TOMATO EMULSION | 96.5 ENTRÉE ONLY | 57
oak-grilled, wild mushroom risotto, grilled asparagus, roasted tomato, tarragon,
shallot, pinot grigio emulsion - a rich, tender, and flaky symphony of flavors

OAK-GRILLED MEDITERRANEAN BRANZINO | 96.5 ENTRÉE ONLY | 57

seasonal mushroom risotto, mediterranean branzino (sea bass), evoo,
sea salt, braised fennel, marinated artichokes,
roasted heirloom tomatoes, preserved lemon

ROASTED HALF MARY'S DUCKLING WITH TART CHERRY

REDUCTION | 96.5 ENTRÉE ONLY | 57
roasted until crispy and succulent, wild rice blend, green beans almandine,
orange-scented baby carrots, tart cherry reduction of duck demi-glace,
port wine, kirsch cherry liqueur

favorites

OSACAR-STYLE

crowned with sweet jumbo alaskan king crab, grilled asparagus and rich béarnaise, set over a pool of cognac and madagascar green peppercorn au poivre,
served with perfect butter whipped yukon gold potatoes, the perfect pairing of steakhouse indulgence and the king of crab

FAROE ISLANDS SALMON OSCAR | 123.5 ENTRÉE ONLY | 84

FILET MIGNON MEDALLIONS OSCAR | 134.5 ENTRÉE ONLY | 95

DESSERT

Included with 4 course meal (à la carte 14.5)

CRANBERRY & LEMON MASCARPONE CHEESECAKE

meyer lemon juice, zest, limoncello, raspberry purée, mixed berry garnish

CALLEBAUT CHOCOLATE PEPPERMINT MOUSSE CAKE

pistachio crust, rich belgian dark chocolate with peppermint, layered mousse and chocolate cake, mixed berries

TIRAMISU

italian mascarpone cheese, house-made ladyfingers, natural turbinado sugar, cacao powder

we respectfully decline and refuse any request for substitutions | no shared or split plates

RESERVATIONS (760) 323-1003 | KGPS@KAISERCORP.COM | KAISERGRILLE.COM

à La Carte Dinner Menu

APPETIZERS

MEDJOOL DATES - WOOD-ROASTED | 19.5
walnut, gorgonzola, mascarpone-stuffed, bacon-wrapped, arugula, fennel salad, aged balsamic

**KAISER GRILLE
CHARCUTERIE + CHEESE BOARD** | 38
aged riserva prosciutto, genoa hard salami, soppressata, capicola, spicy calabrese, shaft's blue cheese, fresh mozzarella, parmigiano reggiano, aged manchego, olives, almonds, mostarda, grapes, crostini

WOOD-GRILLED OCTOPUS SALAD | 27
celery, fennel, pickled shallots, baby potatoes, olives, artichokes, tomato, lemon vinaigrette, calabrian chili rouille

CRAB CAKES | 26 (TWO) 49 (FOUR)
remoulade sauce, spinach, roasted tomato salad

SASHIMI GRADE BIGEYE TUNA TARTARE | 26
mango, avocado, japanese cucumber, wasabi, tobiko, edamame, wakame seaweed salad, sake, soy, ginger reduction

COLOSSAL WILD WHITE SHRIMP COCKTAIL
28 (FOUR) 39.5 (SIX) 49.5 (EIGHT)
spicy horseradish cocktail sauce

**FRIED PARMESAN-BREADED
ZUCCHINI STICKS** | 19
labne bi toum: garlic, mint, lemon, yogurt sauce

CALAMARI STEAK STRIPS - FLASH-FRIED | 22
roasted red pepper and cocktail sauces

SALAD | SALAD

PURÉED HONEY ROASTED BUTTERNUT SQUASH BISQUE | 14
crème fraîche, freshly snipped chives

MUSHROOM, BACON, SHERRY BISQUE | 15
seasonal exotic mushrooms, white truffle oil, sourdough croutons

CLASSIC FRENCH ONION SOUP GRATINÉE | 15.5
gruyère and emmental cheese, almond wood oven-baked

LOBSTER BISQUE - A FRESH TAKE | 19.5
handcrafted lobster ravioli, sherry wine, white truffle oil, crème fraîche

THE CLASSIC HEARTS OF ROMAINE CAESAR | 17.5
parmigiano reggiano, spiced sourdough croutons, white anchovies

KAISER GRILLE WINTER FIELD GREENS | 17.5
baby spinach, manchego, green apple, olives, walnuts, vinaigrette

THE SIGNATURE WEDGE | 17.5
bacon, tomatoes, red onion, citrus shaft's blue cheese dressing

ROASTED BEETS, CHÈVRE GOAT CHEESE, CITRUS | 19.5
mixed greens, fresh citrus, pine nuts, champagne vinaigrette

WOOD-ROASTED BOSC PEAR + SHAFT'S BLUE CHEESE | 19.5
walnuts, lavender honey, aleppo pepper, vinaigrette

STEAKS | CHOPS

In-house butcher shop, Brandt Family Farms. All natural reserve steaks, heritage beef with traceable bloodlines.
Humanely and sustainably pasture-raised, hormone and antibiotic-free. Prime, aged 35 days minimum.
Seasoned with our proprietary blend of salts, cracked peppercorns, spices and roasted herbs. Fire-grilled over oak and lump charcoal.

