

The Landing Grill & Sushi Bar
 32123 Lindero Canyon Road
 Westlake Village, CA 91361
 Tel. 818.706.8887 Email:thelandinggrill@gmail.com

To: _____ From: _____ Dinner Proposal
 Tel: _____ Email: _____
 Guests _____ Time: _____ Location: _____ Event: _____

Bar choose: hosted or non-hosted
 House wine is \$28.00 per 750 ml bottle
 (with customer's own wine, a corkage fee of **\$12.00** per 750 ml bottle applies)

Appetizers Optional (prices are per person):

Bruschetta	\$4.50	Chicken Teriyaki Skewers	\$5.00
Spanakopita	\$5.50	Beef Teriyaki Skewers	\$5.00
Lamb Chops	\$7.00	Vegetable Egg Rolls	\$4.00
Crab Cakes	\$5.00	Pot Stickers	\$4.50
Peppered Beef Crostini	\$5.00	Shishito peppers	\$4.00
Sausage Stuffed Mushroom Caps	\$5.00	Spicy Tuna Rice cakes	\$5.50
Shrimp Cocktail	\$5.50	Assorted Sushi	\$9.00

\$52 Sit-down Dinner:

Starter Selections (please choose two):

Baby Mixed Greens - Caesar Salad – Japanese Salad
 Caprese Salad - Arugula & Mango Salad – Blue Wedge

Entrée Selections (please choose four):

Grilled Scottish Salmon – with lemon beurre blanc sauce

Filet Mignon (add \$8)- with a demi-glace reduction sauce

Chilean Seabass (add \$8)– topped with artichokes, tomatoes, capers & lemon beurre blanc sauce

Chicken Picatta – white wine lemon caper sauce & artichokes

Chicken Marsala – with a mushroom Marsala sauce

Chicken Bowtie – mushrooms, tomatoes and basil - mustard cream sauce

Angel hair with Grilled Shrimp – Diced tomatoes, basil and garlic with a lite marinara sauce

Smoked Chicken Ravioli – In a creamy Pesto sauce

Penne Primavera (Gluten free penne available) – seasonal vegetables, olive oil & garlic sauce

Shrimp and Scallop Stir Fry – Udon noodles, shiitake mushrooms, asparagus and carrots

Mongolian Beef Stir Fry – Thinly sliced flank steak, marinated in a ginger garlic soy sauce and stir fried with scallions and topped with crispy rice noodles – white or brown rice

Chicken Stir Fry – baby bok choy, red bell peppers, straw mushrooms, broccoli – white or brown rice

Gluten-Free/Vegan Options:

Eggplant Stack – eggplant, tomatoes, zucchini, onions, red bell peppers, oregano, basil & olive oil

Vegan Veggie Steak– topped with sautéed mushrooms and a red wine reduction sauce – served with red quinoa and asparagus

Stir Fry Tofu & Vegetables – Baby bok choy, red bell peppers, snow peas, shitake mushrooms and tofu with tamari soy sauce – brown rice or quinoa

Dessert (please choose two):

Warm Chocolate Brownie

Pecan Streusel

Chocolate Covered Strawberries

Dinner is \$52.00 per person.

Dinner with 3 hours of Beer & House Wine is \$68.00 per person.

Dinner with 3 Appetizers, 3 hours of Beer & House Wine is \$78.00 per person.

****Prices do not include tax or gratuity****

A deposit of \$500.00 is required to book a reservation. Prices are valid for 10 days from date