à la carte sides

FILET MIGNON - CENTER CUT
66.5 (8OZ) 82.5 (12OZ)
béarnaise sauce

**THE DEFINITIVE
NEW YORK STRIP (14oz)** | 64.5
merlot wine, shallot, truffle, maître d' butter

BONELESS RIBEYE STEAK (16oz) | 72.5
merlot wine, shallot, truffle, maître d' butter

**COWBOY BONE-IN BEEF
RIB CHOP - CHEF'S CUT (22 oz)** | 82.5
merlot wine, shallot, truffle, maître d' butter

**KANSAS CITY STRIP BONE-IN
NEW YORK (22 oz)** | 82.5
merlot wine, shallot, truffle, maître d' butter

WAGYU RIBEYE - ICON XB (14 oz) | 99.5
full-blooded australian wagyu, tajima bloodline of the kuroge washu breed. exceptional marbling, texture, and flavor. merlot wine, roasted shallot, truffle maître d' butter

à la carte sides

HER SURF AND TURF | 129.5
6 oz center cut filet mignon with 8 oz. maine lobster tail, béarnaise sauce, whipped potatoes, wood-grilled asparagus, grilled lemon, drawn butter

HIS PRIME CUT SURF AND TURF | 139.5
14 oz boneless ny strip with 8 oz maine lobster tail, merlot wine maître d' butter, whipped potatoes, grilled asparagus, lemon

**ADD À LA CARTE MAINE
LOBSTER TAIL (8oz)** | 59.5

dinner for two

CHATEAUBRIAND FOR TWO (22oz) | 149.5
whipped potatoes, wood-grilled asparagus, baby carrots, béarnaise and madagascar peppercorn port reduction

DOUBLE PORTERHOUSE (36oz) | 169
merlot maître d' butter, whipped potatoes, baby carrots, grilled asparagus

**AUSTRALIAN WAGYU TOMAHAWK
RIB CHOP (38oz)** | 249
sanchoku 100% pure wagyu, béarnaise and peppercorn port wine reduction, whipped potatoes, grilled asparagus, baby carrots

kaiser's cut

THE PORTERHOUSE (24oz) | 86.5
merlot wine, shallot, truffle, maître d' butter
à la carte sides

steak enhancements:

cracked black peppercorn & cognac, madagascar green peppercorn sauce au poivre +7 | spicy blackening spice +4 | peppercorns only +3.5
maine lobster tail (8oz) +59.5 | oak fire-grilled shrimp +19 (4), +27 (6)
shrimp scampi +19 (4), +27 (6): sautéed with garlic, lemon, herbs, chardonnay wine

add oscar-style +37.5:

set over a pool of cognac and madagascar green peppercorn sauce au poivre, crowned with sweet jumbo alaskan king crab, chargrilled asparagus and rich béarnaise. the perfect pairing of steakhouse indulgence and the king of crab

CHICKEN

OAK-GRILLED AIRLINE JIDORI CHICKEN BREAST | 42.5
garlic, orange, lemon, ginger, thyme marinade, lemon sauce, perfect whipped potatoes, honey-glazed baby carrots, green beans almandine

MARY'S CHICKEN PICCATA | 38.5
lemon, french capers, chardonnay wine butter sauce, perfect whipped potatoes, sautéed seasonal vegetables

MARY'S CHICKEN MARSALA | 38.5
sautéed with seasonal mushroom medley, shallots, and marsala wine, perfect whipped potatoes, sautéed seasonal vegetables

SEAFOOD

PAELLA VALENCIA | 54.5
a classic from valencia, spain, spanish saffron threads, shrimp, mussels, clams, seafood, chicken, spanish chorizo, bomba rice

SEARED BIGEYE TUNA STEAK (RARE) | 58.5
furikake, sesame & peppercorn crust, sake, soy, ginger, mirin, citrus reduction, wasabi whipped potatoes, vegetable stir-fry

LOBSTER RAVIOLI | 46
delectable and savory spanish saffron threads, fresh pasta, maine lobster, ricotta, champagne, saffron and lobster sauce

FAROE ISLANDS SALMON | 54
skin-on filler. renown among the world's finest, pristine environment. rich and flavorful, with whipped potatoes, market vegetables. choose one of the following preparations:

dill yogurt sauce - oak-broiled, ancient grain pilaf, grilled asparagus, basil oil, mint, garlic, yogurt and dill sauce
lobster, champagne, saffron sauce - parmesan spinach risotto, sautéed spinach
simply oak fire-grilled - pineapple, mango, roasted corn salsa, perfect whipped potatoes, grilled asparagus

LINGUINE FRUTTI DI MARE - SEAFOOD LINGUINE | 48.5
shrimp, mussels, clams, fin fish, garlic, tomatoes, shallots, chardonnay, mediterranean herbs

SIDES FOR SHARING

GRILLED ASPARAGUS | 15
HARICOTS VERTS ALMONDINE | 13.5
ROASTED BABY CARROTS | 14
BRUSSELS SPROUTS | 14.5
SAUTÉED BABY SPINACH | 16

WHIPPED POTATOES | 11
GARNET & PURPLE YAM PURÉE | 13
**STROZZAPRETI MAC
AND SHARP CHEDDAR** | 14
LOBSTER MAC AND CHEDDAR | 34

risottos

**SPINACH PARMESAN
RISOTTO** | 17.5

**WILD MUSHROOM
PECORINO ROMANO RISOTTO** | 17.5